VOLLRATH®

Outperform every day.™

EQUIPMENT AND SMALLWARES **2014-2015**

EXPERIENCE INGENUITY.

EXPERIENCE VOLLRATH.

Your work impacts how people experience a meal, wherever it's served. Vollrath works every day to make each culinary experience you impact — better, more efficient and more inspired.

Outperform every day.™

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EXTENSIVE AS IT IS, THIS CATALOG IS JUST THE BEGINNING. FOR OUR FULL PRODUCT OFFERING AND SO MUCH MORE, **VISIT VOLLRATH.COM**

OUTPERFORM WITH VOLLRATH CUSTOM SOLUTIONS.

CUSTOM SERVING EQUIPMENT

CUSTOM SOLUTIONS

GO CUSTOM.

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

We've worked with some of the world's best-known brands to manufacture custom products. And we're happy to work with you to do the same.

FOR INFORMATION, CONTACT US AT 800.628.0830

CUSTOM FOOD PREP TOOLS

CUSTOM EQUIPMENT

AWARDS

REWARDING INNOVATION.

In addition to helping you outperform every day, Vollrath does the same by continuing to lead the industry with innovative products, designed to help you compete and thrive. Add one of our award-winning products to your line.

FOODSERVICE EQUIPMENT AND SUPPLIES MAGAZINE: BEST IN CLASS

BUFFET & TABLETOP ACCESSORIES

Check out the line on pg. 231

FOODSERVICE EQUIPMENT AND SUPPLIES MAGAZINE: BEST IN CLASS

MANUAL FOOD CHOPPERS

Check out the line on pg. 10

FOODSERVICE EQUIPMENT AND SUPPLIES MAGAZINE: BEST IN CLASS

COOKWARE

Check out the line on pg. 131

FOODSERVICE EQUIPMENT AND SUPPLIES MAGAZINE: BEST IN CLASS

INDUCTION COOKTOPS

Check out the line on pg. 21

NACUFS IICE INNOVATIVE AND CREATIVE EXCELLENCE AWARD

DROP-IN INDUCTION SOUP WARMER/ RETHERMALIZER

More info on pg. 36

NRA KITCHEN INNOVATION AWARD
IHMRS SHOW BEST NEW PRODUCT AWARD

MIRAGE® INDUCTION RETHERMALIZER

More info on pg. 36

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LIDSAVER® DISPENSERS

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FOODSERVICE EQUIPMENT REPORTS MAGAZINE TABLETOP AND SERVINGWARE AWARD:

MIRAMAR® CONTEMPORARY PANS

Check out the line on pg. 207

VOLLRATH UNIVERSITY

EDUCATION SERVICES

ON-SITE AND ONLINE.

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

ON-SITE

- 13,000-square-foot world-class training facility
- Customizable training programs
- Manufacturing facility tours

ONLINE

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

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

FOR MORE INFORMATION, VISIT VOLLRATHUNIVERSITY.COM

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Symbol Legend

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

NSF — Denotes NSF certified items

ANTIMICROBIAL — Denotes items with antimicrobial treatment - see vollrath.com for more info

Denotes product approvals by the respective organizations

NEW — Denotes new item – one of over 600 being introduced in this catalog

JP — Denotes items with Limited Lifetime Warranty

2 TWO YEAR WARRANTY — 3 YEAR WARRANTY ON COMPRESSOR

Denotes items with multi-year warranties

Induction — Electric — Gas

Denotes Direct Contact Heating System – See page 40

SEE MORE AT VOLLRATH.COM

Denotes additional product detail, selection guides, videos and helpful reference info is located at vollrath.com or vollrathuniversity.com

Dishwasher Safe

Products constructed entirely of 18-8 stainless steel or plastic

2014-2015 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

Before it ever hits a plate, every meal begins with equal parts planning, passion, and prowess. Vollrath makes high-quality equipment to help you capitalize on all three. From electric grills to rethermalizers and induction units, the right equipment can streamline your kitchen to make you more efficient and focused on the task at hand. Because the way a meal is prepared influences the way it is enjoyed.

NEW EQUIPMENT IN 2014

NSF Certified Slicers — *p. 6*

Sous Vide — *p. 20*

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FOOD PREPARATION EQUIPMENT

FEATURED PRODUCTS

NSF Slicers
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Mixers
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Redco® Food Processors
p. 10-17

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

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

Grease-packed ball bearing

Bowl arm protection cover

Heavy-duty construction

Surface protection foot covers

Thermal overload protection automatically shuts off mixer to protect from damage

30 minute digital timer with automatic stop and audible shutoff signal

Consistent mixing speeds

Bowl lock

Planetary mixing action

LEARN HOW TO CALCULATE YOUR ABSORPTION RATIO AND OTHER TIPS AT VOLLRATH.COM

ALL MIXERS COME STANDARD WITH:

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

Dough Hook

Wire Whisk

Flat Beater

GRINDER AND SLICER ATTACHMENTS

(Sold separately)

Meat Grinder

Vegetable Slicer

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

MICHAEL PIERINI

Chef Instructor, Culinary Program Director
Cerritos College

ONE TOUGH RANGE OF MIXERS

All the features, workhorse durability and Vollrath service, reliability and reputation in one tough range of mixers.

Floor/Bench Mixers

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

Countertop Mixers

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

40755

40757

VISIT VOLLRATH.COM FOR CAPACITY INFORMATION, IMAGES AND OTHER RESOURCES

CERTIFICATION(S)

NSF ETL Intertek

5 YEAR WARRANTY ON BELT

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	TRANSMISSION	HP	VOLTAGE	AMPS	PLUG
FLOOR/BENCH MIXERS								
40757	MIX1020	20 qt mixer with guard	20⅜ x 20⅜ x 35⅝ (51.8 x 51.8 x 90.5)	3 speed	½	110 AC	8	5-15P
40758	MIX1030	30 qt mixer with guard	25 x 24½ x 47⅞ (63.5 x 62.2 x 121.6)	3 speed	1	110 AC	16	5-15P
40759	MIX1040	40 qt mixer with guard	26½ x 26⅝ x 47⅞ (67.3 x 67.5 x 119.7)	3 speed	1½	220 AC	12	6-15P
40760	MIX1060	60 qt mixer with guard	27⅜ x 30 x 55 13/16 (69.5 x 76.2 x 141.8)	3 speed	2	220 AC	16	6-15P
COUNTERTOP MIXERS								
40755	MIX1007	7 qt mixer with guard	13⅛ x 17¾ x 20¼ (33.3 x 45.1 x 51.4)	5 speed	⅓	110 AC	6	5-15P
40756	MIX1010	10 qt mixer with guard	13 1/16 x 17 11/16 x 21 3/16 (33.2 x 44.9 x 53.8)	5 speed	⅓	110 AC	6	5-15P

FOR INTERNATIONAL MODELS WITH 220-240V, ADD "*02*" FOR SCHUKO, "*03*" FOR UK OR "*05*" FOR AUSTRALIAN TO END OF ITEM NUMBER (i.e. AUSTRALIAN 40757 TO 40757*05*). PRODUCT DETAILS VARY (i.e. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

MIXER ACCESSORIES

ITEM #	DESCRIPTION	FITS
40785	Vegetable slicer head complete, comes with 5/16" (8 mm) shredder and 3/16" (5 mm) slicing plates	All Vollrath floor & bench mixers
40786	Meat grinder head attachment for No 12. hub with ⅛" (32mm) and 5/16" (79 mm) grinder plates	All Vollrath floor & bench mixers
40787	Reducer kit - includes 20 qt stainless steel bowl, whisk, dough hook and beater	40 qt mixer
40781	Reducer kit - includes 30 qt stainless steel bowl, whisk, dough hook and beater	60 qt mixer
MSG2003	⅛" (3 mm) slicing plate	40785 vegetable slicer head
MSG3002	5/64" (2 mm) shredding plate	40785 vegetable slicer head
MSG3005	3/16" (5 mm) shredding plate	40785 vegetable slicer head

Note: Do not use attachments on hub while mixing

VISIT VOLLRATH.COM FOR MORE SHREDDING AND SLICING PLATE OPTIONS

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

NSF CERTIFIED SLICERS

Italian designed and engineered, the leader in performance and durability.

Built-in sharpener, removable for cleaning

Safe blade removal system

Fixed ring guard ensures a high level of safety at all times

Tilting, permanently attached product tray allows operator to clean unit thoroughly without losing components

Tray indent where excess liquid can gather without dripping over the sides

More space behind the blade for easy cleaning

Powerful ½ HP motor

30-degree gravity feed maximizes productivity by reducing operator fatigue and discomfort

Heavy-duty, solid anodized aluminum slice adjustment control knob for precise and consistent slice thickness

Quantanium coating reduces drag by 30%

Features identified are for Model 40904. Features vary among slicers.
See page 7 or visit vollrath.com for individual slicer details.

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

5 YEAR WARRANTY ON BELT

CERTIFICATION(S)

NSF ETL Intertek

Safe Blade Removal System

Standard on 40904, 40908, 40907

SEE THE SAFE BLADE REMOVAL VIDEO AT VOLLRATH.COM

1. Insert

2. Fasten

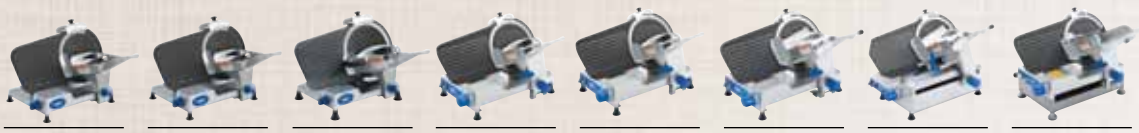
3. Turn

4. Remove blade safely

NSF Certified Slicers

ALL VOLLRATH SLICERS ARE 100% ITALIAN DESIGNED AND ENGINEERED FOR OPTIMUM RESULTS

CERTIFICATION(S)



	40900	40901	40902	40903	40904	40906	40908	40907
MODEL	SLR7009/N	SLR7010/N	SLR7312/N	SLR7012/N	SLR7712/N	SLR7512/N	SLM0012/N	SLR7912/N
RATING	Light	Light	Medium	Heavy	Heavy	Heavy	Deluxe	Deluxe
PROCESSED MEATS	1 hr or less/day	1 hr or less/day	1 hr/day	3 hr/day	3 hr/day	Continuous	Continuous	Continuous
CHEESE	Not recommended	Not recommended	Not recommended	1 hr or less/day	1 hr or less/day	Continuous	3 hr/day	Continuous
BLADE SIZE	9"	10"	12"	12"	12"	12"	12"	12"
NON-STICK COATING	✔	✔	✔	✔	✔	✔	✔	✔
ACCOMMODATES VEGETABLE CHUTE	–	–	–	✔	✔	✔	✔	✔
ACCOMMODATES FROZEN FOOD BLADE	–	–	–	✔	✔	✔	✔	✔
SAFE BLADE REMOVAL SYSTEM	–	–	–	–	✔	–	✔	✔
EXTENDED 1¼" SLICE THICKNESS	–	–	–	–	–	–	✔	–
GEAR DRIVE	–	–	–	–	–	✔	–	–
KICKSTAND	–	–	–	–	–	✔	✔	✔
MAX CLEARANCE RECEIVING TRAY	–	–	–	–	–	–	✔	–
AUTOMATIC CARRIAGE	–	–	–	–	–	–	–	✔

VISIT VOLLRATH.COM FOR SLICER ACCESSORIES, IMAGES AND OTHER RESOURCES

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	DRIVE	HP	VOLTAGE	AMPS	PLUG
DELUXE SLICERS WITH SAFE BLADE REMOVAL SYSTEM								
40908	SLM0012/N	12" (30.5 cm) deluxe max clearance slicer with non-stick finish	25 x 26½ x 19½ (63.5 x 67.3 x 49.5)	Belt	⅔	120 AC	2.5	5-15P
40907	SLR7912/N	12" (30.5 cm) deluxe automatic slicer with non-stick finish	26 x 24½ x 24 (66 x 62.2 x 60.1)	Belt	¾	120 AC	4.7	5-15P
HEAVY-DUTY SLICERS								
40903	SLR7012/N	12" (30.5 cm) heavy-duty slicer with non-stick finish	20½ x 23¾ x 19 (52.1 x 60.3 x 48.3)	Belt	½	120 AC	2.5	5-15P
40904	SLR7712/N	12" (30.5 cm) heavy-duty slicer with non-stick finish & safe blade removal system	20½ x 23¾ x 19 (52.1 x 60.3 x 48.3)	Belt	½	120 AC	2.5	5-15P
40906	SLR7512/N	12" (30.5 cm) heavy-duty gear-driven slicer with non-stick finish	24 x 23½ x 18½ (61 x 59.7 x 47)	Gear	½	120 AC	2.5	5-15P
LIGHT AND MEDIUM-DUTY SLICERS								
40900	SLR7009/N	9" (22.9 cm) light-duty slicer	16 x 19½ x 15 (40.6 x 49.5 x 38.1)	Belt	¼	120 AC	1.2	5-15P
40901	SLR7010/N	10" (25.4 cm) light-duty slicer	17½ x 20 x 18 (44.5 x 50.8 x 38.1)	Belt	⅓	120 AC	1.5	5-15P
	SLR7312/N	12" (30.5 cm) space saver medium-duty slicer	19½ x 22½ x 15 (49.5 x 57.2 x 38.1)	Belt	⅓	120 AC	1.5	5-15P

THE VERSATILE VACUUM PACK MACHINE

40850

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

CERTIFICATION(S)

Intertek Intertek

Out-of-Chamber

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

In-Chamber

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

40858

ITEM #	MODEL	DIMENSIONS (W X D X H): IN (CM)	CHAMBER SIZE (W X D X H): IN (CM)	SEALING BAR LENGTH: IN (CM)	VOLTAGE	WATTS	AMPS	PLUG
OUT-OF-CHAMBER VACUUM PACK MACHINE								
40858	Junior	14¾ x 11 1/16 x 5 1/16 (37.5 x 29.7 x 14.5)	—	12 3/16 (31)	120 AC	380	3.3	5-15P
IN-CHAMBER VACUUM PACK MACHINES								
40850	Medio	15 3/16 x 20½ x 14 9/16 (38.5 x 52 x 37)	10⅝ x 15¾ x 6 5/16 (27 x 40 x 16)	9 13/16 (25)	120 AC	650	5	5-15P
40851	Grande	21 7/16 x 22 13/16 x 20 1/16 (54.5 x 58 x 51)	17⅞ x 17⅞ x 8¼ (43.5 x 43.5 x 21)	16 5/16 (41.5)	120 AC	1400	9	5-20P

TURN YOUR VACUUM PACK INTO A TOTAL SOUS VIDE SOLUTION WHEN PAIRED WITH VOLLRATH'S SOUS VIDE ON PAGE 20 AND INDUCTION RANGES ON PAGES 21 TO 26

Vacuum Pack Bags

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

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

Vacuum Pack Bag Tray Rests

40859

- 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 for use with different size bags

ITEM #	DESCRIPTION	TO BE USED WITH	CASE LOT
40859	Bag tray rest	40850 in-chamber vacuum pack machine	1
40860	Bag tray rest	40851 in-chamber vacuum pack machine	1

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

CERTIFICATION(S)

40826

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.

- Anodized aluminum body and stainless steel bowl for attractive look and easy cleaning
- Chops, mixes, blends and purees

ITEM #	MODEL	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	CAPACITY	VOLTAGE	HP	AMPS	PLUG
40826	BCA7003	Cutter/Mixer	11⅜ x 14½ x 10½ (28.9 x 36.8 x 26.7)	3 qt	110 AC	⅓	2.6	5-15P

CERTIFICATION(S)

NO. 22, 40744 WITH STANDARD ACCESSORIES

Grinders

- Sausage stuffer and feed stick accessories included
- Stainless steel body, cylinder, worm gear and ring
- Supplied with ⅛" (32 mm) and 5⁄16" (79 mm) grinder plates
- Dishwasher safe grinding head, pan, & attachment
- Heavy gauge product tray with 2¼" (5.7 cm) diameter food chute

VISIT VOLLRATH.COM FOR GRINDER ACCESSORIES, IMAGES AND OTHER RESOURCES

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

47713

45682
Wall hanger bracket, sold separately, holds potato cutters securely on wall to save counter space.

Potato Cutters

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

ITEM #	DESCRIPTION	REPLACEMENT BLADE ITEM #	CASE LOT
47703*	Wedge cut, 8-cut	45603-1	1
47715**	French fry, 9⁄32" (0.7 cm) cut size	45751-1	1
47713**	French fry, ⅜" (1 cm) cut size	45749-1	1
47714**	French fry, 7⁄16" (1.1 cm) cut size	45750-1	1
45682***	Potato cutter wall hanger bracket	—	1

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

47704

E-Z Juice Extractor

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

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

REDUCE LABOR TIME WITH VOLLRATH® REDCO® FOOD PROCESSORS.

For the best value in food prep solutions to make your business even more flexible, efficient and profitable

LOG ON AT VOLLRATH.COM TO GET AN INSIDE LOOK AT HOW CHEF RICH BRINGS LOCALLY GROWN FRUITS AND VEGETABLE TO THE TABLE WITH GREATER CONSISTENCY AND SPEED

- 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 and Cubers
- Seafood Cutters
- Potato Scooper
- Grill Accessories
- Can Openers

Redco® InstaCut™ 5.0

DICE, SLICE, WEDGE & CORE

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

WATCH CHEF RICH DEMO THE INSTACUT™ 5.0 AND SEE IMAGES OF ALL INSTACUT™ BLADES AT VOLLRATH.COM

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

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING.

Cucumber Slicer

NEW

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

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

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

Redco® InstaCut™ 3.5

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

DICE, WEDGE & CORE

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

TABLETOP

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

WALL MOUNT

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

15016

15000

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

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING.

Redco® Wedgemaster® II

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

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

CHEF RICH SHOWS HOW QUICKLY THE WEDGEMASTER® II PREPS FRUITS AND VEGETABLES AT VOLLRATH.COM

708

700-1

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

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

808SG

Redco® Wedgemaster®

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING.

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

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

15604

NEW

Redco® InstaBloom® II

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

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

500N

509

Redco® Onion King®

- 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 items

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

CHEF RICH SHOWS HOW EASY IT IS TO BLOOM AND CUT ONIONS FOR A HIGH PROFIT MARGIN MENU ITEM AT VOLLRATH.COM

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

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

Redco® Lettuce King® I

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

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

SLICES A VARIETY OF FOODS INCLUDING CANTALOUPE, CUCUMBERS, CHICKEN AND MORE.

400N

CHEF RICH SHOWS HOW VERSATILE THE LETTUCE KING® IS AT VOLLRATH.COM

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

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

Redco® Lettuce King® IV & Drum Ring

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

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

4400N LETTUCE KING® IV ON 2900 DRUM RING
— items sold separately

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

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

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING.

Redco® Fruit Slicer

NEW

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

CERTIFICATION(S)

2 TWO YEAR WARRANTY

403NH

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

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

6003

6004

SHREDDER (6011)

STRING (6012)

PETITE FRENCH FRY (6013)

THIN SLICE (6014)

KRINKLE CUT (6015)

Redco® King Kutter™

- Shred, string, krinkle-cut, julienne, grate and slice a wide variety of foods - may be the most versatile processor in the kitchen
- Easy manual operation with none of the maintenance, electrical issues or cost associated with powered units
- All cones feature a finely machined, precision stainless steel edge easily changed for fast-cycle processing of foods
- Overall operating dimensions (w x d x h): 8¼" x 9" x 12" (21 x 22.9 x 30.5 cm)

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

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

Vollrath warranty policies do not cover Redco® blades

REPLACEMENT CONE ITEM #*	REPLACEMENT CONE DESCRIPTION	CASE LOT
6011	#1 - ⅛" (3.2 mm) Shredder cut	1
6012	#2 - 3⁄16" (4.8 mm) String cut	1
6013	#3 - ⅜" (9.5 mm) Petite french fry cut	1
6014	#4 - ⅛" (3.2 mm) Thin slice cut	1
6015	#5 - 3⁄16" (4.8 mm) Krinkle cut	1
6016	#6 - 3⁄16" (4.8 mm) Thick slice cut	1

1811

Redco® CubeKing™

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

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

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING

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

1837

Redco® Cheese Blocker™

CERTIFICATION(S)

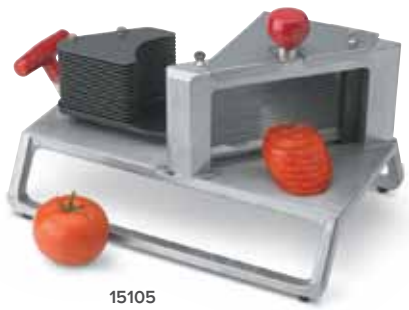
NSF | 2 TWO YEAR WARRANTY

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

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

Redco® InstaSlice™

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



15105

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

COMPLETE UNIT #	CUT SIZE IN (MM)	BLADE TYPE	NO. OF BLADES	OPEN DIMENSIONS W X D X H: IN (CM)	CLOSED DIMENSIONS W X D X H: IN (CM)	REPLACEMENT BLADE ITEM #*	CASE LOT
15105	3/16 (4.8)	Scalloped	16	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15115	1
15205	3/16 (4.8)	Straight	16	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15209	1
15102	7/32 (5.6)	Scalloped	13	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15112	1
15202	7/32 (5.6)	Straight	13	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15206	1
15103	¼ (6.4)	Scalloped	12	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15113	1
15203	¼ (6.4)	Straight	12	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15207	1
15104	⅜ (9.5)	Scalloped	8	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15114	1
15204	⅜ (9.5)	Straight	8	10½ x 17½ x 10¾ (26.7 x 44.5 x 27.3)	10½ x 16 x 10¾ (26.7 x 40.6 x 27.3)	15208	1

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

Redco® Tomato Pro™

CERTIFICATION(S)

NSF | 2 TWO YEAR WARRANTY

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

0643N

SEE THE REDCO STYLE GUIDE AT VOLLRATH.COM FOR HELP DECIDING WHAT REDCO PROCESSOR IS BEST FOR THE FOOD ITEMS YOU'RE PREPARING.

COMPLETE UNIT #	DESCRIPTION	CUT IN (MM)	BLADE STYLE	CASE LOT	REPLACEMENT BLADE ITEM #*	CUT IN (MM)	BLADE STYLE	NO. OF BLADES	CASE LOT
0643N	Tomato Pro™, without safety guard	3/16 (4.8)	Straight	1	0653	3/16 (4.8)	Straight	15	1
0644N	Tomato Pro™, without safety guard	¼ (6.4)	Straight	1	0654	¼ (6.4)	Straight	11	1
0646N	Tomato Pro™, without safety guard	⅜ (9.5)	Straight	1	0656	⅜ (9.5)	Straight	8	1
0694N	Tomato Pro™, without safety guard	3/16 (4.8)	Scalloped	1	0648	3/16 (4.8)	Scalloped	15	1
0645N	Tomato Pro™, without safety guard	¼ (6.4)	Scalloped	1	0652	¼ (6.4)	Scalloped	11	1
0643SGN	Tomato Pro™, with safety guard	3/16 (4.8)	Straight	1	0653	3/16 (4.8)	Straight	15	1
0644SGN	Tomato Pro™, with safety guard	¼ (6.4)	Straight	1	0654	¼ (6.4)	Straight	11	1
—	—	—	—	—	0647	⅜ (9.5)	Scalloped	8	1

**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

1401

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

Redco® Lobster King™

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

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

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

Redco® Oyster King™

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

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

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

CERTIFICATION(S)

NSF 2 TWO YEAR WARRANTY

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

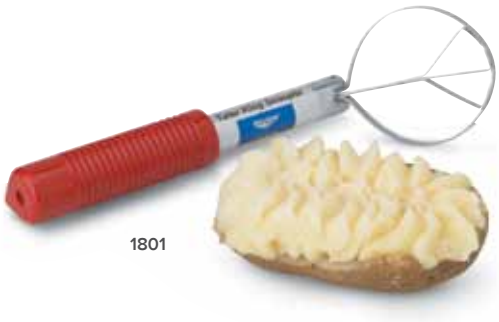
Redco® Petrol Gel

- Designed specifically to lubricate all Redco® Manual Food Processors
- Tasteless and odorless
- A food-safe lubricant

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

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



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® EAZICLEAN® - A NEW GENERATION OF CAN OPENERS

For the cleanest, most hygienic cut ever.

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

CERTIFICATION(S)

BCO-6000 NSF 2 TWO YEAR WARRANTY

Color-coded collars for easy identification

EaziClean® Can Openers

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

Premium™ and CanMaster™ Can Openers

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

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

COUNTERTOP COOKING EQUIPMENT

FEATURED PRODUCTS

Sous Vide
p. 20

Cayenne® Charbroilers
p. 26 and 28

Cayenne® Induction Hot Plates
p. 21-26

EVERYTHING YOU NEED FOR SOUS VIDE

From Vacuum Pack to Immersion Circulator to Charbroilers, Vollrath's full line of Sous Vide cooking equipment gives precise, repeatable results every time.

- Precise, repeatable results with no moisture loss
- Lowers food costs by purchasing less expensive cuts, while still achieving great results
- Occupies minimal counter space and cooks unattended
- Precise cooking method (display will show resolution of 0.1 degree in either °F or °C)

CERTIFICATION(S)

Vacuum Pack
See page 8

Heavy duty Charbroiler
See page 26

Heavy duty Induction Range
See page 26

GO TO VOLLRATH.COM TO SEE CHEF RICH DEMONSTRATE SOUS VIDE COOKING

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

AWARD WINNING INDUCTION RANGES

Product Selection Guide

	CAYENNE® HD INDUCTION RANGE	*ULTRA SERIES*	*PROFESSIONAL SERIES*	*MIRAGE® PRO*	*MIRAGE® CADET*
OUTPUT	11,600 Maximum Wattage	3,500 Maximum Wattage	2,900 Maximum Wattage	1,440 - 1,800 Maximum Wattage	1,440 - 1,800 Maximum Wattage
IDEAL FOR	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
APPROX. TOP HEATING TEMPERATURE	550°F	550°F	525°F	500°F	450°F
EFFICIENCY	90%	90%	90%	90%	75%
POWER RANGE SETTINGS	Rotary, 1 to 100	1 to 100	1 to 100	1 to 100	1 to 20
WARRANTY	1 Year	2 Years	2 Years	2 Years	1 Year
CHOSEN BY	• Restaurants - fine and casual dining • Hospitality • College/Universities • Culinary Schools	• High Volume Hotels • Large Volume Restaurants • Cruise Ships • Military • Culinary Schools • Top Chefs who demand extreme high and low temp control	• Casual Dining Restaurants • Quick Serve Restaurants • Hospitality (front or back of the house) • Cruise Ships • Culinary Schools • Business and Institutions	• Hotels • Caterers • Casual Dining Restaurants • Quick Serve Restaurants • Sub Shops and Delis • Stadium/Arena Luxury Suites • Business and Institutions • Pastry Chefs	• 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.

VISIT VOLLRATH.COM FOR INDUCTION VIDEOS, ARTICLES AND A VIRTUAL CONTROL PANEL

"The Mirage Induction Range is my favorite travel companion. The sleek, powerful design is perfect for demonstrations, cooking classes and events"
CHEF RICK BAYLESS
Frontera Grill and Topolobampo
Top Chef Master 2009

MIRAGE® INDUCTION RANGES

- Latest generation engines designed for efficiency, control, and durability
- Digital display
- Stainless case top

Foodservice Equipment & Supplies Vollrath OVERALL BEST IN CLASS 2013 Induction Cooktops

VISIT VOLLRATH.COM FOR INDUCTION VIDEOS, ARTICLES AND A VIRTUAL CONTROL PANEL

Mirage® Pro

- G4 engine uses four IGBTs, so the same workload is shared across four parallel switches
- 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) temperature setting featuring a lower range for chocolates

CERTIFICATION(S)

UL LISTED, NSF, FC, 2 TWO YEAR WARRANTY, IIG4

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

Mirage® Cadet

- G1 engine uses a single IGBT switch to power the entire unit
- 75% efficient - compare to the approximate 40% efficiency of gas ranges
- 20 power levels
- 100°-400° F (38°-204° C) temperature setting

CERTIFICATION(S)

UL LISTED, NSF, FC, 1 ONE YEAR WARRANTY, IIG1

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

Mirage® Standard Models

- Designed for commercial sauté and warming stations
- Cutting-edge dial control with high-speed power and temperature adjustment - includes 1-180 minute timer function
- Countersunk installation creates sleek, easy-to-clean counter work surface
- Drop-in cutout dimensions: 11¾" x 13⅜" (29.9 x 33.9 cm)

CERTIFICATION(S)

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	KW	AMPS	PLUG	CASE LOT
MIRAGE® STANDARD DROP-IN MODEL #S								
59501*	Drop-in cooking range	14 (35.6)	12½ x 14½ x 2⅞ (31.8 x 36.8 x 7.3)	120 AC	1.4	12	5-15P	1
5950145* **	Commercial drop-in warmer	14 (35.6)	12½ x 14½ x 2⅞ (31.8 x 36.8 x 7.3)	120 AC	.45	3.8	5-15P	1
5950170* **	Commercial drop-in warmer	14 (35.6)	12½ x 14½ x 2⅞ (31.8 x 36.8 x 7.3)	120 AC	.7	5.8	5-15P	1
MIRAGE® INTERNATIONAL COUNTERTOP MODEL #S* **								
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	Schuko	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
59655***	Countertop (Australian)	14 (35.6)	14 x 15¼ x 3 (35.6 x 38.7 x 7.6)	230 AC	1.8	7.8	Australian	1

**59501, 5950145 and 5950170 Control Box Cutout Dimensions: 5" x 2¹⁄₁₆" (12.7 x 6.9 cm)*
***Warming unit only – not a cooking range ***International Models – for export only, CE Listed*

Induction Undercounter Warming Kits

- Kits include Mirage® Induction Warmers (Item 5950145) and colored induction ready templates
- Mount templates in counters and flush mount the induction warmer underneath it
- Order in Vollrath V-Class Custom or Signature Server® custom serving line equipment

NEW

CERTIFICATION(S)

VISIT VOLLRATH.COM FOR MORE PRODUCT INFORMATION

ITEM #	DESCRIPTION	COLOR	DIMENSIONS: IN (CM)	CASE LOT
5960820	Black ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)	1
5960845	Black granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)	1
5960835	Bisque granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)	1
5960810	White granite ceramic template, 5950145 Induction Warmer		18 x 24 (45.7 x 61)	1
5960920	Black ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)	1
5960945	Black granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)	1
5960935	Bisque granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)	1
5960910	White granite ceramic template, 2 each 5950145 Induction Warmer		36 x 24 (91.4 x 61)	1

Mirage® Carrying Case

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

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

"Volrath induction cooktops ease of use, durability and slim design are all noteworthy. The cooktops hold up to daily use (and abuse) and still maintain accuracy."

JENN MALVITZ, CEPC, CCE, ACE
Chef Instructor/Pastry Chef
Fox Valley Technical College

Ultra Series Induction Ranges

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

CERTIFICATION(S)

USA MADE · UL LISTED · NSF · FC · CE*** · 2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
69504	Countertop	14 (35.6)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
69505**	Drop-in	14 (35.6)	17⅜ x 16½ x 4¾ (44.1 x 41.9 x 12)	208/240 AC	3.5	14.6	6-20P	1
69507	Dual Hob Countertop Front to Back	12 (30.5)	15⅞ x 29¾ x 5 13/16 (40.3 x 75.6 x 14.8)	208/240 AC	3.5*	29.2	6-50P	1
69508**	Dual Hob Drop-In Front to Back	12 (30.5)	17⅜ x 27⅞ x 5⅛ (44.1 x 70.8 x 13)	208/240 AC	3.5*	29.2	6-50P	1
INTERNATIONAL MODEL #S*								
6950402 6950403 6950405	Single hob Drop-in	14 (35.6)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	240 AC	3.5	14.6	Schuko UK Australian	1
6950502 6950503 6950505	Single hob Drop-in	12 (30.5)	17⅜ x 16½ x 4¾ (44.1 x 41.9 x 12)	240 AC	3.5	14.6	Schuko UK Australian	1

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

Professional Series Induction Ranges

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

CERTIFICATION(S)

USA MADE · UL LISTED · NSF · FC · CE*** · 2 TWO YEAR WARRANTY

ITEM #	DESCRIPTION	MAX PAN SIZE: IN (CM)	DIMENSIONS (W X D X H) IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
6954301	Single hob countertop**	14 (35.6)	13⅛ x 16½ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	6-20P	1
69520	Single hob countertop	14 (35.6)	16 x 17¾ x 6 (40.1 x 45.1 x 15.2)	208/240 AC	2.9	12.1	6-20P	1
69521*	Single hob drop-in	14 (35.6)	17⅝ x 16¾ x 4½ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	6-20P	1
69522	Dual hob countertop front to back	12 (30.5)	15⅞ x 29¾ x 5 13/16 (40.4 x 75.6 x 14.8)	208/240 AC	2.9 per hob	24	6-30P	1
69523	Dual hob countertop side by side	12 (30.5)	26⅝ x 18⅜ x 5½ (67.6 x 46.7 x 14)	208/240 AC	2.9 per hob	24.1	6-30P	1
69524*	Dual hob drop-in front to back	12 (30.5)	17⅜ x 27⅞ x 4¾ (44.1 x 70.8 x 12.1)	208/240 AC	2.9 per hob	24.2	6-30P	1
INTERNATIONAL MODEL #S*								
6954302** 6954303** 6954304** 6954305**	Single hob countertop	14 (35.6)	13⅛ x 16½ x 4 (32.7 x 41.9 x 10.2)	208/240 AC	2.6	10.8	Schuko UK China Australian	1
6952105	Single hob drop-in	14 (35.6)	17⅜ x 16¾ x 4½ (44.8 x 42.5 x 11.4)	208/240 AC	2.9	12.1	Australian	1
6954702** 6954703** 6954704**	Dual hob countertop front to back	12 (30.5)	13⅜ x 26⅝ x 5 13/16 (34 x 67.6 x 14.8)	208/240 AC	1.9 per hob	15.8	Schuko UK China	1

**69521 and 69524 Control Box Cutout Dimensions: 7" x 3⅞" (18.4 x 9.8 cm)*
***6954301, 954302 to 6954305 and 6954702 to 6954704 are manufactured by Vollrath China ***International Models – for export only, CE Listed*

6950020/6951020

CERTIFICATION(S)

Commercial Series Induction Ranges

- Designed for light commercial sauté and warming stations
- Ideal for presentation cooking, omelet stations or small reheat stations
- Nine control settings
- Digital display
  - Easy to clean; no knobs to collect food
  - Helps prevent accidental temperature changes

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

ULTRA FAJITA HEATER 69504F

MIRAGE® FAJITA HEATER 59500F

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

CERTIFICATION(S)

Induction Fajita Skillet Heaters

Ssssssss-izzling! fajitas served right on the skillet:

- 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

- 69504F, 6950402F, 6950403F Three Presets, 3000-3500 Watts Power:
  - Setting 1: 80 Seconds, 450-550˚F; 230-288˚C
  - Setting 2: 30 Seconds, 300-350˚F; 149-177˚C
  - Setting 3: 60 Seconds, 400-500˚F ;204-260˚C

2 TWO YEAR WARRANTY

- 59500F, 59510F Single Preset, 1440-1800 Watts Power:
  - 59500F - Heat: 120 Seconds, 450-550˚F; 204-206˚C
  - 59510F - Heat: 140 Seconds, 450-550˚F; 204-206˚C

1 ONE YEAR WARRANTY

- 6954302F, 6954303F Two Presets:
  - Setting 1 - Heat: 60 Seconds, 204-206˚C
  - Setting 2 - Reheat: 15 Seconds,204-206˚C

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
59500F	Mirage® Fajita - induction cast iron pan heater (US)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.8	15	5-15P	1
59510F	Mirage® Fajita - induction cast iron pan heater (Canada)	14 x 15 x 3 (35.6 x 38.1 x 7.6)	120 AC	1.4	12	5-15P	1
69504F	Ultra Fajita - induction cast iron pan heater (US/Canada)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240 AC	3.5	14.6	6-20P	1
INTERNATIONAL COUNTERTOP SIZZLE PLATTER INDUCTION HEATERS*							
6950402F	Ultra - induction cast iron pan heater (SHUKO)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240	3.5	14.6	SHUKO	1
6950403F	Ultra - induction cast iron pan heater (UK)	15⅞ x 18½ x 5¾ (40.3 x 47 x 14.6)	208/240	3.5	14.6	UK	1
6954302F	Pro Sizzle Platter induction heater (SHUKO)	13⅛ x 16½ x 5¾ (32.7 x 41.9 x 10.2)	230	2.6	10.8	SHUKO	1
6954303F	Pro Sizzle Platter induction heater (UK)	13⅛ x 16½ x 5¾ (32.7 x 41.9 x 10.2)	230	2.6	10.8	UK	1

**International Models – for export only, CE Listed*

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

UPSCALE YOUR INDUCTION BUFFET PRESENTATION!

Buffet Tables

See page 91 for more information

GUARANTEED FOR LIFE

Knobs and Knob Guards Guaranteed for Life

THE RUGGED, VERSATILE HEAVY-DUTY LINE-UP

• Stainless steel burner and exterior construction • Heavy duty 5" back splashes • Adjustable legs and knobs

Cayenne® HD Induction Ranges

- 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
- G4 engine technology for long life and high efficiency

912HIDC

924HIMC

VISIT VOLLRATH.COM FOR INDUCTION VIDEOS, ARTICLES AND A VIRTUAL CONTROL PANEL

CERTIFICATION(S)

USA MADE · UL LISTED · NSF · FC · G4

ITEM #	DESCRIPTION	DIMENSIONS (L X H X D): IN (CM)	VOLTAGE	MAX KW/HOB	PLUG	TOTAL AMPS	CASE LOT
912HIMC	12" Dual hob - manual control (US/Canada)	12 x 13⅝ x 30 (30.5 x 34.6 x 76.2)	208/240	2900	6-30P	24	1
924HIMC*	24" Four hob - manual control (US/Canada)	24 x 13⅝ x 30 (61.0 x 34.6 x 76.2)	208/240	2900	6-30P	2 x 24	1
912HIDC	12" Dual hob - digital control (US/Canada)	12 x 13⅝ x 30 (30.5 x 34.6 x 76.2)	208/240	2900	6-30P	24	1
924HIDC*	24" Four hob - digital control (US/Canada)	24 x 13⅝ x 30 (61.0 x 34.6 x 76.2)	208/240	2900	6-30P	2 x 24	1

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

Cayenne® Heavy-Duty Charbroilers

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

CERTIFICATION(S)

924CG

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H) IN (CM)	OUTPUT (BTU)	NUMBER OF BURNERS	CASE LOT
924CG	CBL2024	24" Heavy-duty radiant/lava rock charbroiler	24 x 31 x 17⅙ (61 x 78.7 x 43.3)	80,000	4	1
936CG	CBL2036	36" Heavy-duty radiant/lava rock charbroiler	36 x 31 x 17⅙ (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 17⅙ (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 17⅙ (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 17⅙ (182.9 x 78.7 x 43.3)	240,000	12	1

"I can't endorse Vollrath's HD Induction Hot Plates enough. They're wonderful to cook on and you can get water boiling in less than a minute. We absolutely love them, so much that our new facility was built around them."

CHEF JEFF IGEL

Fox Valley Technical College, Appleton, WI

948GGM

Cayenne® Heavy-Duty Griddles

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

CERTIFICATION(S)

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

924GGT

Cayenne® Heavy-Duty Thermostatic Griddles

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

CERTIFICATION(S)

ITEM #	MODEL #	DESCRIPTION	OUTPUT (BTU)	NUMBER OF CONTROLS	CONTROL TYPE	CASE LOT
924GGT	FTT2024	24" Heavy-duty griddle - thermostatic control	60,000	2	Snap action thermostat	1
936GGT	FTT2036	36" Heavy-duty griddle - thermostatic control	90,000	3	Snap action thermostat	1
948GGT	FTT2048	48" Heavy-duty griddle - thermostatic control	120,000	4	Snap action thermostat	1
960GGT	FTT2060	60" Heavy-duty griddle - thermostatic control	150,000	5	Snap action thermostat	1
972GGT	FTT2072	72" Heavy-duty griddle - thermostatic control	180,000	6	Snap action thermostat	1

4087948

40740

Adjustable feet optimize height and stability

Medium and Heavy-Duty Equipment Stands

MEDIUM DUTY

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

HEAVY-DUTY

- Full Marine edge to contain spills and keep equipment securely on table
- Stainless steel top and under shelf for long working life
- Available with 5" (12.7 cm) caster for mobility
- 60" (152.4 cm) and 72" (183 cm) stands include center supports to ensure sturdy, level work areas across the stand

DESCRIPTION	STATIONARY ITEM #	MOBILE ITEM #	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
24" Heavy duty stand	4087024	4087924	24 x 30 x 24 (61 x 76.2 x 61)	1
36" Heavy duty stand	4087036	4087936	36 x 30 x 24 (91.4 x 76.2 x 61)	1
48" Heavy duty stand	4087048	4087948	48 x 30 x 24 (121.9 x 76.2 x 61)	1
60" Heavy duty stand	4087060	4087960	60 x 30 x 24 (152.4 x 76.2 x 61)	1
72" Heavy duty stand	4087072	4087972	72 x 30 x 24 (183 x 76.2 x 61)	1
24" Medium duty stand	40740	—	24 x 26 x 24 (61 x 61 x 66)	1
36" Medium duty stand	40741	—	36 x 26 x 24 (91.4 x 61 x 66)	1
48" Medium duty stand	40742	—	48 x 26 x 24 (121.9 x 61 x 66)	1

CAYENNE® MEDIUM-DUTY CHARBROILERS AND GRIDDLES

- 19" (48.3 cm) cooking surface depth
- 2¾" (7 cm) backsplash, 2¼" (5.7 cm) side splashes
- 12" (30.5 cm) unit (40728) offers smallest footprint for tighter spaces and low volume applications
- Stainless and aluminized steel for durability and long life

GUARANTEED FOR LIFE

Knobs Guaranteed for Life

VISIT VOLLRATH.COM FOR A GRIDDLE VIDEO DEMONSTRATION

407302

Cayenne® Medium-Duty Charbroilers

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

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

**12" unit has single control **18" unit has one burner*

Cayenne® Medium Duty Gas Griddles

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

CERTIFICATION(S)

40720

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

**18" unit has one burner*

40737 COOKWARE
NOT INCLUDED

40736

Cayenne® Gas Hot Plates

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

CERTIFICATION(S)

GUARANTEED FOR LIFE

Knobs Guaranteed for Life

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

40716

Cayenne® Electric Flat Top Griddles

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

CERTIFICATION(S)

CHEF RICH DEMONSTRATES THE BEST USE AND CLEAN UP OF ELECTRIC GRIDDLES AT VOLLRATH.COM

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

40739 COOKWARE
NOT INCLUDED

Electric Hot Plate

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

CERTIFICATION(S)

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 1/16" (22 cm) dia solid plates front and rear	15 x 27⅜ x 11 9/16 (38.1 x 69.5 x 29.3)	3000 - 4000	208-240	14.4 - 16.7	6-30P	1

Cayenne® Convection Ovens

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

CERTIFICATION(S)

40702

40701

GO TO VOLLRATH.COM FOR CHEF RICH'S VIDEO ABOUT WHY THE CAYENNE CONVECTION OVEN IS A MUST-HAVE FOR CATERERS ON THE GO.

ITEM #	MODEL #	DESCRIPTION	NUMBER OF SHELVES	DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER SIZE (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40703	COA7002	Half-size	3	23 7/16 x 24 1/2 x 18 1/16 (59.5 x 62.2 x 45.8)	18 1/2 x 13 x 8 9/16 (47 x 33 x 21.8)	1400	120	11.6	5-15P	1
40701	COA8004	Half-size	4	23 7/16 x 24 1/2 x 23 1/4 (59.5 x 62.2 x 59)	18 1/2 x 13 x 13 3/4 (47 x 33 x 35)	2400	230	11	6-15P	1
40702	COA8005	Full-size	4	32 15/16 x 29 3/4 x 26 3/16 (83.7 x 75.5 x 66.5)	27 5/8 x 19 7/16 x 13 3/4 (70.2 x 49.4 x 35)	5600	230	25.5	6-50P	1

Cayenne® Cheese Melter

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

CERTIFICATION(S)

40700

ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (W X D X H): IN (CM)	COOKING CHAMBER SIZE (W X D X H): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40700	SAA8003	Cheese melter	28 7/16 x 13 1/2 x 17 1/16 (72.2 x 34.3 x 43.3)	25 1/2 x 13 x 10 1/2 (64.8 x 33 x 26.7)	2253-3000	208-240	10.8-12.5	6-15P	1

Microwave Ovens

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

DIGITAL MICROWAVE OVEN

- Three power levels
- 20 programmable settings

MANUAL MICROWAVE OVEN

- Manual Control
- 6 power levels

CERTIFICATION(S)

40819

40830

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

THE ULTIMATE PROFIT CENTER

Combine display cases with a Cayenne® Chicken Rotisserie Oven.

SEE THE ULTIMATE PROFIT CENTER VIDEO DEMONSTRATION AT VOLLRATH.COM

40704

Cayenne® Chicken Rotisserie Ovens

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

CERTIFICATION(S)

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 20⅙ x 23⅛ (74.3 x 51 x 58.7)	18⅙ x 19½ x 18⅛ (47.5 x 49.5 x 46)	2700	208-240	12	6-15P	1
40841	CGA8016	15 Bird rotisserie oven	37 x 21⅝ x 26⅛ (94 x 55 x 66.3)	26⅞ x 21⅞ x 19⅝ (67.2 x 54.5 x 49.7)	5000	208-240	22	6-30P	1

**Oven capacities based on use of 3 lb chickens*

40848

Cayenne® Pizza/Bake Oven

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

CERTIFICATION(S)

CHEF RICH BAKES A BUBBLY GOLDEN BROWN PIZZA AT VOLLRATH.COM

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	23⅛ x 25⅜ x 20 (58.8 x 64.5 x 51.4)	18½ x 19⅜ x 9⅞ (47 x 48.7 x 23.9)	2100- 2800	208-240	12	6-15P	1

40820

40824

Cayenne® Hot Dog Roller Grills

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

CERTIFICATION(S)

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

- Plate design features inset heating channels for greater heating efficiency
- Thermostatically controlled for consistent results
- Ideal for Cuban and Italian sandwiches, Texas toast, and more

EXPAND YOUR MENU QUICKLY WITH SANDWICH PRESSES

Panini and Flat Plate Style

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

CERTIFICATION(S)

40792

40791

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 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⁵⁄₁₆ x 12³⁄₁₆ (33.8 x 31)	1800	120	15	5-15P	1
40791	TSA7009	Flat plate, natural finish	14 x 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⁵⁄₁₆ x 12³⁄₁₆ (33.8 x 31)	1800	120	15	5-15P	1
40792	TSA7109	Flat plate, non-stick	14 x 18¾ x 12⅞ (35.5 x 47.7 x 32.7)	13⁵⁄₁₆ x 12³⁄₁₆ (33.8 x 31)	1800	120	15	5-15P	1
40793	TSA7012	Super-size flat plate, natural finish	18⅛ x 23¼ x 12⅞ (46 x 59 x 32.7)	17⁷⁄₁₆ x 15⅝ (44.3 x 39.7)	1800	120	15	5-15P	1

Cast Iron Plate, Panini Style

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

CERTIFICATION(S)

40794

40795

MORE ON VOLLRATH SANDWICH PRESSES AT VOLLRATH.COM

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	COOKING AREA (W X D): IN (CM)	WATTS	VOLTAGE	AMPS	PLUG	CASE LOT
40794	TSI7001	Single (US only)	16⅛ x 14⅞ x 8¹⁄₁₆ (41 x 37.8 x 20.5)	16⅛ x 9⅝ (41 x 24.4)	1800	120	15	5-15P	1
40795	TSI8002	Double (US only)	22⁷⁄₁₆ x 14⅞ x 8¹⁄₁₆ (57 x 37.8 x 20.5)	22½ x 9⅝ (57.2 x 24.4)	3080	220	14	6-15P	1
40794-C	TSI7001	Single (US & Canada)	16⅛ x 14⅞ x 8¹⁄₁₆ (41 x 37.8 x 20.5)	16⅛ x 9⅝ (41 x 24.4)	1800	120	15	5-20P	1
40795-C	TSI8002	Double (US & Canada)	22⁷⁄₁₆ x 14⅞ x 8¹⁄₁₆ (57 x 37.8 x 20.5)	22½ x 9⅝ (57.2 x 24.4)	3080	220	14	6-20P	1

CAYENNE® FRYERS

Specially designed for quick heat-up and recovery times.

- Dual unit provides increased volume and separation of food types to prevent flavor transfer from oil
- Thermostatically controlled to 375° F (190° C)
- "Power On" indicator light
- Ships with two nickel plated steel baskets per well

CERTIFICATION(S)

Cayenne® 10 lb Standard Duty Electric Fryers

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

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

**Dual units feature two separate power cords and require two receptacles*

Cayenne® 15 lb Medium Duty Electric Fryers

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

CHEF RICH DISCUSSES THE SCIENCE BEHIND FRYERS AND GIVES A SPECIAL CLEANING DEMONSTRATION AT VOLLRATH.COM

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

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

40711 SMALL FRYER BASKET

Cayenne® Fryer Accessories

FRENCH FRY PREP ITEMS

See page 182 for more information

ITEM #	DESCRIPTION	FITS	DIMENSIONS (W X D X H): IN (CM)	CASE LOT
40711	Fryer Basket, Small	Standard & Medium Duty	3 15/16 x 9 1/16 x 4 15/16 (10 x 23 x 12.5)	1
40712	Fryer Basket, Large	Standard & Medium Duty	8 1/16 x 9 1/16 x 4 15/16 (20.5 x 23 x 12.5)	1
40713	Fryer Night Cover, Large Baskets	Standard Duty	13 x 10 5/8 x 9/16 (33 x 27 x 1.5)	1
40714	Fryer Night Cover, Small Baskets	Standard Duty	13 x 10 5/8 x 9/16 (33 x 27 x 1.5)	1

COUNTERTOP WARMING & DISPLAY

FEATURED PRODUCTS

Mirage® Induction Soup Warmers
p. 35-36

Cayenne® Self-Serve Display Merchandisers
p. 37-39

Bakery Display Cases
p. 40-41

MIRAGE® INDUCTION

All-new • Award-winning • Easy-To-Use •

CERTIFICATION(S)

*International models only

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

ELIMINATE WATER, NO FILLING OR REFILLING, NO SCALING!

Eliminate Water, No Filling & Refilling, No Scaling, No Water on Counters No Manifolds or Drains
3-D Induction coils act like steam, but without the water

Reduce Energy Costs with Low Amp Draw
250W Warmers are 120V and 2.1 amps 800W Rethermalizers are 120V and 6.7 amps

Easy and Secure Temperature Control
Lock in temps in Fahrenheit, Celsius, or presets for soup, crème soup, mac n' cheese, or chili

Highest Food Quality and Taste
Precise temperature settings in 1° increments

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

Maintain Control Over Temperature Settings
Unique hold feature locks the temperature in place

Keep Soups Properly Stirred
Stir indicator measures temperature differences and reminds operators to stir

Easy-To-Use
Bright LED display with easy-to-use controls

Immediate Start-Up, No Pre-Heating
Induction heats the inset directly, not a steam bath which requires a pre-heat

Increase Food Yield, Minimize Expensive Food Waste
3 thermistor temperature sensing on the food inset stops soups and foods from burning

RETHERMALIZERS

Fast • Efficient • No Water Required

CHEF RICH GIVES A VIDEO PRESENTATION ABOUT THE AWARD-WINNING FEATURES OF THE MIRAGE INDUCTION RETHERMALIZER AT VOLLRATH.COM

CERTIFICATION(S)

*International models only

NEW

74110140

Set temperature in F° or C° for soup, creme soup, mac n' cheese, or chili.

741101DW

250W Warmers are 120V and 2.1 amps!

No Manifolds or Drains!

Countertop Rethermalizers

- Ships with induction ready inset and hinged cover

KITCHEN INNOVATIONS 2013 AWARD

NACUFS IICE INDUSTRY INNOVATION AND CREATIVE EXCELLENCE AWARD

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

REPLACEMENT INSET ITEM #	REPLACEMENT INSET	REPLACEMENT COVERS	DESCRIPTION
88184	7 qt Induction inset	47488	Hinged inset cover, fits 7 qt inset
88204	11 qt Induction inset	47490	Hinged inset cover, fits 11 qt inset

FOR 7 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE FIFTH DIGIT TO "2" FOR SCHUKO, "3" FOR UK, "4" FOR CHINA OR "5" FOR AUSTRALIA (i.e. SCHUKO 7470*1*10 TO 7470*2*10)
FOR 11 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE SIXTH DIGIT TO "2" FOR SCHUKO, "3" FOR UK, "4" FOR CHINA OR "5" FOR AUSTRALIA (i.e. SCHUKO 74110*1*10 TO 74110*2*10)
PRODUCT DETAILS VARY, VISIT VOLLRATH.COM

Drop-In Warmers & Rethermalizers

- Includes mounting hardware
- Ships with induction ready inset and hinged cover

WARMERS ONLY AVAILABLE IN DROP-INS.

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	DROP-IN MAX WIDTH	WELL DEPTH	CUTOUT DIAMETER	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
74701DW	7 qt Induction warmer	11⅞ x 12⅝ (30.3 x 31.3)	10⅞ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250	1.2	5-15P	1
74701D	7 qt Induction rethermalizer	11⅞ x 13½ (30.3 x 34.2)	10⅞ (26.5)	6⅞ (17.6)	10⅝ (27)	120	800	6.7	5-15P	1
741101DW	11 qt Induction warmer	13⅞ x 13½ (35.3 x 34.2)	12⅞ (26.5)	6⅞ (17.6)	12⅝ (27)	120	250	1.2	5-15P	1
741101D	11 qt Induction rethermalizer	13⅞ x 13½ (35.3 x 34.2)	12⅞ (26.5)	6⅞ (17.6)	12⅝ (27)	120	800	6.7	5-15P	1

FOR 7 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE FIFTH DIGIT TO "2" FOR SCHUKO, "3" FOR UK, "4" FOR CHINA OR "5" FOR AUSTRALIA (i.e. SCHUKO 7470*1* TO 7470*2*)
FOR 11 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE SIXTH DIGIT TO "2" FOR SCHUKO, "3" FOR UK, "4" FOR CHINA OR "5" FOR AUSTRALIA (i.e. SCHUKO 74110*1* TO 74110*2*)
PRODUCT DETAILS VARY, VISIT VOLLRATH.COM

INNOVATIVE GRAB & GO DISPLAY CASES

From self-serve to drop-in, well merchandised food simply sells better.

- Digitally controlled thermostat on heated units for precise and consistent settings
- Dual fans circulate air throughout unit to ensure even temperature control
- Inside lighting strips located both at the top of the cabinet and underneath the upper shelf create optimum food display throughout cabinet
- Internal humidifying system on all heated units keeps food looking fresh longer
- Triple glaze front for added strength and insulation
- Lift-and-remove rear sliding doors for easy display change and end of day cleaning
- Refrigerated Units: 36° to 46°F (2° to 21°C)
- Heated Units: 104° to 158°F (40° to 70°C)

CERTIFICATION(S)

Intertek Intertek 3 YEAR WARRANTY ON COMPRESSOR

*International models only

40856

40862

Countertop Curved Glass Display Cabinets

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40852	RDE8136	36" Curved glass, refrigerated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	⅕	120 AC	3.6	—	5-15P
40853	RDE8148	48" Curved glass, refrigerated	47¼ x 21¼ x 31 (119.9 x 53.8 x 78.7)	¼	120 AC	4.6	—	5-15P
40854	RDE8160	60" Curved glass, refrigerated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	¼	120 AC	4.9	—	5-15P
40855	HDE8136	36" Curved glass, heated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	—	120 AC	5.6	670	5-15P
40856	HDE8148	48" Curved glass, heated	47¼ x 21¼ x 31 (119.9 x 53.8 x 78.7)	—	120 AC	5.9	710	5-15P
40857	HDE8160	60" Curved glass, heated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	—	120 AC	6.3	750	5-15P

Countertop Cubed Glass Display Cabinets

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

Note: these items must be shipped by truck

FOR INTERNATIONAL MODELS WITH 220-240V, ADD "*05*" TO END OF ITEM NUMBER (i.e. 40852 TO 40852*05*).
PRODUCT DETAILS VARY (I.E. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

THE ULTIMATE PROFIT CENTER

Combine Display Cases with a Cayenne® Chicken Rotisserie Oven.

MORE ABOUT THE ULTIMATE PROFIT CENTER AT VOLLRATH.COM

40890

REDUCE LABOR COSTS WITH VOLLRATH'S ALL NEW SELF-SERVE DISPLAY CASE

40881

CERTIFICATION(S)

3 YEAR WARRANTY ON COMPRESSOR

*International models only

NEW

Self-Serve Countertop Curved Glass Display Cabinets

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40880	RDE8336	36" curved glass, refrigerated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	½	120 AC	4.2	—	5-15P
40881	RDE8348	48" curved glass, refrigerated	47¼ x 21¼ x 31 (120 x 53.8 x 78.7)	¼	120 AC	7.4	—	5-15P
40882	RDE8360	60" curved glass, refrigerated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	¼	120 AC	8.1	—	5-15P
40883	HDE8336	36" curved glass, heated	35⅜ x 21¼ x 31 (89.9 x 53.8 x 78.7)	—	120 AC	5.6	670	5-15P
40884	HDE8348	48" curved glass, heated	47¼ x 21¼ x 31 (120 x 53.8 x 78.7)	—	120 AC	5.9	710	5-15P
40885	HDE8360	60" curved glass, heated	59 x 21¼ x 31 (149.9 x 53.8 x 78.7)	—	120 AC	6.3	750	5-15P

Self-Serve Countertop Cubed Glass Display Cabinets

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS IN (CM)	HP	VOLTAGE	AMPS	WATTS	PLUG
40886	RDE8436	36" cubed glass, refrigerated	35⅜ x 21¼ x 37 (89.9 x 53.8 x 94)	¼	120 AC	4.2	—	5-15P
40887	RDE8448	48" cubed glass, refrigerated	47¼ x 21¼ x 37 (120 x 53.8 x 94)	⅜	120 AC	7.5	—	5-15P
40889	RDE8460	60" cubed glass, refrigerated	59 x 21¼ x 37 (149.9 x 53.8 x 94)	⅜	120 AC	8.2	—	5-15P
40890	HDE8436	36" cubed glass, heated	35⅜ x 21¼ x 37 (89.9 x 53.8 x 94)	—	120 AC	6.1	730	5-15P
40891	HDE8448	48" cubed glass, heated	47¼ x 21¼ x 37 (120 x 53.8 x 94)	—	120 AC	6.6	790	5-15P
40892	HDE8460	60" cubed glass, heated	59 x 21¼ x 37 (149.9 x 53.8 x 94)	—	120 AC	7.1	850	5-15P

FOR INTERNATIONAL MODELS WITH 220-240V, ADD "*05*" TO END OF ITEM NUMBER (i.e. 40880 TO 40880*05*).
PRODUCT DETAILS VARY (I.E. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

40845

Drop-In Display Cabinets

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

CERTIFICATION(S)

Intertek Intertek 3 YEAR WARRANTY ON COMPRESSOR

*International models only

VISIT VOLLRATH.COM FOR CUTOUT DIMENSIONS

ITEM #	MODEL #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	HP/WATTAGE	VOLTAGE	AMPS	PLUG
40842	RDE7136	36" Display cabinet, refrigerated	36 x 21 x 32½ (91.4 x 53.3 x 82.6)	⅕	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

FOR INTERNATIONAL MODELS WITH 220-240V, ADD "*05*" TO END OF ITEM NUMBER (i.e. 40842 TO 40842*05*).
PRODUCT DETAILS VARY (I.E. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

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

40733

Cayenne® Hot Food Merchandisers

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

CERTIFICATION(S)

Intertek Intertek

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

SHELF DIMENSIONS	TOP SHELF (DEPTH): IN (CM)	MIDDLE SHELF (DEPTH): IN (CM)	BOTTOM SHELF (DEPTH): IN (CM)
Cayenne® hot food merchandiser	12⅜ (31.4)	13⅜ (34)	14⅜ (36.5)

REAR DRAIN VALVE

Cayenne® Bain Marie Hot Display Case

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

CERTIFICATION(S)

NSF Intertek

USE AS DROP-IN OR COUNTERTOP!

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

ENHANCE THE APPEAL OF YOUR BAKED GOODS FROM EVERY ANGLE

NEW

Bakery Display Cases

- High-quality construction using heavy gauge acrylic
- Available with individual self serve front doors and/or rear doors for quick restocking
- Soft down hinges on EBC models for customer convenience
- All clear construction for maximum product visibility

EBC-TB

ELBC-2

ITEM #	DESCRIPTION	SIZE	INCLUDES	DIMENSIONS W X D X H: IN (CM)
EBC	Premium bakery case with front doors	Extra Large	Includes three 18" x 26" clear trays	29 x 33 x 26 (73.7 x 83.8 x 66)
EBC-P	Premium bakery case with front doors, package	Extra Large	Includes three 18" x 26" clear trays, lighting, rear door mirror and tong/ tissue/bag organizer	29 x 33 x 26 (73.7 x 83.8 x 66)
ELBC-1	Euro curve bakery case with rear door	Large	Includes three 18" x 26" clear trays	29¾ x 27¾ x 24⅛ (75.6 x 70.5 x 61.3)
ELBC-2	Euro curve bakery case with front and rear doors	Large	Includes three 18" x 26" clear trays	29¾ x 27¾ x 24⅛ (75.6 x 70.5 x 61.3)
EMBC-1	Euro curve bakery case with rear door	Medium	Includes three 14" x 18" clear trays	21⅛ x 21⅛ x 18¾ (53.7 x 53.7 x 47.6)
EMBC-2	Euro curve bakery case with front and rear doors	Medium	Includes three 14" x 18" clear trays	21⅛ x 21⅛ x 18¾ (53.7 x 53.7 x 47.6)
ESBC-1	Euro curve bakery case with rear door	Small	Includes two 10" x 14" clear trays	16½ x 15⅜ x 13½ (41.9 x 39.1 x 34.3)
ESBC-2	Euro curve bakery case with front and rear doors	Small	Includes two 10" x 14" clear trays	16½ x 15⅜ x 13½ (41.9 x 39.1 x 34.3)
LBC	Angled front bakery case with front and rear doors	Full Sheet	Includes three 18" x 26" clear trays	28 x 28 x 24 (71.1 x 71.1 x 61)
SBC	Angled front bakery case with front and rear doors	Half Sheet	Includes three 14" x 18" clear trays	28 x 28 x 24 (71.1 x 71.1 x 61)
EBC-TB	Tong, tissue, and bag organizer	—	—	24 x 13 x 4 (60.9 x 33 x 10.2)

SBC1014-2R-06

LBC1418-3R-06

Bakery Display Cases

- Clear acrylic
- Available with self serve front doors and or rear doors for quick restocking
- Rubber feet reduce slippage
- Knock- down cases models (KDC) ship flat and assemble in minutes

MBC1014-3F-06

TH-1

KDC1418-4F-06

KDC1418-3-06

KDC1418-2-06

ITEM #	DESCRIPTION	SIZE	INCLUDES	DIMENSIONS W X D X H: IN (CM)
SBC1014-2R-06	Bakery case with rear door	Small	Includes two 10" x 14" black trays	14¼ x 14½ x 15¼ (36.2 x 36.8 x 39.4)
SBC1014-2F-06	Bakery case with front doors	Small	Includes two 10" x 14" black trays	14¼ x 14½ x 15¼ (36.2 x 36.8 x 39.4)
MBC1014-3R-06	Bakery case with split rear doors	Medium	Includes three 10" x 14" black trays	17 x 14¼ x 21 (43.2 x 36.2 x 53.3)
MBC1014-3F-06	Bakery case with front doors	Medium	Includes three 10" x 14" black trays	17 x 14½ x 21 (43.2 x 36.8 x 53.3)
LBC1418-3R-06	Bakery case with split rear doors	Large	Includes three 14" x 18" black trays	19¾ x 19 x 22 (50.2 x 48.2 x 55.9)
LBC1418-3F-06	Bakery case with front doors	Large	Includes three 14" x 18" black trays	19¾ x 19 x 22 (50.2 x 48.2 x 55.9)
KDC1418-2-06	Knock down bakery case with front and rear doors	Large	Includes two 14" x 18" black trays	16¼ x 19 x 12 (41 x 48.2 x 30.5)
KDC1418-3-06	Knock down bakery case with front and rear doors	Large	Includes three 14" x 18" black trays	18¼ x 19 x 18 (46.4 x 48.2 x 45.7)
KDC1418-4R-06	Knock down bakery case with split rear door	Large	Includes four 14" x 18" black trays	19½ x 19 x 23 (49.5 x 48.2 x 58.4)
KDC1418-4F-06	Knock down bakery case with individual front doors	Large	Includes four 14" x 18" black trays	19½ x 18½ x 23 (49.5 x 45.7 x 58.4)
EBC-TB	Tong, tissue, and bag organizer	—	—	—
TH-1	Tong, holder, and tether	—	—	—

INDUSTRY'S MOST COMPLETE LINE-UP OF WARMERS AND RETHERMALIZERS

Which one is right for you?

Warmer And Rethermalizer Selection Guide

FOR HELP DECIDING WHETHER A WARMER OR RETHERMALIZER ARE RIGHT FOR YOU, VISIT VOLLRATH.COM FOR PERFORMANCE CRITERIA

CERTIFICATION(S)

USA MADE NSF

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	46	12 x 20	700	✔	—	✔	—	✔	✔	✔	—	—	—
72000	47	12 x 20	1000	✔	—	—	✔	—	✔	—	—	—	—
72020	45	12 x 20	1000	—	✔	✔	—	✔	✔	✔	✔	—	—
72023	45	12 x 20	1440	—	✔	✔	—	✔	✔	✔	✔	—	—
72090	46	12 x 20	1440	—	✔	—	✔	—	✔	—	✔	—	—
Twin Well Soup Merchandiser	49	Twin 7 qt Round	700/ea.	—	✔	✔	—	✔	✔	✔	—	—	✔
72017, 72018	44	7 qt Round	800	—	✔	✔	—	✔	✔	✔	—	—	✔
72021, 72009	44	11 qt Round	800	—	✔	✔	—	✔	✔	✔	—	—	✔
72050	45	4, ⅓ Pans	1600	—	✔	✔	—	✔	✔	✔	✔	—	—
72051	45	4, ⅓ Pans	1600	—	✔	✔	—	✔	✔	✔	✔	✔	—
72789	46	Dual, 12 x 20	1400	✔	—	✔	—	✔	✔	✔	✔	✔	—
72045, 72040	44	Twin 4 qt Round	550/ea.	—	✔	—	**	—	✔	—	—	—	✔
72028, 72029	44	Twin 7 qt Round	700/ea.	—	✔	✔	—	✔	✔	✔	—	—	✔
72425, 72430	46	4 qt Round	350	✔	—	—	**	—	✔	—	—	—	✔
Colonial Kettle Warmer	47	11 qt Round	650	✔	—	✔	**	—	✔	✔	—	—	✔
Colonial Kettle Rethermalizer	47	11 qt Round	900	—	✔	✔	**	—	✔	✔	—	—	✔
Mirage Induction Rethermalizer	35-36	7 or 11 qt	800	—	✔	—	✔	—	✔	✔	✔	—	Inset Only
Retro Stock Pot Kettle Rethermalizer	43	7 or 11 qt	1450	—	✔	—	✔	—	—	✔	✔	—	Inset Only

***Coated Aluminum*

The most efficient heat transfer possible

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

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

MORE ABOUT THE ULTIMATE PERFORMANCE AND EFFICIENCY OF VOLLRATH'S DIRECT CONTACT HEATING SYSTEM AT VOLLRATH.COM

7217255
COVER SHOWN NOT NSF CERTIFIED

Retro Stock Pot Kettle Rethermalizers

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

CERTIFICATION(S)

*International models only

NEW

ITEM #	DESCRIPTION	COLOR	DIMENSIONS IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7217710	7 qt Natural finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217735	7 qt Green Apple finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217750	7 qt Pearl White finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217755	7 qt Fire Engine Red finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217760	7 qt Black Black finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217210	11 qt Natural finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217235	11 qt Green Apple finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217250	11 qt Pearl White finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217255	11 qt Fire Engine Red finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
7217260	11 qt Black Black finish		16½ x 13½ (41.9 x 34.2)	120	800	6.7	5-15P	1
46527	Replacement Hinged Lid - Fits insets: 78204, 78194, 46311-2, 46407-2			—	—	—	—	6

FOR 7 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE FIFTH DIGIT TO "8" FOR SCHUKO OR "9" FOR UK (i.e. SCHUKO 721771O TO 721781O)
FOR 11 QUART INTERNATIONAL MODELS WITH 220-240V, CHANGE THE FIFTH DIGIT TO "3" FOR SCHUKO OR "4" FOR UK (i.e. SCHUKO 721721O TO 721731O)
PRODUCT DETAILS VARY (I.E. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

Cayenne® Round Heat ‘N Serve Rethermalizers

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- Low water indicator light eliminates guess work
- *See pages 50, 120-123 and 170-171 for accessories*

CERTIFICATION(S)

*International models only

ITEM #	DESCRIPTION	DIMENSIONS (DIAMETER X HEIGHT): IN (CM)	WELL DEPTH IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72017	Model HS-7, 7 qt (6.6 L) unit only	10 9/16 x 9 5/8 (26.8 x 24.5)	6 3/4 (17.1)	120 AC	800	6.7	5-15P	1
72018	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10 9/16 x 9 5/8 (26.8 x 24.5)	6 3/4 (17.1)	120 AC	800	6.7	5-15P	1
72021	Model HS-11, 11 qt (10.4 L) unit only	12 5/8 x 9 5/8 (32.0 x 24.5)	6 3/4 (17.1)	120 AC	800	6.7	5-15P	1
72009	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12 5/8 x 9 5/8 (32.0 x 24.5)	6 3/4 (17.1)	120 AC	800	6.7	5-15P	1
INTERNATIONAL MODEL								
72517	Model HS-7, 7 qt (6.6 L) unit only	10 9/16 x 9 5/8 (26.8 x 24.5)	6 3/4 (17.1)	230 AC	800	3.5	Schuko	1
72518	Model HS-7, 7 qt (6.6 L) package with inset (78184), hinged Kool-Touch® cover (47488)*	10 9/16 x 9 5/8 (26.8 x 24.5)	6 3/4 (17.1)	230 AC	800	3.5	Schuko	1
72521	Model HS-11, 11 qt (10.4 L) unit only	12 5/8 x 9 5/8 (32.0 x 24.5)	6 3/4 (17.1)	230 AC	800	3.5	Schuko	1
72522	Model HS-11, 11 qt (10.4 L) package with inset (78204), hinged Kool-Touch® cover (47490)*	12 5/8 x 9 5/8 (32.0 x 24.5)	6 3/4 (17.1)	230 AC	800	3.5	Schuko	1
72196	Adaptor ring — Allows use of 7 qt inset with 11 qt Heat ‘N Serve		—	—	—	—	—	1
72221	Adaptor ring — Allows use of 4 qt inset with 7 qt Heat ‘N Serve		—	—	—	—	—	1

Hinged covers are not NSF

Cayenne® Model CM-24 Twin Well 4-Qt Rethermalizer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- Individual thermostatic controls for merchandising soups with different temperature requirements
- Holds two 4 1/8 qt insets (Inset item #78164)
- Replaces Vollrath Models TW-665 and TW-24

CERTIFICATION(S)

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72045	Twin Well 4 qt Rethermalizer	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 Rethermalizer, 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® Model TW-27R Twin Well 7-Quart Rethermalizer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- The twin 7 qt rethermalizer is designed to provide optimum serving temperature for two different food products.
- Individual thermostatic controls and rethermalizing timer for optimal control of each well
- Low water indicator light eliminates guess work

CERTIFICATION(S)

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

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72028	Model TW-27R Twin Well 7 qt Rethermalizer	13 1/2 x 23 x 11 1/2 (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 1/4 qt insets (78184), (2) hinged Kool-Touch® covers (47488)* and (2) 4 oz heavy-duty ladles (4980420)	13 1/2 x 23 x 11 1/2 (34.3 x 58.4 x 29.2)	120 AC	700 per well	11.7	5-15P	1
72221	Adaptor ring — Allows use of 4 qt inset (78164) with 7 qt twin well merchandiser		—	—	—	—	2

Hinged covers are not NSF

72020/72023

Cayenne® Full-Size Heat 'N Serve Rethermalizers

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- Lighted on/off switch and recessed control knobs
- Recommend using up to 4" (10.2 cm) deep food pans
- 1440 watt Ultra model offers quicker preheat and more rapid rethermalization
- *See pages 50, 113-129 and 170-171 for accessories*

CERTIFICATION(S)

*International models only

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

72050

72788

Cayenne® Heat 'N Serve 4/3 Rectangular Rethermalizer

DESIGNED FOR MAXIMUM CAPACITY WITHIN A MINIMUM FOOTPRINT

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- 33% greater capacity than full-size warmers — holds four ⅓ size pans up to 6" (15.2 cm) deep
- Two 800 watt elements for rethermalization and faster recovery
- Capillary tube thermostat for more accurate temperature control
- *See pages 50, 113-129 and 170-171 for accessories*

CERTIFICATION(S)

VISIT VOLLRATH.COM TO LEARN MORE ABOUT HOW HEATING ELEMENTS IN FOOD WARMERS WORK

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72050	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
72051	Model TD43R with drain	13¾ x 28¾ x 13⅚ (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-15P	1
72788	Model T43R without Drain package with (3) hole adaptor plates (19188), (3) stainless steel insets (78184), (3) hinged Kool-Touch® inset covers (47488)*, and (3) one-piece heavy-duty black ladles (4980420)	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-15P	1
CANADA MODEL — AVAILABLE FOR CANADA ONLY							
72055	Model T43R without drain	13¾ x 28¾ x 9¾ (34.9 x 73 x 24.8)	120 AC	1600	13.3	5-20P	1
72056	Model TD43R with drain	13¾ x 28¾ x 13⅚ (34.9 x 73 x 33.7)	120 AC	1600	13.3	5-20P	1
19188	Adaptor plate with three 8⅜" (21.3 cm) diameter holes for 7¼ qt round insets (inset item #78184)		—	—	—	—	1
75012	Adaptor bars, 1" x 12¹⁵⁄₁₆" x ¼" (2.5 x 32.9 x 0.6 cm)		—	—	—	—	12

**Hinged covers are not NSF*

Note: Pans, insets and adaptor bars sold separately, see pages 113-129

Cayenne® Nitro™ Power Rethermalizer

- Almost twice the water capacity of other countertop models, reducing need to refill the well as often
- Heating element in direct contact with the water
- Operates with moist or dry heat— moist heat always recommended for best performance and preserving food quality — NSF4 listed when using moist heat
- High-efficiency 1440W element operates on standard 15A circuit
- *See pages 50, 113-129 and 170-171 for accessories*

CERTIFICATION(S)

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 SS-4 Warmer

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

CERTIFICATION(S)

72425

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

**Hinged covers are not NSF*

Cayenne® Dual Warmer

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

CERTIFICATION(S)

72789
WITH TEMPLATES & INSETS
(not included

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

Cayenne® Model 1001 Warmer

- Features Vollrath's Direct Contact Heating System for energy efficiency and cool to touch exterior
- Thermostatic control supplies power only when needed for maximum efficiency
- Low water indicator light eliminates guess work
- Recommend using up to 4" (10.2 cm) deep food pans
- *See pages 50, 113-129 and 170-171 for accessories*

CHEF RICH EXPLAINS HOW HEATING ELEMENTS IN FOOD WARMERS WORK. SEE THE VIDEO AT VOLLRATH.COM

CERTIFICATION(S)

**International models only*

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

AVAILABLE AS A DROP-IN.

See page 61 for details

Cayenne® Model 2000 Warmer

- 300 series stainless steel 6½" (16.6 cm) deep well for easy cleaning and longer life
- Recommend using up to 4" (10.2 cm) deep food pans
- Recommend using moist heat

CERTIFICATION(S)

USA MADE, UL LISTED, NSF, CE*

*International models only

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

EASILY CONVERT 11 QT TO 7 QT WITH AN ADAPTOR RING.

See accessory item 72196 on page 44.

72166

72165

Cayenne® Colonial Kettles™

DESIGNED TO INCREASE SOUP SALES AT ANY LOCATION.

- Durable cast four-leg design is more stable
- Low profile allows easy access
- Epoxy-coated cast aluminum body
- Recessed controls prevent accidental temperature setting changes
- Uses shouldered inset pans that are easier and safer to transport than bain maries
- Note: Hinged Kool-Touch® cover is not NSF certified

CERTIFICATION(S)

USA MADE, UL LISTED, NSF, CE*

*International models only

GO TO VOLLRATH.COM FOR REPLACEMENT COLONIAL KETTLE PARTS

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

Cayenne® Warmer With Drain

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

CERTIFICATION(S)

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

Cayenne® OHC-500 Heat Lamp

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

CERTIFICATION(S)

Shown with optional full size pan sold separately

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

Cayenne® Heated Shelves

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

CERTIFICATION(S)

THE BEST OF BOTH WORLDS!

CUTAWAY VIEW

Stainless steel top provides years of service

Aluminum core provides even heat distribution

LEARN HOW TO EXPAND YOUR MENU BY COMBINING THE CAYENNE® ROTISSERIE OVEN WITH A CAYENNE® HOT FOOD MERCHANDISER AT VOLLRATH.COM

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

**Stocked Items **5 Day Lead Time*

CAYENNE® SOUP MERCHANDISERS

Well merchandised food simply sells better.

03 - COUNTRY KITCHEN

02 - TUSCAN

ACCESSORY KIT

CERTIFICATION(S)

*International models only

- Two wells with individual controls - holds two 7¼ qt insets, *see page 44* for additional rethermalizer information
- Low-water light eliminates guesswork

Stainless Steel Menu Board

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

Accessory Pack

- Provides setups for either two 7¼ quart insets or adapt for 4 quart insets

Canopy

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

TWIN WELL SOUP MERCHANDISERS

COUNTRY KITCHEN GRAPHIC ITEM #	TUSCAN GRAPHIC ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
7203203	7203202	TSM-27 Base Unit, Menu Board, Canopy with Light	24 9/16 x 14 9/16 x 47 31/32 (62.4 x 36.9 x 121.8)	120 AC	700	11.7	5-15P	1
7203103	7203102	TSM-27 Base Unit with Menu Board	24 9/16 x 14 9/16 x 33⅛ (62.4 x 36.9 x 84.2)	120 AC	700	11.7	5-15P	1
7203003	7203002	TSM-27 Base Unit only	24 9/16 x 14 9/16 x 11 9/16 (62.4 x 36.9 x 29.3)	120 AC	700	11.7	5-15P	1
72231	Accessory Pack: includes (2) 7¼ qt insets (78184), (2) hinged Kool-Touch® covers (47488)*, and (2) 4 oz ladles (4980420)						—	1
72221	Adaptor ring allows use of 4 qt inset (78164) with 7 qt twin well merchandiser			—	—	—	—	1

Hinged covers are not NSF

FULL-SIZE SOUP MERCHANDISERS

COUNTRY KITCHEN GRAPHIC ITEM #	TUSCAN GRAPHIC ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
720200003	720200002	1220 Base Unit	26 x 18¼ x 11 (66 x 46.4 x 27.9)	120 AC	1000	8.3	5-15P	1
720201003	720201002	1220 Base with 4 qt accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)	120 AC	1000	8.3	5-15P	1
720202003	720202002	1220 Base with 7 qt accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)	120 AC	1000	8.3	5-15P	1
720200103	720200102	1220 Base with menu board	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)	120 AC	1000	8.3	5-15P	1
720201103	720201102	1220 Base with menu board and 4 qt accessory pack	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)	120 AC	1000	8.3	5-15P	1
720202103	720202102	1220 Base with menu board and 7 qt accessory pack	26¼ x 18½ x 25½ (66.7 x 47 x 64.8)	120 AC	1000	8.3	5-15P	1
INTERNATIONAL MODEL								
726302103	—	1220 Base with 6.6 L accessory pack	26¼ x 18½ x 13¾ (66.7 x 47 x 35)	230 AC	1000	8.3	Schuko	1
ACCESSORY PACK INCLUDES								
—	—	4 Qt Accessory Pack: includes (1) 72228 adaptor plate (3) 78164 insets (3) 47486 hinged covers* (3) 4980320						1
—	—	7 Qt Accessory Pack: includes (1) 19192 adaptor plate (2) 78184 insets (2) 47488 hinged covers* (2) 4980420						1

Hinged covers are not NSF certified

FOR FULL-SIZE SOUP MERCHANDISER INTERNATIONAL MODELS WITH 220-240V, CHANGE THE *FIRST FOUR DIGITS* TO "*7263*" FOR SCHUKO OR "*7255*" FOR UK (i.e. SCHUKO *7202*00003 TO *7263*00003). PRODUCT DETAILS VARY (I.E. VOLTAGE, AMPS, WATTS), VISIT VOLLRATH.COM

A COMPLETE SOUP PROFIT CENTER

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

CONTACT VOLLRATH SALES FOR MORE INFORMATION ABOUT YOUR NEXT CUSTOM SOUP MERCHANDISER – 800-628-0830

NEW

VISIT VOLLRATH.COM FOR A COMPREHENSIVE SOUP SECTION THAT INCLUDES EVERYTHING YOU NEED TO TURN SOUP INTO PROFITS

Hinged Inset Covers

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

47488
Shown with inset, sold separately

T1085-6

ITEM #	DESCRIPTION	FITS INSET	DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
47486	Hinged inset cover with Kool-Touch® phenolic knob handle	78164	7½ (19.0)	⅞ (2.2)	6
47488	Hinged inset cover with Kool-Touch® phenolic knob handle	46063, 77070, 78184	9⅝ (24.4)	15⁄16 (2.4)	6
47490	Hinged inset cover with Kool-Touch® phenolic knob handle	77110, 78204	11 7⁄16 (29.1)	15⁄16 (2.4)	6
T1065-6	Hinged inset cover with Kool-Touch® finger flip lever NEW	78164	7½ (19.0)	⅞ (2.2)	6
T1085-6	Hinged inset cover with Kool-Touch® finger flip lever NEW	78174, 78184	9⅝ (24.4)	15⁄16 (2.4)	6
T1105-6	Hinged inset cover with Kool-Touch® finger flip lever NEW	78194, 78204	11 7⁄16 (29.1)	15⁄16 (2.4)	6

Flip-Top Cover Hinge

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

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CASE LOT
72222	Flip top cover hinge	1

CAYENNE® HEAT STRIPS FOR A 33% LARGER "FOOD SAFE ZONE"

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

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

CERTIFICATION(S)

USA MADE · UL LISTED · NSF · cayenne THE HEAT IS ON

GO TO VOLLRATH.COM FOR 10 REASONS TO BUY A CAYENNE® HEAT STRIP

INFINITE CONTROL

MOUNTING OPTIONS
13" Stainless Steel C Legs shown. Hard wire options available, see pages 70-71.

FIELD-ADJUSTABLE REFLECTOR ASSEMBLY

Centered *Left* *Right*

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

**For hardware mounting options, go to page 71*

ALL HEAT STRIPS ARE CUSTOM ORDERED AND THEREFORE CANNOT BE CANCELLED OR RETURNED PER VOLLRATH TERMS AND CONDITIONS

FABRICATOR COMPONENTS

FEATURED PRODUCTS

Hot/Cold Drop-ins
p. 54

Induction Drop-in Soup Warmers
p. 53

Drop-in Display Cases
p 72

THE ART OF SOUP

VISIT THE SOUP SERVICE SOLUTIONS SECTION OF VOLLRATH.COM, A COMPREHENSIVE LIBRARY OF PRODUCTS AND RESOURCES DESIGNED SPECIFICALLY FOR YOUR HIGH PROFIT SOUP OFFERING.

NEW

CERTIFICATION(S)

COUNTERTOP INDUCTION SOUP RETHERMALIZERS ARE AVAILABLE

See pages 35-36 in Countertop Warming and Display

Induction Drop-In Soup Warmers & Rethermalizers

NO WATER REQUIRED

- Induction technology means no water, no filling, no re-filling and no scaling
- Ships with insets and covers
- Immediate start-up, no pre-heating
- 3 thermistor temperature sensing ensures highest food quality and 100% food yield
- Includes under-counter mounting brackets
- Highly efficient warmers are 250W, 2.1 AMPS
- Heat is dry and does not require drains
- Set temperatures in 1° increments or presets for soup, cream soup, mac n' cheese or chili

ITEM	DESCRIPTION	OVERALL WIDTH IN (CM)	DROP-IN BODY WIDTH IN (CM)	DROP-IN MAX WIDTH IN (CM)	WELL DEPTH IN (CM)	CUTOUT DIAMETER IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
74701DW	Drop-in induction warmer, 7 qt	11⅞ (30.2)	10⅜ (26.4)	10⁷⁄₁₆ (26.5)	6⅞ (17.6)	10⅝ (27)	120	250	2.1	5-15P	1
74701D	Drop-in induction rethermalizer, 7 qt	11⅞ (30.2)	10⅜ (26.4)	10⁷⁄₁₆ (26.5)	6⅞ (17.6)	10⅝ (27)	120	800	6.7	5-15P	1
741101DW	Drop-in induction warmer, 11 qt	13⅞ (35.2)	12⅜ (31.4)	12⁷⁄₁₆ (31.6)	6⅞ (17.6)	12⅝ (32.1)	120	250	2.1	5-15P	1
741101D	Drop-in induction rethermalizer, 11 qt	13⅞ (35.2)	12⅜ (31.4)	12⁷⁄₁₆ (31.6)	6⅞ (17.6)	12⅝ (32.1)	120	800	6.7	5-15P	1

CERTIFICATION(S)

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
- ¾" (1.9 cm) drain with ball valve shut-off
- Well height: 7¹⁄₁₆" (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	7¼ qt (6.9 L)	11³⁄₁₆ (28.4)	10⁹⁄₁₆ (26.8)	10⁵⁄₁₆ (26.2)	720	120	6	5-15P	1
36464	3646410	11 qt (10.5 L)	12¹³⁄₁₆ (32.5)	12¼ (31.1)	12 (30.5)	720	120	6	5-15P	1
36463	3646310	7¼ qt (6.9 L)	11³⁄₁₆ (28.4)	10⁹⁄₁₆ (26.8)	10⁵⁄₁₆ (26.2)	720-960	208-240	3.5-4	6-15P	1
36465	3646510	11 qt (10.5 L)	12¹³⁄₁₆ (32.5)	12¼ (31.1)	12 (30.5)	720-960	208-240	3.5-4	6-15P	1

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

HOT/COLD DROP-INS

Make your serving units more versatile

Hot/Cold Drop-Ins

- Versatile hot/cold drop-in unit gives you the ultimate in convenient serving options
- Controls wells individually
- Allows change from a cold salad bar to hot buffet or a hot/cold combination bar with the flip of a switch
- Wells pass NSF 4 and NSF 7 performance testing for open top hot food holding and refrigerated buffet units. They are listed under NSF/ANSI 169 for special purpose food equipment and devices

CERTIFICATION(S)

USA MADE NSF C UL US LISTED

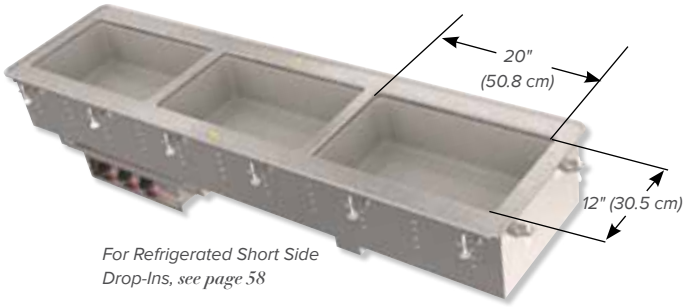
"We specify and buy Vollrath equipment not only because of the quality and workmanship of the product, but, just as importantly, the customer service."

DAVID WRAY

FACILITIES AND EQUIPMENT SUPERVISOR
SAN DIEGO CITY SCHOOLS

ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	AMPS	PLUG	CASE LOT
3667101D	1 Well Drop-In	18 1/16 x 26 (45.9 x 66)	17 5/16 x 25 1/4 (44 x 66.1)	120	6	5-15P	1
3667102D	1 Well Drop-In	18 1/16 x 26 (45.9 x 66)	17 5/16 x 25 1/4 (44 x 66.1)	120/208-240	6	14-20P	1
3667101U	1 Well bottom mount	16 7/8 x 25 1/8 (42.9 x 63.8)	-	120	6	5-15P	1
3667102U	1 Well bottom mount	16 7/8 x 25 1/8 (42.9 x 63.8)	-	120/208-240	6	14-20P	1
3667201D	2 Well Drop-In	41 1/2 x 26 (105.4 x 66)	40 3/4 x 25 1/4 (103.5 x 64.1)	120	11.2	5-15P	1
3667201DA	2 Well Drop-In, auto manifold drain	41 1/2 x 26 (105.4 x 66)	40 3/4 x 25 1/4 (103.5 x 64.1)	120	11.2	5-15P	1
3667202D	2 Well Drop-In	41 1/2 x 26 (105.4 x 66)	40 3/4 x 25 1/4 (103.5 x 64.1)	120/208-240	8.6	14-20P	1
3667202DA	2 Well Drop-In, auto manifold drain	41 1/2 x 26 (105.4 x 66)	40 3/4 x 25 1/4 (103.5 x 64.1)	120/208-240	8.6	14-20P	1
3667301D	3 Well Drop-In	54 3/4 x 26 (139.1 x 66)	54 x 24 1/4 (137.2 x 64.1)	120	16	5-20P	1
3667301DA	3 Well Drop-In, auto manifold drain	54 3/4 x 26 (139.1 x 66)	54 x 24 1/4 (137.2 x 64.1)	120	16	5-20P	1
3667302D	3 Well Drop-In	54 3/4 x 26 (139.1 x 66)	54 x 24 1/4 (137.2 x 64.1)	120/208-240	11.2	14-20P	1
3667302DA	3 Well Drop-In, auto manifold drain	54 3/4 x 26 (139.1 x 66)	54 x 24 1/4 (137.2 x 64.1)	120/208-240	11.2	14-20P	1
3667402D	4 Well Drop-In	68 x 26 (172.7 x 66)	67 1/4 x 25 1/4 (170.8 x 64.1)	120/208-240	14	14-20P	1
3667402DA	4 Well Drop-In, auto manifold drain	68 x 26 (172.7 x 66)	67 1/4 x 25 1/4 (170.8 x 64.1)	120/208-240	14	14-20P	1

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



For Refrigerated Short Side Drop-Ins, see page 58

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

CERTIFICATION(S)

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
TWO WELL						
36646	3664620	3664630	208-240	7.2 - 8.3	6-15P	Thermostatic
36647	3664720	3664730	208-240	7.2 - 8.3	6-15P	Infinite
THREE WELL						
36648	3664820	3664830	208-240	10.8 - 12.5	6-20P	Thermostatic
36649	3664920	3664930	208-240	10.8 - 12.5	6-20P	Infinite
FOUR WELL						
36650	3665020	3665030	208-240	14.4 - 16.7	6-30P	Thermostatic
36651	3665120	3665130	208-240	14.4 - 16.7	6-30P	Infinite

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
TWO WELL						
36640	3664020	3664030	120	10.4	5-15P	Thermostatic
36641	3664120	3664130	120	10.4	5-15P	Infinite
THREE WELL						
36642	3664220	3664230	120	15.6	5-20P	Thermostatic
36643	3664320	3664330	120	15.6	5-20P	Infinite
FOUR WELL						
36644	3664420	3664430	120	20.8	5-30P	Thermostatic
36645	3664520	3664530	120	20.8	5-30P	Infinite

With ⅞" (2.2 cm) corner radius Note: Modular Drop-Ins cannot be cancelled or returned.

GO TO VOLLRATH.COM FOR PRESENTATIONS ABOUT MODULAR DROP-IN OPERATION, FEATURES AND BENEFITS

Bain Marie Hot Drop-Ins

- 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)

CERTIFICATION(S)

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)

With ⅞" (2.2 cm) corner radius Designed for warming food pans only–not for use as a rethermalizing water vessel
Note: Modular Drop-Ins cannot be cancelled or returned.

One Well Hot Modules

CERTIFICATION(S)

- Overall dimensions: 15" x 26" (38 x 66 cm)
- Cutout dimensions:
  14¼" x 25¼" (36.2 x 64.1 cm) – with ⅞" (2.2 cm) corner radius

1000W STANDARD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3646601	3646661	120	8.3	5-15P	Infinite
3646611	3646681	120	8.3	5-15P	Thermostatic
3646701	3646761	208-240	3.6 - 4.2	6-15P	Infinite
3646711	3646781	208-240	3.6 - 4.2	6-15P	Thermostatic

625W STANDARD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36466	3646660	120	5.2	5-15P	Infinite
3646610	3646680	120	5.2	5-15P	Thermostatic
36467	3646760	208	3.0	6-15P	Infinite
3646710	3646780	208	3.0	6-15P	Thermostatic
36471	3647160	240	2.6	6-15P	Infinite
3647110	3647180	240	2.6	6-15P	Thermostatic

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

Two Well Hot Modules

CERTIFICATION(S)

- Overall dimensions: 28¼" x 26" (71.8 x 66 cm)
- Cutout dimensions: 27½" x 25¼" (69.9 x 64.1 cm)
  – with ⅞" (2.2 cm) corner radius

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3639901	3639951	3639961	120	16.7	5-30P	Infinite
3639911	3639971	3639981	120	16.7	5-30P	Thermostatic
3640001	3640051	3640061	208-240	7.2-8.3	6-15P	Infinite
3640011	3640071	3640081	208-240	7.2-8.3	6-15P	Thermostatic

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36399	3639950	3639960	120	10.4	5-15P	Infinite
3639910	3639970	3639980	120	10.4	5-15P	Thermostatic
36400	3640050	3640060	208	6.0	6-15P	Infinite
3640010	3640070	3640080	208	6.0	6-15P	Thermostatic
36472	3647250	3647260	240	5.2	6-15P	Infinite
3647210	3647270	3647280	240	5.2	6-15P	Thermostatic

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

Three Well Hot Modules

CERTIFICATION(S)

- 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

GO TO VOLLRATH.COM FOR MORE DETAILS ON HOT WELL DIMENSIONS AND THE AUTO-FILL ACCESSORY OPTION

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640401	3640451	3640461	120	25	5-50P	Infinite
3640411	3640471	3640481	120	25	5-50P	Thermostatic
3640501	3640551	3640561	208-240	10.8-12.5	6-20P	Infinite
3640511	3640571	3640581	208-240	10.8-12.5	6-20P	Thermostatic

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36404	3640450	3640460	120	15.6	5-20P	Infinite
3640410	3640470	3640480	120	15.6	5-20P	Thermostatic
36405	3640550	3640560	208	9.0	6-15P	Infinite
3640510	3640570	3640580	208	9.0	6-15P	Thermostatic
36473	3647350	3647360	240	7.8	6-15P	Infinite
3647310	3647370	3647380	240	7.8	6-15P	Thermostatic

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

CERTIFICATION(S)

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640701	3640751	3640761	208-240	14.4-16.7	6-30P	Infinite
3640711	3640771	3640781	208-240	14.4-16.7	6-30P	Thermostatic

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36406	3640650	3640660	120	20.8	5-30P	Infinite
3640610	3640670	3640680	120	20.8	5-30P	Thermostatic
36407	3640750	3640760	208	12.0	6-15P	Infinite
3640710	3640770	3640780	208	12.0	6-15P	Thermostatic
36474	3647450	3647460	240	10.4	6-15P	Infinite
3647410	3647470	3647480	240	10.4	6-15P	Thermostatic

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

GO TO VOLLRATH.COM FOR PRESENTATIONS ABOUT MODULAR DROP IN OPERATION, FEATURES AND BENEFITS

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 ⅞" (2.2 cm) corner radius

CERTIFICATION(S)

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640801	3640851	3640861	208-240	18-20.8	6-30P	Infinite
3640811	3640871	3640881	208-240	18-20.8	6-30P	Thermostatic

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36408	3640850	3640860	208	15.0	6-20P	Infinite
3640810	3640870	3640880	208	15.0	6-20P	Thermostatic
36475	3647550	3647560	240	13.0	6-20P	Infinite
3647510	3647570	3647580	240	13.0	6-20P	Thermostatic

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 ⅞" (2.2 cm) corner radius

CERTIFICATION(S)

1000W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
3640901	3640951	3640961	208-240	21.6-25	6-50P	Infinite
3640911	3640971	3640981	208-240	21.6-25	6-50P	Thermostatic

625W STANDARD	MANIFOLD	MANIFOLD WITH AUTOFILL	VOLTAGE	AMPS	PLUG	CONTROL
36409	3640950	3640960	208	18.0	6-30P	Infinite
3640910	3640970	3640980	208	18.0	6-30P	Thermostatic
36476	3647650	3647660	240	15.6	6-20P	Infinite
3647610	3647670	3647680	240	15.6	6-20P	Thermostatic

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 6⅝" (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

CERTIFICATION(S)

GO TO VOLLRATH.COM FOR PRESENTATIONS ABOUT MODULAR DROP IN OPERATION, FEATURES AND BENEFITS

ITEM #	DESCRIPTION	OVERALL DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	INTERIOR LENGTH IN (CM)	DISPLAY AREA IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
REFRIGERATED SHORT SIDE DROP-INS									
36652	Two-pan	45 7/16 x 18 1/16 x 22 13/16 (115.4 x 45.9 x 58)	44 1/16 x 17 5/16 (113.5 x 44)	40¾ (103.5)	40¾ x 11⅞ (103.5 x 30.2)	⅓ hp	120	3.8	5-15P
36655	Three-pan	66⅞ x 18 1/16 x 22 13/16 (170 x 45.9 x 58)	66⅛ x 17 5/16 (168 x 44)	61½ (156.2)	61½ x 11⅞ (156.2 x 30.2)	¼ hp	120	4.9	5-15P
36658	Four-pan	88 5/16 x 18 1/16 x 22 13/16 (224.3 x 45.9 x 58)	87 9/16 x 17 5/16 (222.3 x 44)	82¼ (209)	82¼ x 11⅞ (209 x 30.2)	¼ hp	120	4.9	5-15P
NSF7 REFRIGERATED SHORT SIDE DROP-INS									
36653	Two-pan	45 7/16 x 18 1/16 x 22 13/16 (115.4 x 45.9 x 58)	44 1/16 x 17 5/16 (113.5 x 44)	40¾ (103.5)	40¾ x 11⅞ (103.5 x 30.2)	¼ hp	120	4.9	5-15P
36656	Three-pan	66⅞ x 18 1/16 x 22 13/16 (170 x 45.9 x 58)	66⅛ x 17 5/16 (168 x 44)	61½ (156.2)	61½ x 11⅞ (156.2 x 30.2)	¼ hp	120	4.9	5-15P
36659	Four-pan	88 5/16 x 18 1/16 x 22 13/16 (224.3 x 45.9 x 58)	87 9/16 x 17 5/16 (222.3 x 44)	82¼ (209)	82¼ x 11⅞ (209 x 30.2)	½ 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

CERTIFICATION(S)

FOR COLD PAN AND FROST TOP COMPATIBLE BREATH GUARDS GO TO VOLLRATH.COM

ITEM #	PANS	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	CASE LOT
36654	Two	45 7/16 x 18 (115.4 x 45.79)	44.67 x 17.25 (114.36 x 43.81)	1
36657	Three	66⅞ x 18 (170 x 45.79)	66.09 x 17.25 (167.87 x 43.81)	1
36660	Four	88¼ x 18 (224.2 x 45.79)	87.52 x 17.25 (222.3 x 43.81)	1

** With ⅞" (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 6⅝" (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

CERTIFICATION(S)

STANDARD ITEM #	REMOTE ITEM #**	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36456	36456R	One-pan	18 x 26 (45.7 x 66)	17¼ x 25¼ (43.8 x 64.1)	12 (30.5)	⅓ hp	120	3.8	5-15P
36429	36429R	Two-pan	29 x 26 (73.7 x 66)	28¼ x 25¼ (71.8 x 64.1)	24¾ (62.9)	¼ hp	120	4.9	5-15P
36430	36430R	Three-pan	41½ x 26 (105.4 x 66)	40¾ x 25¼ (103.5 x 64.1)	37½ (95.3)	¼ hp	120	4.9	5-15P
36434	36434R	Four-pan	54¾ x 26 (139.1 x 66)	54 x 25¼ (137.2 x 64.1)	50¼ (127.6)	⅓ hp	120	7.2	5-20P
36436	36436R	Five-pan	68 x 26 (172.7 x 66)	67¼ x 25¼ (170.8 x 64.1)	63 (160)	½ hp	120	11.0	5-20P
36438	36438R	Six-pan	81¼ x 26 (206.4 x 66)	80½ x 25¼ (204.5 x 64.1)	75¾ (192.4)	½ hp	120	11.0	5-20P

** With ⅞" (2.2 cm) corner radius*
Note: Modular Drop-Ins cannot be cancelled or returned.

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

Standard Refrigerated Cold Pan

CERTIFICATION(S)

- 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

STANDARD ITEM #	REMOTE ITEM #**	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" INTERIOR LENGTH IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG
36490	36490R	One-pan	15 x 26 (38.1 x 66)	14¼ x 25¼ (36.2 x 64.1)	12 (30.5)	⅕ hp	120	3.8	5-15P
36441	36441R	Two-pan	29 x 26 (73.7 x 66)	28¼ x 25¼ (71.8 x 64.1)	24¾ (62.9)	⅕ hp	120	3.8	5-15P
36442	36442R	Three-pan	41½ x 26 (105.4 x 66)	40¾ x 25¼ (103.5 x 64.1)	37½ (95.3)	⅕ hp	120	3.8	5-15P
36444	36444R	Four-pan	54¾ x 26 (139.1 x 66)	54 x 25¼ (137.2 x 64.1)	50¼ (127.6)	¼ hp	120	4.9	5-15P
36446	36446R	Five-pan	68 x 26 (172.7 x 66)	67¼ x 25¼ (170.8 x 64.1)	63 (160)	¼ hp	120	4.9	5-15P
36448	36448R	Six-pan	81¼ x 26 (206.4 x 66)	80½ x 25¼ (204.5 x 64.1)	75¾ (192.4)	⅓ hp	120	7.2	5-20P

**With ⅞" (2.2 cm) corner radius*
Note: Modular Drop-Ins cannot be cancelled or returned.

***Accessories available for remote installation. Remote units available but not shown, please reference spec sheet. Remote units do not include compressor*

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

CERTIFICATION(S)

ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	"D" INTERIOR LENGTH IN (CM)	CASE LOT
36491	One-pan	15 x 26 (38.1 x 66)	14¼ x 25¼ (36.2 x 64.1)	12 (30.5)	1
36450	Two-pan	29 x 26 (73.7 x 66)	28¼ x 25¼ (71.8 x 64.1)	24¾ (62.9)	1
36451	Three-pan	41½ x 26 (105.4 x 66)	40¾ x 25¼ (103.5 x 64.1)	37½ (95.3)	1
36452	Four-pan	54¾ x 26 (139.1 x 66)	54 x 25¼ (137.2 x 64.1)	50¼ (127.6)	1
36453	Five-pan	68 x 26 (172.7 x 66)	67¼ x 25¼ (170.8 x 64.1)	63 (160)	1
36454	Six-pan	81¼ x 26 (206.4 x 66)	80½ x 25¼ (204.5 x 64.1)	75¾ (192.4)	1

**With ⅞" (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

CERTIFICATION(S)

FOR COLD PAN AND FROST TOP COMPATIBLE BREATH GUARDS GO TO VOLLRATH.COM

ITEM #	DESCRIPTION	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS IN (CM)	"D" DISPLAY AREA LENGTH: IN (CM)	COMPRESSOR	VOLTAGE	AMPS	PLUG	CASE LOT
36419	Two-pan	28¼ x 26 (71.8 x 66)	27½ x 25¼ (69.2 x 64.1)	22¼ (56.5)	¼ hp	120	4.9	5-15P	1
36420	Three-pan	41½ x 26 (105.4 x 66)	40¾ x 25¼ (103.5 x 64.1)	35½ (90.2)	⅓ hp	120	5.9	5-15P	1
36424	Four-pan	54¾ x 26 (139.1 x 66)	54 x 25¼ (137.2 x 64.1)	48¾ (123.8)	⅓ hp	120	5.9	5-15P	1
36426	Five-pan	68 x 26 (172.7 x 66)	67¼ x 25¼ (170.8 x 64.1)	62 (157.5)	½ hp	120	12.9	5-20P	1
36428	Six-pan	81¼ x 26 (206.4 x 66)	80½ x 25¼ (204.5 x 64.1)	75¼ (191.1)	½ hp	120	12.9	5-20P	1

**With ⅞" (2.2 cm) corner radius* *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

CERTIFICATION(S)

ITEM #	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS* IN (CM)	WATTS	VOLTAGE	AMPS	CASE LOT
36368	15 x 23 (38.1 x 58.4)	13¾ x 21¾ (34.9 x 55.2)	1000	120	8.3	1
36369	15 x 23 (38.1 x 58.4)	13¾ x 21¾ (34.9 x 55.2)	750-1000	208-240	3.6 - 4.2	1

**With ⅞" (2.2 cm) corner radius Note: Modular Drop-Ins cannot be cancelled or returned.*

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 6⅜" (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

CERTIFICATION(S)

ITEM #	WELL*	OVERALL DIMENSIONS IN (CM)	CUTOUT DIMENSIONS** IN (CM)	REMOTE CONTROL LEADS IN (CM)	WATTS	VOLTAGE	AMPS	CASE LOT
36352	I	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	36 (91.4)	1000	120	8.3	1
36353	I	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	72 (182.9)	1000	120	8.3	1
36354	I	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	36 (91.4)	1000	208-240	3.6-4.2	1
36355	I	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	72 (182.9)	1000	208-240	3.6-4.2	1
36356	V	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	36 (91.4)	1000	120	8.3	1
36360	V	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	72 (182.9)	1000	120	8.3	1
36358	V	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	36 (91.4)	1000	208-240	3.6-4.2	1
36359	V	14³⁄₃₂ X 22⅛ (35.8 X 56.2)	13¾ x 21¾ (34.9 x 55.2)	72 (182.9)	1000	208-240	3.6-4.2	1

**Contact Vollrath for counter flange dimensions **With ⅞" (2.2 cm) corner radius Note: Modular Drop-Ins cannot be cancelled or returned.*

GO TO VOLLRATH.COM FOR PRESENTATIONS ABOUT MODULAR DROP IN OPERATION, FEATURES AND BENEFITS

72105

72107

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

CERTIFICATION(S)

USA MADE, NSF, cULus LISTED, CE*

**International models only*

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
US MODELS**								
72105	Model 3001D drop-in warmer with drain, unit mounted control	21¾ x 13¾ x 9 (55 x 33 x 23)	20⅞ x 12⅞ (53 x 32.7)	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 3½" (12.7 x 8.9 cm), ***no low-water indicator light***	21¾ x 13¾ x 9 (55 x 33 x 23)	21 3/16 x 13 3/16 (53.8 x 33.5)	120 AC	700	5.8	Hard Wire	1
72109*	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit control panel dimensions: 5⅝" x 5½" (14.3 x 14 cm)	28¾ x 13¾ x 13 1/16 (73 x 34.9 x 33.2)	28¼ x 13¼ (71.7 x 33.6)	120 AC	1600	13.3	5-15P	1
72112****	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit control panel dimensions: 5⅝" x 5½" (14.3 x 14 cm)	28¾ x 13¾ x 13 1/16 (73 x 34.9 x 33.2)	28¼ x 13¼ (71.7 x 33.6)	240 AC	1600	7.7	6-15P	1
CANADA MODELS — AVAILABLE FOR CANADA ONLY**								
72111	Model TD43R-DI 4/3 thermoset drop-in warmer with integral drain, front mounted control panel with flexible conduit Control Panel Dimensions: 5⅝" x 5½" (14.3 x 14 cm)	28¾ x 13¾ x 13 1/16 (73 x 34.9 x 33.2)	28¼ x 13¼ (71.7 x 33.6)	120 AC	1600	13.3	5-20P	1
INTERNATIONAL MODELS — AVAILABLE FOR EXPORT ONLY***								
72610	Model 3001 drop-in warmer	21¾ x 13¾ x 9 (55 x 33 x 23)	20⅞ x 12⅞ (53 x 32.7)	230 AC	700	3.0	Schuko	1
72560	Model 3001D drop-in warmer with drain	21¾ x 13¾ x 9 (55 x 33 x 23)	20⅞ x 12⅞ (53 x 32.7)	230 AC	700	3.0	UK	1

5-foot cord and plug **cULus Certified * CE Certified ****US and Canadian Model*

Cayenne® Model 2001 Drop-In Warmer

- Stainless steel 6½" (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
- Meets NSF4 performance standards

CERTIFICATION(S)

USA MADE, NSF, cULus LISTED

ITEM #	DIMENSIONS (L X W X H): IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
72001	24 x 15 x 8⅝ (61 x 38.1 x 21.9)	23¼ x 14 (59.1 x 36.8)	120 AC	1000	8.3	5-15P	1

GO TO VOLLRATH.COM FOR PRESENTATIONS ABOUT MODULAR DROP IN OPERATION, FEATURES AND BENEFITS

SAVE $545 A YEAR!
THE MORE YOU USE INDUCTION, THE MORE YOU SAVE. GO TO WWW.VOLLRATH.COM FOR MORE ENERGY AND MONEY SAVING INFORMATION.

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

CERTIFICATION(S)

*International models only

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
RANGES									
59501	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	120 AC	1.4	12	5-15P	1
INTERNATIONAL RANGES									
59601	Europe	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	1.8	7.8	Schuko	1
59602	UK	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	1.8	7.8	UK	1
59603	China	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	1.8	7.8	China	1
59605	Australian	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	1.8	2.8	AU2-15R	1
WARMERS*									
5950145	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	120 AC	.45	3.8	5-15P	1
5950170	US	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	120 AC	.7	5.8	5-15P	1
INTERNATIONAL WARMERS*									
59641	Europe	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	.65	2.8	Schuko	1
59642	UK	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	.65	2.8	UK	1
59643	China	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	.65	2.8	China	1
59645	Australian	14 (35.6)	14½ x 12½ x 2⅞ (36.8 x 31.8 x 7.3)	13⅜ x 11¾ (33.9 x 29.9)	230 AC	.65	2.8	AU2-15R	1

** Warming unit only – not a cooking range*

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

CERTIFICATION(S)

ITEM #	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
69521*	Drop-In	14 (35.6)	16½ x 17⅜ x 4¾ (41.9 x 43.2 x 12)	16⅛ x 15⅛ (40.9 x 38.4)	208/240 AC	2.9	12.1	6-20P	1
69524*	Dual Hob Drop-in Front to Back	12 (30.5)	17⅜ x 27⅞ x 5⅛ (44.1 x 70.8 x 13)	26⅜ x 15⅞ (67 x 40.3)	208/240 AC	2.9 per hob	24.2	6-30P	1

** 69521 and 69524 Control Box Cutout Dimensions: 7¼" x 3⅞" (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
- Sensitive low-end control for cooking delicate sauces, crémes, and chocolates
- 90% efficiency versus 40% for gas stoves
- Two year parts and labor warranty
- 6' (183 cm) cord and plug
- 3' (91.4 cm) remote control cord

CERTIFICATION(S)

ITEM #	DESCRIPTION	MAX PAN SIZE IN (CM)	DIMENSIONS (L X W X H) IN (CM)	CUTOUT DIMENSIONS IN (CM)	VOLTAGE	MAX KW	AMPS	PLUG	CASE LOT
69505	Drop-in	14 (35.6)	16¾ x 17⅝ x 4½ (42.5 x 44.8 x 11.4)	16⅛ x 15⅛ (40.9 x 38.4)	208/240 AC	3.5	14.6	6-20P	1
69508	Dual Hob Drop-In Front to Back	12 (30.5)	27⅞ x 17⅜ x 4¾ (70.8 x 44.1 x 12.1)	26⅜ x 15⅞ (67 x 40.3)	208/240 AC	3.5	29.2	6-50P	1

69505/69508 Control Box Cutout Dimensions: 7¼" x 3⅞" (18.4 x 9.8 cm) – Note: 1 Control Per Hob

LIDSAVER™ IN-COUNTER SINGLE LID DISPENSERS

LidSaver Dispensers offer savings, convenience, and improved hygiene by dispensing a single, clean lid every time.

Build your custom LidSaver online in three easy steps!

Cost Savings

- Fewer wasted lids adds up to more savings Counters are kept free of stacks of new lids and messy rejected lids, requiring less labor for cleanup

Sanitary Solution

- Sanitary dispensing system helps eliminate contamination from excess handling
- Keeps operations clean and tidy, addressing major consumer concerns about health and well being

Customer Benefits

- More welcome environment that is clean and tidy
- Noticeably more hygienic service fosters customer goodwill
- Simple-to-use design allows customers to fill beverages and put on lid using only one hand

CERTIFICATION(S)

USA MADE NSF

VISIT VOLLRATH'S LIDSAVER™ DISPENSER ITEM BUILDER AT VOLLRATH.COM AND GET MORE INFORMATION IN THE WAREWASHING SECTION, PAGES 294-295

ITEM #	DESCRIPTION	LID DIAMETER IN (CM)	DIMENSIONS W X H X D: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
LS01-__(Lid Code)	Standard horizontal with clear housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1
LS01B-__ (Lid Code)	Standard horizontal with black housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1
LS01V-__(Lid Code)	Standard vertical with clear housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1
LS01VB-__(Lid Code)	Standard vertical with black housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1
LS01S18-__(Lid Code)	Shallow horizontal with clear housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1
LS01S18B-__(Lid Code)	Shallow horizontal with black housing	2¾ - 4¾ (6.9 - 12.0)	6½ x 6⅞ x 25 (15.5 x 17.4 x 63.5)	5⁷⁄₁₆ x 6³⁄₁₆ (13.8 x 15.7)	1

**LidSavers are lid specific. Lid Manufacturer and part number must be provide when ordering a LidSaver*

Flush Mount Dispensers

- Make the most of valuable retail space
- Mounts flush into food counter
- Constructed with virtually indestructible black thermoplastic
- Napkin dispensers — spring loaded for continuous dispensing

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	ACCOMMODATES	DIMENSIONS W X H X D: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
FMN-1	Napkin dispenser, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	90	8½ x 6¼ x 5⅜ (21.6 x 15.9 x 13.7)	7⁹⁄₁₆ x 5⁵⁄₁₆ (19.2 X 13.5)	1
FMHVN-1	Napkin dispenser, high volume, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	500	7⅛ x 8½ x 19½ (18.1 x 21.6 x 49.5)	6³⁄₁₆ x 7⅝ (15.7 x 19.3)	1
FMHVN-2	Napkin dispenser, high volume, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	500	5⅝ x 8½ x 19½ (18.1 x 21.6 x 49.5)	4¹⁄₁₆ x 7⅝ (11.9 x 19.3)	1
FMNL-1	1 Napkin dispenser and 1 lid holder, horizontal, 5"h x 6½"w (12.7 x 16.5 cm), folded napkin	100	11⁷⁄₁₆ x 8 x 7½ (28 x 20.3 x 19.1)	9⁷⁄₁₆ x 7⁷⁄₁₆ (24.2 x 17.9)	1
FML-1	1 Column lid holder, horizontal or vertical	—	6½ x 7¼ x 5⅜ (16.5 x 18.4 x 13.7)	5⁹⁄₁₆ x 6⁵⁄₁₆ (14.1 x 16.0)	1
FML-2V	2 Column lid holder, vertical	—	6½ x 13⁷⁄₁₆ x 5⅜ (16.5 x 34.1 x 13.7)	5⁹⁄₁₆x 12½ (14.1 x 31.7)	1
FML-3V	3 Column lid holder, vertical	—	6½ x 19⅜ x 5⅜ (16.5 x 49.2 x 13.7)	5⁹⁄₁₆ x 18⁷⁄₁₆ (14.1 x 46.8)	1
FML-4V	4 Column lid holder, vertical	—	6½ x 25½ x 5⅜ (16.5 x 64.8 x 13.7)	5⁹⁄₁₆ x 24⁹⁄₁₆ (14.1 x 62.3)	1
FML-2	2 Column lid holder, horizontal	—	11 x 7¼ x 5⅜ (27.9 x 18.4 x 13.7)	10¹⁄₁₆ x 6⁵⁄₁₆ (25.5 x 16.0)	1
FML-3	3 Column lid holder, horizontal	—	16 x 7¼ x 5⅜ (40.6 x 18.4 x 13.7)	15 ¹⁄₁₆ x 6⁵⁄₁₆ (38.2 x 16.0)	1
FML-3VS	3 Column lid and 1 straw holder, vertical	—	6½ x 25½ x 13 (16.5 x 64.8 x 33)	5⁹⁄₁₆ x 24⁹⁄₁₆ (14.1 x 62.3)	1
FML-4VS	4 Column lid and 1 straw holder, vertical	—	6½ x 31½ x 13 (16.5 x 80 x 33)	5⁹⁄₁₆ x 30⁹⁄₁₆ (14.1 x 66.6)	1
FMDL-2V	2 Stack dome lid holder, vertical	—	6¾ x 13⅜ x 12 (17.1 x 34 x 20.5)	5⅞ x 12½ (14.1 x 31.7)	1
FMDL-3H	3 Stack dome lid holder, horizontal	—	18⅞ x 8¹⁄₁₆ x 10½ (48 x 20.4 x 26.6)	17⅞ x 7⅞ (45.4 x 16.1)	1
FMDL-3V	3 Stack dome lid holder, vertical	—	6¾ x 18⅞ x 13 (17.1 x 47.9 x 33.7)	5⅞ x 18 (14.9 x 45.7)	1
FMS-1A	Unwrapped, one-at-a-time straw dispenser, 8"	—	10⅝ x 7⅜ x 5¼ (26.9 x 18.7 x 13.3)	9⅝ x 6⅜ (24.4 x 16.1)	1
FMS-2A	Unwrapped, one-at-a-time straw dispenser, 10"	—	8⅛ x 7⅜ x 5¼ (20.6 x 18.7 x 13.3)	7¼ x 6⅜ (18.4 x 16.1)	1
FMS-3	Wrapped straw holder, 8-10" straws	—	6½ x 7½ x 7½ (16.5 x 19.1 x 19.1)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMS-4	Wrapped straw holder, 10-12" straws	—	6½ x 7½ x 13 (16.5 x 19.1 x 33)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMS-5	Stir stick holder	—	6½ x 7½ x 5⅞ (16.5 x 19.1 x 14.9)	5⅝ x 6⅜ (14.2 x 16.1)	1
FMT-1	Waxed tissue dispenser, two box design	—	8½ x 8½ x 3½ (21.6 x 21.6 x 8.9)	7⁵⁄₁₆ x 7⁷⁄₁₆ (18.5 x 17.9)	1
TT-1	Trash receptacle insert, 6" diameter	—	6 x 7⅝ x 6 (15.2 x 19.4 x 15.2)	6¾ (17.2) dia	1
TT-2	Trash receptacle insert, 8" diameter	—	8 x 9¼ x 6½ (20.3 x 23.5 x 16.5)	8⅜ (21.2) dia	1

MT-2

MR-1.5

Trash Receptacle Doors

CERTIFICATION(S)

USA MADE

- Doors mount flush into counter
- Quality imprinted image
- Icon clearly indicates purpose
- Strong spring firmly closes door

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CUTOUT DIMS (W X H): IN (CM)	CASE LOT
MT-1	Trash receptacle door, small, flush mount	10⅝ x 7½ x 2 (27 x 19.1 x 5.7)	9 11/16 x 6 9/16 (24.6 x 16.6)	1
MT-1.5	Trash receptacle door, medium, flush mount	13 x 7½ x 2 (33.7 x 19.1 x 5.7)	12 5/16 x 6 9/16 (31.2 x 16.6)	1
MT-2	Trash receptacle door, large, flush mount	17⅝ x 7½ x 2 (44.8 x 19.1 x 5.7)	16 11/16 x 6 9/16 (42.3 x 16.6)	1
MR-1.5	Trash receptacle door with "Recycled" logo, medium, flush mount	13 x 7½ x 2 (33.7 x 19.1 x 5.7)	12 5/16 x 6 9/16 (31.2 x 16.6)	1
MR-2	Trash receptacle door with "Recycled" logo, large, flush mount	17⅝ x 7½ x 2 (44.8 x 19.1 x 5.7)	16 11/16 x 6 9/16 (42.3 x 16.6)	1

MS-1A

MN-1

MW-1

MRBM-2

ModuServ® Dispensers

- Mounts flush into counters
- Ultimate flexibility — easy to modify in endless configurations
- Clear faceplate secures components into place
- Components sold separately
- Tough impact resistant thermoplastic
- No tools required

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
MRBM-1	ModuServ® receptor box with faceplate, small	10¾ x 5 7/16 x 7½ (27.3 x 13.8 x 19.1)	1
MRBM-2	ModuServ® receptor box with faceplate, medium	17¾ x 5 7/16 x 7½ (45.1 x 13.8 x 19.1)	1
MRBM-3	ModuServ® receptor box with faceplate, large	22¼ x 5 7/16 x 7½ (56.5 x 13.8 x 19.1)	1
MCM-1	ModuServ® condiment divider	⅛ x 6 x 6⅜ (.3 x 15.3 x 16.2)	1
MLM-1	ModuServ® lid divider	⅛ x 6 x 6⅜ (.3 x 15.3 x 16.2)	1
MN-1	ModuServ® napkin dispenser, fits 6½" W x 3½" H (16.5 x 8.9 cm) folded napkin	7⅛ x 6 x 6 (18.1 x 15.9 x 15.9)	1
MN-2	ModuServ® napkin dispenser, fits 6½" W x 5" H (16.5 x 12.7 cm) folded napkin	8½ x 5 x 5 7/16 (21.6 x 13.3 x 11.3)	1
MS-1A	ModuServ® straw dispenser, bulk straws, fits up to ¼" diameter x 10" L (.64 x 25.4 cm) straw	8⅝ x 6 x 5⅛ (21.9 x 15.3 x 13)	1
MS-2A	ModuServ® stir stick dispenser, bulk stir sticks, fits up to ⅛" diameter x 5½" L (.32 x 14 cm) straw	7⅛ x 6 x 5⅛ (18.1 x 15.3 x 13)	1
MW-1	ModuServ® waxed paper dispenser, midget size	7 3/16 x 6 x 5⅛ (18.3 x 15.9 x 13)	1

Gasket Style Cup Dispenser

- TPR gaskets with reinforced radius and diameter ensure smooth, reliable dispensing every time
- Cut out is 5½" (14 cm)
- 4 gaskets included with each unit
- Can be mounted horizontal, vertical or diagonal

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	LENGTH	DIAMETER IN (CM)	CASE LOT
INC-70	Cup dispenser, in-counter	22⅜ (56.8)	5⅜ (13.7)	1
G180	Gasket, 2¼ – 3⅛ (5.7 – 7.9)	—	—	1
G250	Gasket, 3 – 3⅝ (7.6 – 9.2)	—	—	1
G284	Gasket, 3½ – 4 7/16 (8.9 – 11.3)	—	—	1
G387	Gasket, 4¼ – 4⅝ (10.8 – 11.7)	—	—	1

Bag Dispensers

CERTIFICATION(S)

USA MADE

- Dispenser mounts flush into counter
- Durable ABS construction

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CUTOUT DIMENSIONS W X H: IN (CM)	CASE LOT
MB-1	Bag dispenser, 2 compartments, flush mount	10⅝ x 7½ (27 x 19)	9 11/16 x 6 9/16 (24.7 x 16.7)	1
MB-2	Bag dispenser, 4 compartments, flush mount	17⅝ x 7½ (44.8 x 19)	16 11/16 x 6 9/16 (42.3 x 16.7)	1

Wall-Mount Hand Sinks

- Heavy-weight 20 gauge
- Optional Splash Mounted AB1953 Lead Free Compliant Faucet - Full Brass Body
- Type 304 stainless steel
- Brushed finish flange
- High back splash
- One-piece drawn bowl
- Positive drain - 2" Dia.
- 2 holes on 4" center

NEW

CERTIFICATION(S)

USA MADE, NSF*, CSA*

*NSF and CSA apply to sink bowl only

1410CS

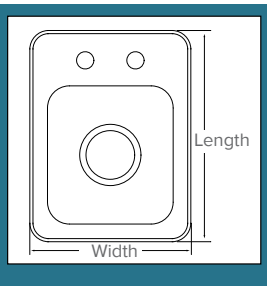
141-0

ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
141-0	Sink	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
141-0C	Sink with strainer	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
K1410-C	Sink with strainer and gooseneck faucet	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
K1410-CP	Sink with strainer, gooseneck faucet and P-Trap	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
1411*	Sink for use with electronic mixing faucet (not included)	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
WITH SPLASH GUARD SIDES				
1410-0	Sink with splash guards	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
1410CS	Sink with splash guards and strainer	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1
K1410CS	Sink with splash guards, strainer and gooseneck faucet	17 x 15 (43.2 x 38.1)	13 9/16 x 9 9/16 x 5½ (34.4 x 24.3 x 14)	1

* 1411 has single hole.

ACCESSORIES		CASE LOT
2613	Gooseneck faucet - AB1953 Lead Free Compliant	1
2004	Repair kit for 2613 faucet	1
7466	Strainer for 2" (5.1) drain	1
1410T	4" (10.2) flanged tail piece	24

SINK DIMENSION KEY



VISIT VOLLRATH.COM FOR SINK SPECIFICATION SHEETS

2613

1410T

7466

NEW

Bar Sinks

- Heavy-weight 20 gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl
- Stud mounting with mounting brackets included
- Positive drain - 3½" Dia.
- Optional Splash Mounted AB1953 Lead Free Compliant Faucet - Full Brass Body
- 2 holes on 4" centers

CERTIFICATION(S)

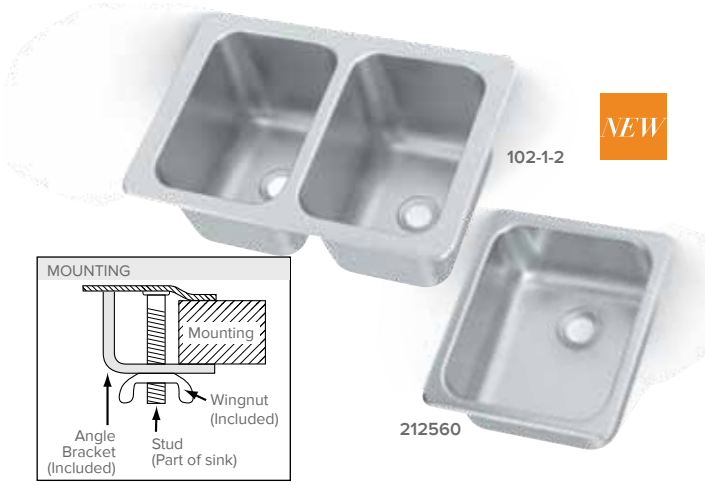
USA MADE NSF* CSA*

*NSF and CSA apply to sink bowl only

ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
155-4	Sink	15 x 15 (38.1 x 38.1)	11 x 10 x 6 3/16 (28 x 25.4 x 15.7)	1
1554-C	Sink with strainer	15 x 15 (38.1 x 38.1)	11 x 10 x 6 3/16 (28 x 25.4 x 15.7)	1
K1554-C	Sink with strainer and gooseneck faucet	15 x 15 (38.1 x 38.1)	11 x 10 x 6 3/16 (28 x 25.4 x 15.7)	1
1551*	Sink for use with electronic mixing faucet (not included)	15 x 15 (38.1 x 38.1)	11 x 10 x 6 3/16 (28 x 25.4 x 15.7)	1
173-4-2	Sink	13 x 17 (33 x 43.2)	10 x 11 x 6 3/16 (25.4 x 28 x 15.7)	1
1734-C	Sink with strainer	13 x 17 (33 x 43.2)	10 x 11 x 6 3/16 (25.4 x 28 x 15.7)	1
K1734-C	Sink with strainer and gooseneck faucet	13 x 17 (33 x 43.2)	10 x 11 x 6 3/16 (25.4 x 28 x 15.7)	1

* Has single hole.

ACCESSORIES		CASE LOT
2612	Gooseneck faucet, 4" (10.2) centers, 7½" (19.1) high	1
2005	Repair kit for 2612 faucet	1
7400P*	Strainer for 3½" (8.9) drains	1



NEW

Counter Top Sinks

- Available in heavy-weight 20 gauge and standard weight 22 gauge
- Type 304 stainless steel
- Self-rimming or flat rim
- One-piece drawn bowl
- Satin finish bowl with brushed finished flange

CERTIFICATION(S)

USA MADE CSA*

*212560 is CSA certified

ITEM #	DESCRIPTION	GAUGE	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	DRAIN DIA.	CASE LOT
COUNTER TOP SELF-RIMMING SINKS						
212560*	Single bowl sink	22	13 x 15¾ (33 x 40.0)	11 x 13¼ x 6 (27.9 x 33.6 x 15.2)	2 (5.1)	1
101-1-1	Single bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
101-1-2	Single bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	2 (5.1)	1
173-1	Single bowl sink	20	13 x 17 (33 x 43.2)	10 x 14 x 6½ (25.4 x 35.6 x 16.5)	3½ (8.9)	1
229-1	Single bowl sink	20	22 x 19 (55.9 x 48.3)	16 x 18½ x 6½ (40.6 x 47 x 16.5)	3½ (8.9)	1
102-1-1	Double bowl sink	20	25 x 17 (63.5 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	4
102-1-2	Double bowl sink	20	25 x 17 (63.5 x 43.2)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	2 (5.1)	4
COUNTER TOP FLAT RIM SINKS						
131-8	Single bowl sink	22	13 x 10¾ (33 x 27.3)	9⅜ x 11¾ x 4 (23.8 x 29.8 x 10.2)	2 (5.1)	6
131-9	Single bowl sink	22	13 x 10¾ (33 x 27.3)	9⅜ x 11¾ x 6½ (23.8 x 29.8 x 16.5)	2 (5.1)	6

*CSA certified

Undermount/Welded-In Sinks

- Available in heavy-weight 20 gauge and extra-heavy weight 18 gauge
- Type 304 stainless steel
- 1" flange
- Satin finish bowl with brushed finished flange
- One-piece drawn bowl

CERTIFICATION(S)

USA MADE

NEW

ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	DRAIN DIA.	CASE LOT
HEAVY WEIGHT 20 GAUGE					
9101-1	Single bowl sink	11 x 16 (27.9 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	4
10101-0*	Single bowl sink	12 x 16 (30.5 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	—	4
10101-1P	Single bowl sink	12 x 16 (30.5 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	4
12101-1	Single bowl sink	14 x 16 (35.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	2
9102-1	Double bowl sink	21 x 16 (53.3 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	1
10102-1	Double bowl sink	23 x 16 (58.4 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
12102-1	Double bowl sink	27 x 16 (68.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	1
9103-1	Triple bowl sink	31 x 16 (78.7 x 40.6)	9 x 14 x 10 (22.9 x 35.6 x 25.4)	3½ (8.9)	1
10103-1	Triple bowl sink	34 x 16 (86.4 x 40.6)	10 x 14 x 10 (25.4 x 35.6 x 25.4)	3½ (8.9)	1
12103-1	Triple bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 10 (30.5 x 35.6 x 25.4)	3½ (8.9)	1
SUPER HEAVY WEIGHT 18 GAUGE					
12121-1	Single bowl sink	14 x 16 (35.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	2
16141-1	Single bowl sink	18 x 21 (45.7 x 53.3)	16 x 19 x 14 (40.6 x 48.3 x 35.6)	3½ (8.9)	1
12122-1	Double bowl sink	27 x 16 (68.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	1
12123-1	Triple bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	3½ (8.9)	1
12123-2	Triple bowl sink	40 x 16 (101.6 x 40.6)	12 x 14 x 12 (30.5 x 35.6 x 30.5)	2 (5.1)	1

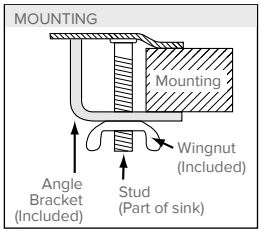
*Solid bowl. No drain.

Vending Cart Sinks

- Standard weight 22 gauge
- Type 304 stainless steel
- Self-rimming
- Satin finish bowl with brushed finished flange
- Stud mounting with mounting brackets included
- 2" drain
- Sound deadening

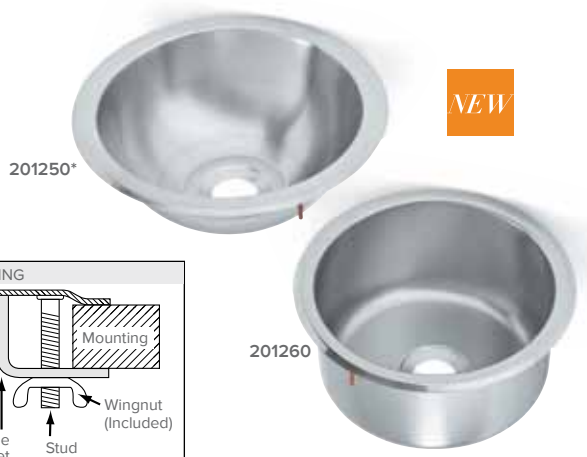
CERTIFICATION(S)

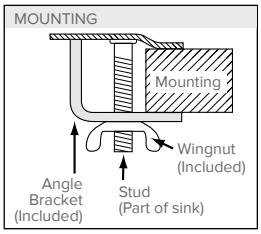
USA MADE NSF



NEW

ITEM #	DESCRIPTION	OVERALL DIMENSIONS W X L IN (CM)	BOWL SIZE W x L x D IN (CM)	CASE LOT
12065-2	Double bowl sink	17 x 13 (43.2 x 33.0)	6⅛ x 12⅛ x 5 (15.6 x 30.8 x 12.7)	1
12065-3	Triple bowl sink	21 x 13 (53.3 x 33.0)	6⅛ x 12⅛ x 5 (15.6 x 30.8 x 12.7)	1





Round Sinks

- Type 304 stainless steel
- Buffed bead stainless steel
- Self-rimming
- Top or bottom mount
- Positive drain (201250 only)
- 2" drain diameter
- Stud mount
- Mounting brackets included
- Brushed finish flange
- Satin finish bowl

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	GAUGE	OVERALL DIAMETER IN (CM)	BOWL SIZE DIA x D IN (CM)	CASE LOT
201250*	Sink	22	12 15/16 (32.9)	10 3/4 x 4 1/2 (27.3 x 11.4)	5
201260	Sink with straight sides	20	12 1/4 (31.1)	10 3/8 x 5 1/4 (26.2 x 13.3)	1

* Only 201250 is CSA.

Knock Box

- Stainless steel
- One sixth size, 4" deep
- Rubber coated knock bar
- Includes attachable rubber feet

CERTIFICATION(S)

USA MADE

ITEM #	RIM DIMENSIONS IN (CM)	CAPACITY QT	CASE LOT
E06064-KB	6 7/8 x 6 3/8 x 4 (17.2 x 16.2 x 10.2)	1 7/8	1

Waste Chutes

- Stainless steel
- Won't chip, break or corrode and has an easy to clean finish
- Strong rounded collar is smooth and provides a positive fit into any counter top

CERTIFICATION(S)

USA MADE

ITEM #	RIM DIMENSIONS DIA x D IN (CM)	CASE LOT
RECTANGULAR WASTE CHUTES		
E6WC02	Sixth size x 2 (5.1) deep	6
E9WC02	Ninth size x 2 (5.1) deep	12
ROUND WASTE CHUTES		
1Y402	4 9/16 x 2 (11.6 x 5.1)	12
3Y0502	6 9/16 x 2 (16.7 x 5.1)	6
3Y0505	6 9/16 x 5 (16.7 x 12.7)	8
8Y802	8 23/32 x 2 (22.1 x 5.1)	6
120Y02	11 x 2 (27.9 x 5.1)	6
ROUND CHUTE WITH KNOCK BAR		
3Y0502-2	6 9/16 x 2 (16.7 x 5.1)	6

CAYENNE® HEAT AND LIGHT STRIPS

A selection of configured and standard models good enough to carry the Cayenne® name

CERTIFICATION(S)

USA MADE NSF UL LISTED

Cayenne® Hard Wired Heat Strips

FOLLOW THESE STEPS TO BUILD ITEM NUMBER *(Note: Heat and Light Strips cannot be canceled or returned.)*

STEP 1 CHOOSE WATTAGE AND LENGTH FOR BASE NUMBER

LENGTH	CALROD-WATTAGE SINGLE	CALROD-WATTAGE DUAL	BASE NUMBER
MEDIUM WATTAGE - HARD WIRED			
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	72732
HIGH WATTAGE - HARD WIRED			
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

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

STEP 2 ADD VOLTAGE TO BASE NUMBER

SIZE	120V SUFFIX	208V SUFFIX	240V SUFFIX
WITHOUT LIGHTS			
Single	01	02	03
Dual	21	22	23
WITH LIGHTS			
Single	11	12	13
Dual	31	32	33

See page 71 for lighted section amp draw and bulb quantity supplied.

SEE 10 REASONS TO BUY A CAYENNE HEAT STRIP AT VOLLRATH.COM

STEP 3 ADD CONTROL TO BASE NUMBER

	CONTROL AND WIRING BOX MOUNTING LOCATION* END MOUNT WIRING BOX SUFFIX**	FRONT MOUNT WIRING BOX SUFFIX
Onboard Toggle	—	9
Remote Toggle	6	61
Remote Infinite Switch	7	71
No Control (OEM Applications)	5	51

** Controls cannot be retro fitted.*
*** Adds 2" to overall length of unit – refer to spec sheet.*

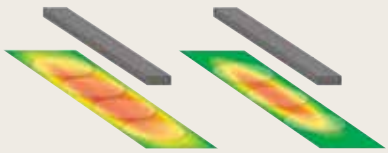
EXAMPLE CONFIGURED ITEM NUMBER

The Sample item number shown here is a 60" Medium Wattage Hard Wired, 208V Dual with Lights and Remote Toggle.

1 **72723** 2 **32** 3 **61**

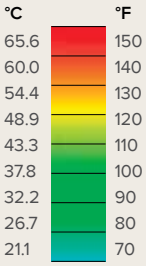
- Heat end to end—minimizing the 6" to 9" cold zones found in other models
- 33% larger "food safe" zone allows you to hold more food at safe, consistent temps

33% Larger "Food Safe" Zone



CAYENNE® HEAT STRIP MODEL

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



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
- 120V, single-phase

CERTIFICATION(S)

USA MADE · NSF · UL LISTED · FC · TWO YEAR WARRANTY

40 WATT STANDARD BULBS

LENGTH	MODEL #	TOTAL NO. 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

60 WATT DISPLAY BULBS

LENGTH	MODEL #	TOTAL NO. 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.

Kool-Touch® Black Trim

- Prevents burns from contact with side surface
- Enhances the visual appearance of the heat strips or light strips
- Field retrofittable

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

Cord and Plug Mounting Options

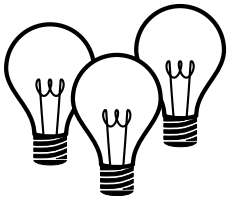
STAINLESS STEEL C LEGS

STAINLESS STEEL T LEGS

LEG STYLE	ITEM #	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.

Teflon® Coated Shatterproof Light Bulbs



- Replacement bulbs — item 23236, Case Lot 4

UNIT LENGTH	NO. OF 40 WATT BULBS	TOTAL AMP (120V)
18" - 30"	2	7
36" - 48"	4	1.4
54" - 72"	6	2.1
84"	8	2.8

Hard Wired Mounting Options

Non-combustible surfaces may use 1" clearance. Combustible surfaces require 2" clearance.

BRACKET STYLE		ITEM #	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" (5.08 cm)	44145	1

RECOMMENDED NUMBER OF CENTER MOUNT BRACKETS

UNIT LENGTH	# OF BRACKETS
18" (45.7 cm)	2
> 18" (45.7 cm)	3
> 42" (106.7 cm)	4
> 60" (152.4 cm)	5
> 84" (213.4 cm)	6

Double the recommended number of brackets for dual units
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.

DROP-IN REFRIGERATED AND HEATED DISPLAY CASES

With an attractively designed base, these versatile cabinets will complement any food item as a drop-in or countertop display piece.

CERTIFICATION(S)

Intertek Intertek

Refrigerated and Heated 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
- 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
- Digitally controlled thermostat for precise and consistent settings
- Note: these items must be shipped by truck

ITEM #	MODEL #	DESCRIPTION	OVERALL DIMENSIONS (L X W X H): IN (CM)	HP	VOLTAGE	AMPS	PLUG
REFRIGERATED DISPLAY CABINETS - TEMPERATURE RANGE 36° TO 46°F							
40842	RDE7136	36" Refrigerated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	½	120 AC	3.4	5-15P
40843	RDE7148	48" Refrigerated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	¼	120 AC	4.2	5-15P
40844	RDE7160	60" Refrigerated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	¼	120 AC	4.4	5-15P
HEATED DISPLAY CABINETS - TEMPERATURE RANGE 104° TO 158°F				**WATTS**	**VOLTAGE**	**AMPS**	**PLUG**
40845	HDE7136	36" Heated display cabinet	21 x 36 x 32½ (53.3 x 91.4 x 82.6)	670	120 AC	5.6	5-15P
40846	HDE7148	48" Heated display cabinet	21 x 48 x 32½ (53.3 x 121.9 x 82.6)	710	120 AC	5.9	5-15P
40847	HDE7160	60" Heated display cabinet	21 x 60 x 32½ (53.3 x 152.4 x 82.6)	750	120 AC	6.3	5-15P

FOR MORE DISPLAY FOOD MERCHANDISER OPTIONS, VISIT THE WARMING AND DISPLAY SECTION.

COUNTERTOP DISPLAY CABINETS

See page 37-38 for information on Countertop Display Cabinets

CAYENNE® COUNTERTOP HOT FOOD MERCHANDISERS

See page 39 for information on Cayenne® Countertop Hot Food Merchandisers

CAYENNE® BAIN MARIE HOT DISPLAY CASE

See page 39 for information on Cayenne® Bain Marie Hot Display Case

ACRYLIC DISPLAY CASE

See page 40-41 for information on Acrylic Display Cases

BREATH GUARDS

Whether dining room style or NSF requirements are your top priority, you will find it in Vollrath's line of standard and customizable breath guards.

CERTIFICATION(S)

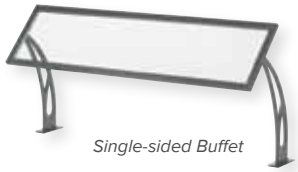
USA MADE

Progressive Style

Sized for Vollrath Drop-ins

Double-sided Buffet

Single-sided Buffet with Top Shelf



Single-sided Buffet

Cafeteria with Top Shelf

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1
CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

STEP 2
CHOOSE AN ITEM #

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3
CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)*
CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

Note: Light and Heat Strips with Lights are NOT available for Single-Sided.

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate a NSF 2 compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines see spec sheet for sizing).

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
GB98400	2 Well or 2 Pan
GB98401	3 Well or 3 Pan
GB98402	4 Well or 4 Pan
GB98403	5 Well or 5 Pan
GB98404	6 Well or 6 Pan
SINGLE-SIDED BUFFET WITH TOP SHELF	
GB98405	2 Well or 2 Pan
GB98406	3 Well or 3 Pan
GB98407	4 Well or 4 Pan
GB98408	5 Well or 5 Pan
GB98409	6 Well or 6 Pan
SINGLE-SIDED BUFFET	
GB98410	2 Well or 2 Pan
GB98411	3 Well or 3 Pan
GB98412	4 Well or 4 Pan
GB98413	5 Well or 5 Pan
GB98414	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
GB98415	2 Well or 2 Pan
GB98416	3 Well or 3 Pan
GB98417	4 Well or 4 Pan
GB98418	5 Well or 5 Pan
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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

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

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

The sample item number below is a NSF 2-Well Double-Sided Buffet with a Black 80% Gloss, and Incandescent Lights mounted on Laminate or Solid Surface Countertop.

1	2	3	4
NGB	98400	30	15

Contemporary Style

Sized for Vollrath Drop-ins

CERTIFICATION(S)

USA MADE

Double-sided Buffet

Single-sided Buffet with Top Shelf

Cafeteria with Top Shelf

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1
CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

STEP 2
CHOOSE AN ITEM #

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3
CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)*
CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

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

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate a NSF 2 compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines see spec sheet for sizing).

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
CB98663	2 Well or 2 Pan
CB98637	3 Well or 3 Pan
CB98638	4 Well or 4 Pan
CB98639	5 Well or 5 Pan
CB98640	6 Well or 6 Pan
SINGLE-SIDED BUFFET WITH TOP SHELF	
CB98662	2 Well or 2 Pan
CB98651	3 Well or 3 Pan
CB98652	4 Well or 4 Pan
CB98653	5 Well or 5 Pan
CB98654	6 Well or 6 Pan
SINGLE-SIDED BUFFET	
CB98661	2 Well or 2 Pan
CB98633	3 Well or 3 Pan
CB98634	4 Well or 4 Pan
CB98635	5 Well or 5 Pan
CB98636	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
CB98660	2 Well or 2 Pan
CB98650	3 Well or 3 Pan
CB98626	4 Well or 4 Pan
CB98627	5 Well or 5 Pan
CB98628	6 Well or 6 Pan

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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

SUFFIX	OPTIONS
25	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

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

The sample item number below is a NSF Model, 6-Well Cafeteria with Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.

1	2	3	4
NCB	98628	99	91

Traditional Style

Sized for Vollrath Drop-ins

CERTIFICATION(S)

USA MADE

Double-sided Buffet

Single-sided Buffet with Top Shelf

Cafeteria with Top Shelf

Single-sided Buffet**

Vertical Cafeteria**

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1 CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

Note: Vertical Cafeteria guards are not available with an NSF 2 Certification.

STEP 2 CHOOSE AN ITEM

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3 CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)* CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

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

NSF BREATH GUARDS

Add an "N" to the beginning of the item # to indicate a NSF 2 compliant breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to slim lines see spec sheet for sizing).

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
PB89285	2 Well or 2 Pan
PB89286	3 Well or 3 Pan
PB89287	4 Well or 4 Pan
PB89288	5 Well or 5 Pan
PB89289	6 Well or 6 Pan
SINGLE-SIDED BUFFET WITH TOP SHELF	
PB89280	2 Well or 2 Pan
PB89281	3 Well or 3 Pan
PB89282	4 Well or 4 Pan
PB89283	5 Well or 5 Pan
PB89284	6 Well or 6 Pan
SINGLE-SIDED BUFFET	
PB89270	2 Well or 2 Pan
PB89271	3 Well or 3 Pan
PB89272	4 Well or 4 Pan
PB89273	5 Well or 5 Pan
PB89274	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
PB89265	2 Well or 2 Pan
PB89266	3 Well or 3 Pan
PB89267	4 Well or 4 Pan
PB89268	5 Well or 5 Pan
PB89269	6 Well or 6 Pan
VERTICAL CAFETERIA	
PB89260	2 Well or 2 Pan
PB89261	3 Well or 3 Pan
PB89262	4 Well or 4 Pan
PB89263	5 Well or 5 Pan
PB89264	6 Well or 6 Pan

SUFFIX	COLOR
99	Standard Aluminum
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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

SUFFIX	OPTIONS
66	2 Well Fluorescent Lights
05	2 Well Incandescent Lights
95	2 Well Heat Strips
05	2 Well Heat Strips with Lights
67	3 Well Fluorescent Lights
06	3 Well Incandescent Lights
68	3 Well Heat Strips
05	3 Well Heat Strips with Lights
66	4 Well Fluorescent Lights
05	4 Well Incandescent Lights
95	4 Well Heat Strips
05	4 Well Heat Strips with Lights
67	5 Well Fluorescent Lights
06	5 Well Incandescent Lights
68	5 Well Heat Strips
05	5 Well Heat Strips with Lights
67	6 Well Fluorescent Lights
06	6 Well Incandescent Lights
68	6 Well Heat Strips
05	6 Well Heat Strips with Lights

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

The sample item number below is a NSF 2-Well Double-Sided Buffet with a Black 80% Gloss and Incandescent Lights mounted on Laminate or Solid Surface Countertop.

1	2	3	4
NPB	89285	30	05

MOBILE SERVING EQUIPMENT

FEATURED PRODUCTS

V-Class Custom
p. 80-91

Signature Server
p. 92-103

Affordable Portable
p. 104-107

VOLLRATH'S CONSULTANT CORNER

Vollrath offers a robust line of equipment that operators trust for award-winning innovation, rugged design and outstanding performance. With an experienced engineering team, state-of-the-art ISO 9001 Certified manufacturing facilities and fully-staffed technical services group, Vollrath produces and supports some of the industry's leading traditional and cutting-edge products. We look forward to expanding our relationships within the consultant community and will continue to advance our product offerings and support.

FOR MORE INFO ON PRODUCTS, EDUCATIONAL PROGRAMS OR OUR EXCITING NEW PRO-SPEC™ FREE GOODS PROGRAM, VISIT VOLLRATH.COM

INDUSTRY MEMBER

SCHOOL NUTRITION ASSOCIATION

AHF ASSOCIATION FOR HEALTHCARE FOODSERVICE

SHFM SOCIETY FOR HOSPITALITY AND FOODSERVICE MANAGEMENT

FCSI

U.S. GREEN BUILDING COUNCIL CHAPTER

NACUFS The National association of College & University Food Services

EDUCATIONAL RESOURCES

Webinar and Training Videos

CONTINUING PROFESSIONAL GROWTH FCSI APPROVED EDUCATION PROVIDER

Vollrath UNIVERSITY

ON-STAFF RESOURCES

LEED Accredited Professional (LEED AP+ID&C)

Design and Engineering Support

Technical Support

ONLINE RESOURCES

Consultant Corner

- Revit & CAD Drawings
- Spec Sheets
- Photo Gallery

The KCL CADalog

AutoQuotes

MOBILE SERVING DESIGNED FOR YOUR SPECIFIC NEEDS

Offering three distinct levels of customization and value

Total Customization

Create your own server from the rugged yet sophisticated V-Class® line of completely customized fabricated serving lines, carts and kiosks.

College/University • K-12 • Business and Industry • Healthcare • Hospitality • Restaurants

Standard & Modified

An endless combination of Signature Server® manufactured standard and modified equipment and accessories designed to add style and "curve" appeal.

Entry Level College • K-12 • Healthcare • Employee Foodservice

Affordable & Portable

The Affordable Portable™ collection of food stations are designed for the budget conscious yet built with quality worthy of the Vollrath name.

Catering • Restaurant • Entry Level K-12

"The Vollrath representative was very responsible and helped us culminate our ideas into a working design for our new Cougar's Den Café. Our sales are more than we anticipated from this location."

ED PLUNKETT

General Manager,
Sodexo Campus Services

MOBILE SERVING PRODUCT SELECTION GUIDE

Whether it's sophisticated style, rugged durability, modularity or great value, you will find them in Vollrath's full line up of mobile serving options.

FEATURE	V-CLASS CUSTOM	SIGNATURE SERVER®	AFFORDABLE PORTABLE™
MARKETS SERVED	Deluxe Specified Equipment for College/University, K-12, B&I, Healthcare, Hospitality, Restaurants	Mid-level Standard and Modified Equipment for K-12, Entry Level College, Healthcare, Employee Feeding	Economy Equipment for Catering, Restaurants, Entry Level K-12
EQUIPMENT OFFERED	Serveries, Carts and Kiosks	Serving Lines	Serving Lines
VOLLATH MANUFACTURING LOCATION	Canandaigua, NY	Sheboygan, WI	Sheboygan, WI
CONSTRUCTION TYPE	Fabricated	Manufactured/Modified	Manufactured
LEVEL OF CUSTOMIZATION	Completely Customizable	Modified Standard Product	None
BASE CONSTRUCTION	Fabricated with stainless frame with ACM unibody or WCM skin	Reinforced stainless unibody construction	Unibody carbon steel
BASE AESTHETICS	Available in all shapes, with colors in laminates, veneers, vinyl graphics, automotive grade paint, or 3-D façade graphics.	Available in rectangles or specific curves with colors in laminates or vinyl graphics	Available in rectangles only in four colors
COUNTERTOP MATERIALS	Granite, Quartz, Corian® solid surface, laminate or stainless countertops	Available with Corian® solid surface, laminate, or stainless countertops	Stainless
FOOD GUARDS	Countertop or through the counter mounting, Vollrath branded or all other major foodguard brands, including all lighting and heat options	Available with countertop mounted foodguards, LED, fluorescent, incandescent lighting and heat strips	Standard countertop mounted buffet and cafeteria style foodguards only
NOTABLE OPTIONS	Canopies, complete merchandising including signage and menu boards, integrated plate storage, backlit signage, 3-D graphics, facades, ganged together electrical (single point connection)	Special Fab Options including: Storage, modified countertops with different drop-in combinations, fill faucets, modified cashier stations	Special Fab Options including: Storage and incandescent lighting

ACM and WCM Construction

MORE ON ACM AND WCM CONSTRUCTION AT VOLLRATH.COM

ACM

ALUMINUM COMPOSITE MATERIAL

- Polyethelyne core thermobonded between two aluminum skins
- Approximately 3⁄16" thick

WCM

WOOD COMPOSITE MATERIAL

- Wood particle core between prelaminate skins
- Approximately ¾" thick

ACM		WCM
✔ Indoor and outdoor use - resists moisture & other elements	VENUE	✔ Indoor use only
✔ 10+ year lifespan* ✔ Ideal material for merchandising	COST	✔ 5-10 year lifespan* ✔ 15-30% less up-front cost
✔ ⅓ the weight of WCM ✔ Straight and curved designs ✔ Laminates, custom paint & vinyl graphics	DESIGN	✔ Best for straight, standard designs ✔ Laminate only

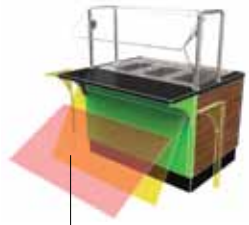
With Proper Care. *With Proper Care.*

THE RUGGED YET SOPHISTICATED CUSTOM V-CLASS SERIES ONLY FROM VOLLRATH

Custom serving lines, carts and kiosks - create your own servery.

Standard Serving Line Bases

From drop-ins to induction countertops, choose from hundreds of options to create a customized profit center.



Removable customer-side panels for easier access to components for service

Ideal Uses:

- Upscale K-12
- Healthcare
- Hospitality
- Restaurants

Adjustable breath guards mounted through counter to base

Open base for storage

Stainless structural frame shown

Heavy-duty stainless steel welded frame construction

Reinforced for heavy counters and equipment

Integrated stainless steel bottom shelf

VISIT VOLLRATH.COM FOR MORE DETAILS AND IMAGES OF CUSTOM V-CLASS SERVING LINES, CARTS AND KIOSKS

CHOOSE FROM HUNDREDS OF COUNTERTOP COLORS IN ZODIAQ® 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	—

Food Court Style Kiosk

Available in cost saving standard WCM finishes.

LEARN THE SIX STEPS TO A CUSTOM KIOSK AND TAKE A VIRTUAL TOUR AT VOLLRATH.COM

V-Class Custom Kiosk Solutions

Merchandised food simply sells better. And nothing merchandises your food items better than a V-Class Custom Kiosk.

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, quartz or Corian® countertops
- 15/20 amp, 30 amp, 60 amp or 100 amp electrical service
- ACM storage doors with locking paddle latches
- Self-contained water system including, heater, tanks and plumbing or self-contained water system with hand sink (includes heater, tanks and plumbing)
- Track lights include 20A electrical service
- Pull-out water system with water heater and pump, 5 gallon fresh and 7½ gallon waste tanks
- Built-in refrigerators

STADIUM STYLE MERCHANDISING KIOSKS

"We had such an amazing working relationship with the staff at Vollrath and the end result is a true "work of art" 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

V-Class Custom Mobile Carts

Designed to reflect your brand backed by performance and functionality

CERTIFICATION(S)

USA MADE

UL LISTED

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.

KEY CATEGORIES OF CARTS AVAILABLE :

- Coffee
- Soup
- Condiment
- Retail Merchandising Style
- Cashier
- Handwashing Sinks
- Mobile Bars
- Beverage Tubs

SEE MORE AT VOLLRATH.COM

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.

3

Add merchandising options. Canopies and signage complete the image you are looking for.

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!

Model 7569510 with modular options

V-Class Custom Retail Foodservice Carts

NEW CARTS FROM VOLLRATH!
MAXIMIZE YOUR FOODSERVICE REVENUE!

STANDARD FEATURES:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material)
- Standard ACM carts are available in black or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match prepainted black or silver ACM bases
- Open storage (server side)
- Heavy-duty casters
- 1" (2.5 cm) bumper (all sides)
- Polyform or laminate countertop (laminate color must be specified)

CERTIFICATION(S)

USA MADE

Model 7569806 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 (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Countertop grommet holes
- Umbrella

SEE THE THREE POINT GUIDE TO HELP YOU SORT THROUGH ALL THE DETAILS OF WHAT CARTS AND KIOSKS MANUFACTURERS HAVE TO OFFER AT VOLLRATH.COM

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)

V-Class Custom 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 or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match pre-painted black or silver ACM bases
- Open storage (server side)
- Heavy-duty casters
- 1" bumper (all sides)
- Polyform or laminate countertop (laminate color must be specified)

CERTIFICATION(S)

USA MADE

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)
- Pre-painted black ACM wrap canopy with top, front, & two ends of ACM
- Powder coated black single square tubular bar spanning two support posts (no "roof" or ends)
- 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 (MENNEKES ME460P12W)
- 100 amp electrical service (MENNEKES ME4100P12W)
- Countertop grommet holes
- Umbrella

Item 75681 Coffee Cart shown with custom canopy and custom multi-color laminated base

Back view – Item 75681 shown with optional water system and refrigeration

Item 75681 shown with modular options

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 75676 shown with modular options

Item 75677 shown with modular options

Item 75705 shown with modular options

V-Class Custom Soup Merchandiser Carts

STANDARD FEATURES:

- All aluminum composite material construction
- Standard black or silver (specify)
- Matching toe kick
- Heavy-duty casters
- Open storage (front)
- 1" (2.5 cm)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

HALF ROUND MERCHANDISER

- See Vollrath price list for features and options
- Contact your Vollrath representative for more information!

CERTIFICATION(S)

USA MADE

ASK ABOUT VOLLRATH INDUCTION DROP-INS!

See page 53 for Vollrath's new award-winning Drop-in Induction Soup Warmers and Rethermalizers

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM) (L X W X H)
SOUP MERCHANDISER CARTS		
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)
HALF ROUND MERCHANDISER		
75705	Half round soup station	72 x 32 x 56 (183 x 82 x 142)

** Item 75678W is WCM*

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 49 for more information)

3

75728 with modular options, shown with Cayenne® Twin Well Soup Merchandiser (See page 49 for more information) and 40821 Hot Dog Roller Grill (See page 31 for more information)

V-Class Custom Mobile Utility/Beverage Counters

CERTIFICATION(S)

USA MADE

UL LISTED

STANDARD FEATURES:

- Available in cost effective WCM (wood composite material) or durable ACM (aluminum composite material)
- Standard ACM carts are available in black or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Indoor cart base with heavy-duty casters
- 1" (2.5 cm) bumper (black only)
- Polyform or laminate countertop (laminate color must be specified)
- 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 91.4 x 86.4)
75730W	10' Beverage cart	WCM	120 x 32 x 34 (304.8 x 91.4 x 86.4)

75726 with optional laminate

V-Class Custom WCM Garbage Can Storage

STANDARD FEATURES:

- Wood composite material construction
- Choice of 42 color options **– visit vollrath.com for a color chart**
- Indoor cabinet construction
- Trash chute swing door & can access door
- Laminated countertop or polyform
- Includes garbage can

MODULAR OPTIONS:

- Laminated base
- Upgrade from laminated countertop to Corian®

CERTIFICATION(S)

USA MADE

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	—

Item 75670 with optional paddle latch doors

Item 75670 shown with modular options

V-Class Custom 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 or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match pre-painted black or silver ACM bases
- Heavy-duty casters
- Open storage (front)
- Polyform countertop
- 1" (2.5 cm) 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
- Laminate or Corian® countertop

CERTIFICATION(S)

USA MADE

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)

V-Class Custom 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 or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match pre-painted black or silver ACM bases
- Open storage (server side)
- 1" (2.5 cm) bumper (all sides)

CERTIFICATION(S)

USA MADE

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

Item 75679 shown with modular options

Item 75679

Back view – Item 75679 shown with modular options

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)

V-Class Custom 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 or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match pre-painted black or silver ACM bases
- Indoor cart base with heavy-duty casters or adjustable leveling legs
- 1" (2.5 cm) bumper (black only)
- Open storage on server side
- Laminated countertop with grommet
- No electrical service included

CERTIFICATION(S)

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)

Item 75700, front view, shown with modular options

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)

75673 SHOWN WITH MODULAR OPTIONS

75671

V-Class Custom 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 or silver
- Standard WCM carts are available in 42 color options **– visit vollrath.com for a color chart**
- Black toe kick or painted to match pre-painted black 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" (2.5 cm) bumper (all sides)
- Matching backsplash
- 120V, 20 amp cord/plug, NEMA 5-20P

MODULAR OPTIONS:

- 16" x 16" (40.6 x 40.6 cm) 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

CERTIFICATION(S)

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 31

INDUCTION RANGES
See pages 21-26

DISPLAY CASES
See page 37 to 39

Mobile Bars: Curved and Straight Style

STANDARD FEATURES:

- All aluminum composite material construction (ACM)
- Standard black 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')

CERTIFICATION(S)

USA MADE

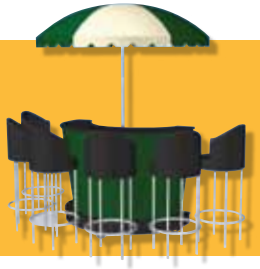
MODULAR OPTIONS:

- 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

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 pages 241-243 for Vollrath bar service products!

Induction Buffet Table

- Solid maple construction, available in 5 finishes
- 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" (86.4 cm) or 36" (91.4 cm) with or without casters

CERTIFICATION(S)

USA MADE

7552284

Contact us for special order options.

AVAILABLE STANDARD STAIN FINISHES

(0) Clear Maple (laminate match Wilsonart 7909-60)

(1) Standard Walnut (laminate match Wilsonart 7922-07)

(2) Dark Cherry (laminate match Wilsonart 7935-07)

(3) Medium Oak (laminate match Wilsonart 7951-38)

(4) Dark Red Mahogany (laminate match Wilsonart 71122T-07)

VISIT VOLLRATH.COM FOR A LIBRARY OF INFORMATION ABOUT INDUCTION COOKING

ITEM #	DESCRIPTION	DIMENSIONS (L X W): IN (CM)	CASTERS	PLUG
7552280	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P
7552281	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P
7552282	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P
7552283	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P
7552284	3-Mirage® model 5950145 450W undercounter induction warmers	60 x 30 (152.4 x 76.2)	Yes	5-20P
7552380	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P
7552381	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P
7552382	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P
7552383	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P
7552384	4-Mirage® model 5950145 450W undercounter induction warmers	76 x 30 (193 x 76.2)	Yes	5-20P
75522	Custom buffet table with induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	Your Choice
75523	Custom buffet table with induction warmer	76 x 30 (193 x 76.2)	Your Choice	Your Choice
75524	Custom buffet table without induction warmer	60 x 30 (152.4 x 76.2)	Your Choice	—
75525	Custom buffet table without induction warmer	76 x 30 (193 x 76.2)	Your Choice	—

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

SIGNATURE SERVER®

An endless combination of equipment and accessories designed to add style and "curve" appeal unique to your foodservice operation.

Ideal Uses:

- Upscale K-12
- Business and Industry
- Healthcare

Features:

- Striking new curved and rectangular base shapes
- Functional and stylish breath guard options in standard and new 2011 NSF2 versions: Traditional, Contemporary and Progressive
- 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® line-up in AutoQuotes

GO TO VOLLRATH.COM FOR A COMPLETE LIBRARY OF INTERACTIVE PRESENTATIONS AND VIDEOS ABOUT THE POPULAR SIGNATURE SERVER LINE

FOLLOW THESE STEPS TO CONFIGURE YOUR SIGNATURE SERVER® *(Note: equipment orders cannot be canceled or returned.)*

STEP 1	STEP 2	STEP 3	STEP 4	STEP 5	STEP 6
p. 93-94 Bases	*p. 95* Colors & Textures	*p. 96-99* Breath Guard and Accessories	*p. 100-101* Electrical	*p. 102* Counter Accessories	*p. 103* Additional Options

FINALIZE YOUR SIGNATURE SERVER®

To finalize details, ask questions, or place your custom order, call customer service at 800.628.0830

STEP 1

*CHOOSE A SIGNATURE SERVER® BASE WITH LAMINATE OR CORIAN® COUNTERS**

**Counter depth 32" (81.3 cm)*

Curved Bases

ITEM #	DESCRIPTION	OVERALL DIMENSIONS* 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)

* Counter Width for all units is 32" (81.3 cm)

Curved Base - front view

Curved Base - back view

FEATURES:

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

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)

Color options are endless!
See page 95 for details.

CONFIGURE YOUR NEXT FOODSERVING LINE-UP ONLINE BY USING THE CONCEPT™ EQUIPMENT CONFIGURATOR. CHECK OUT THESE INCREDIBLE FEATURES AT VOLLRATH.COM

- Design individual serving unit or complete line-ups
- Choose from hundreds of material, color and equipment options
- Created for foodservice dealers, consultants, and designers
- Outputs drawing packages in PDF or DWG file formats
- Outputs quotes with line item detail

STEP 1

*CHOOSE A SIGNATURE SERVER® BASE WITH STAINLESS COUNTERS**

**Counter depth 28" (71.1 cm)*

FOR AN INTERACTIVE PRESENTATION ABOUT ALL THE SIGNATURE SERVER BASE FEATURES, VISIT VOLLRATH.COM

Standard Bases With Multiple Options

- Upgraded 18 gauge stainless steel base with black standard laminate
- Optional 14 gauge work surface available
- Optional brushed stainless steel 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" (10.2 cm) swivel casters with brakes
- 5¼" (13.3 cm) clearance between floor and bottom of unit

Hot Food Bases with Touch-Temp® Panel

Bain Marie Hot Station

NSF7 Cold Stations

Cold Food Stations

Hot/Cold Food Stations

Universal Corner Station

Beverage Counters

Frost Top Stations

Cashier Station

Milk Stations

Utility Stations

Entree Cart

Tray and Flatware Cart

ITEM	DESCRIPTION	DIMENSIONS (LXW) 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	36160
Utility station	Utility station	60 x 28 (152 x 71)	NSF	UL	37022	36122	36170
Utility station	Utility station	74 x 28 (188 x 71)	NSF	UL	37023	36123	98707
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	Corner station	28 x 28 (71 x 71)	NSF	UL	37085	36185	36285
Entrée cart	Entrée cart	46 x 28 (117 x 71)	NSF	—	37080	—	—
Frost top station	Frost top	46 x 28 (117 x 71)	—	UL	37012	36112	36212
Frost top station	Frost top	60 x 28 (152 x 71)	—	UL	37013	36113	36213
Frost top station	Frost top	74 x 28 (188 x 71)	—	UL	37014	36114	36214
Frost top station	Frost top	88 x 28 (224 x 71)	—	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	46 x 28 (117 x 71)	NSF	—	99305	—	—
Milk station	Milk station	60 x 28 (152 x 71)	NSF	UL	37001	—	—
Milk station	Milk station	74 x 28 (188 x 71)	NSF	UL	37002	—	—

NOTE: SIGNATURE SERVER® EQUIPMENT ORDERS CANNOT BE CANCELED OR RETURNED.

STEP 2 CHOOSE COLOR AND TEXTURE

Endless Signature Server® Color And Texture Options

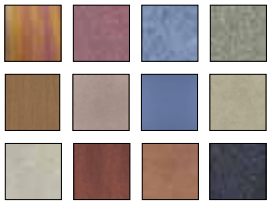
- All Signature Server® base units come standard with 18 gauge stainless steel and black laminate.
- Endless optional color laminates and vinyl veneer chips are available through local building supply vendors
- Formica®, Nevamar®, Pionite® and Wilsonart® laminate finishes
- Units can be ordered with all stainless steel construction
- Contemporary textured countertop and plate rest available on stainless steel construction

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

HOW CAN WE HELP?

Call customer service at 800.628.0830 or visit vollrath.com for information about endless color and texture options.

Shown is a Traditional double-sided buffet breath guard on Vollraths's Signature Server® Mobile Unit with a custom Canary Yellow Laminate finish



VISIT THE FOLLOWING WEBSITES TO SELECT FROM A WIDE VARIETY OF LAMINATES & TEXTURES:

www.formica.com
www.nevamar.com
www.pionite.com
www.wilsonart.com

MATTE LAMINATE ITEM #	WOODGRAIN ITEM #	STAINLESS ITEM #	DESCRIPTION
36680	36687	36693	Corner Station and 46"-48" (177-122 cm) units
36681	36688	36694	60"-62" (152-157 cm) units
36682	36689	36695	74"-76" (188-193 cm) units
98835	98835	98836	88"-90" (224-229 cm) units
36683	36690	36696	28"-32" (71-81 cm) Utility and Entrée Cart
36685	36691	36697	Cashier Station
36686	36692	—	Tray and Flatware

Textured Stainless Steel Options

Textures on stainless steel construction are prefect for B&I and college buffet set-ups. Manufactured by the foodservice experts in stainless – Vollrath! Designed exclusively for Signature Server stainless steel counters only.

ITEM #	DESCRIPTION
98616	Crescent Textured Counter top
98617	Crescent Textured Plate Rest (each)

STEP 3 CHOOSE A BREATH GUARD AND ACCESSORIES

Progressive Style

Sized for Vollrath Drop-ins

Double-sided Buffet

Single-sided Buffet with Top Shelf

Single-sided Buffet

Cafeteria with Top Shelf

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1 CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

STEP 2 CHOOSE AN ITEM

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3 CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)* CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

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

STAINLESS COUNTERTOPS

No prefix (use item # as shown) or add an "N" to the beginning of the item # for the NSF breath guard.

LAMINATE OR SOLID SURFACE COUNTERTOPS

Add "GB" to the beginning of the item # or add "NGB" for the NSF breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to short side lines see spec sheet for sizing)

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
98400	2 Well or 2 Pan
98401	3 Well or 3 Pan
98402	4 Well or 4 Pan
98403	5 Well or 5 Pan
98404	6 Well or 6 Pan
SINGLE SIDED BUFFET WITH TOP SHELF	
98405	2 Well or 2 Pan
98406	3 Well or 3 Pan
98407	4 Well or 4 Pan
98408	5 Well or 5 Pan
98409	6 Well or 6 Pan
SINGLE SIDED BUFFET	
98410	2 Well or 2 Pan
98411	3 Well or 3 Pan
98412	4 Well or 4 Pan
98413	5 Well or 5 Pan
98414	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
98415	2 Well or 2 Pan
98416	3 Well or 3 Pan
98417	4 Well or 4 Pan
98418	5 Well or 5 Pan
98419	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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

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

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

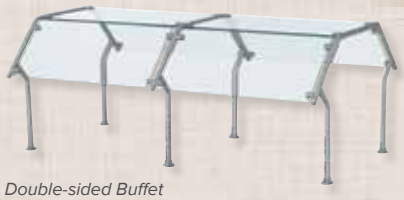
The sample item number below is a NSF 2-Well Double-Sided Buffet with Black 80% Gloss and Incandescent Lights mounted on a Laminate or Solid Surface Countertop.

1	2	3	4
NGB	98400	30	15

STEP 3 CHOOSE A BREATH GUARD AND ACCESSORIES

Contemporary Style

Sized for Vollrath Drop-ins



Double-sided Buffet

Single-sided Buffet with Top Shelf

Cafeteria with Top Shelf

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1 CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

STEP 2 CHOOSE AN ITEM

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3 CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)* CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

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

STAINLESS COUNTERTOPS

No prefix (use item # as shown) or add an "N" to the beginning of the item # for the NSF breath guard.

LAMINATE OR SOLID SURFACE COUNTERTOPS

Add "CB" to the beginning of the item # or add "NCB" for the NSF breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to short side lines see spec sheet for sizing)

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
98663	2 Well or 2 Pan
98637	3 Well or 3 Pan
98638	4 Well or 4 Pan
98639	5 Well or 5 Pan
98640	6 Well or 6 Pan
SINGLE SIDED BUFFET WITH TOP SHELF	
98662	2 Well or 2 Pan
98651	3 Well or 3 Pan
98652	4 Well or 4 Pan
98653	5 Well or 5 Pan
98654	6 Well or 6 Pan
SINGLE SIDED BUFFET	
98661	2 Well or 2 Pan
98633	3 Well or 3 Pan
98634	4 Well or 4 Pan
98635	5 Well or 5 Pan
98636	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
98660	2 Well or 2 Pan
98650	3 Well or 3 Pan
98626	4 Well or 4 Pan
98627	5 Well or 5 Pan
98628	6 Well or 6 Pan

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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

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

SUFFIX	OPTIONS
25	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

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

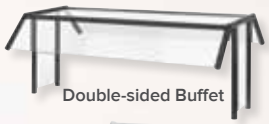
The sample item number below is a NSF 6-Well Cafeteria with a Top Shelf in Brushed Stainless Steel with a Heat Strip and Lights mounted on a Laminate or Solid Surface Countertop.

1	2	3	4
NCB	98628	99	91

STEP 3 CHOOSE A BREATH GUARD AND ACCESSORIES

Traditional Style

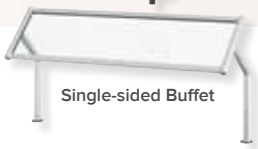
Sized for Vollrath Drop-ins



Double-sided Buffet

Single-sided Buffet with Top Shelf

Cafeteria with Top Shelf



Single-sided Buffet

Vertical Cafeteria

FOLLOW THESE STEPS TO CONFIGURE YOUR BREATH GUARD *(Note: Breath Guards cannot be cancelled or returned.)*

STEP 1 CHOOSE A STYLE

To select a style, enter the corresponding prefix before item #.

STEP 2 CHOOSE AN ITEM

To select an item #, enter the corresponding base item # after the prefix.

** Note: 2 well or 2 pan items are not available for all Signature Server® styles.*

STEP 3 CHOOSE A COLOR

To select a color, enter the corresponding suffix after the base item #.

STEP 4 *(OPTIONAL)* CHOOSE AN ACCESSORY

To select an accessory, enter the corresponding suffix after the color # suffix.

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

STAINLESS COUNTERTOPS

No prefix (use item # as shown) or add an "N" to the beginning of the item # for the NSF breath guard.

LAMINATE OR SOLID SURFACE COUNTERTOPS

Add "PB" to the beginning of the item # or add "PGB" for the NSF breath guard.

Note: Breath guards are sized to work with Vollrath drop-ins (exception to short side lines see spec sheet for sizing)

ITEM #	DESCRIPTION
DOUBLE-SIDED BUFFET	
89285	2 Well or 2 Pan
89286	3 Well or 3 Pan
89287	4 Well or 4 Pan
89288	5 Well or 5 Pan
89289	6 Well or 6 Pan
SINGLE SIDED BUFFET WITH TOP SHELF	
89280	2 Well or 2 Pan
89281	3 Well or 3 Pan
89282	4 Well or 4 Pan
89283	5 Well or 5 Pan
89284	6 Well or 6 Pan
SINGLE SIDED BUFFET	
89270	2 Well or 2 Pan
89271	3 Well or 3 Pan
89272	4 Well or 4 Pan
89273	5 Well or 5 Pan
89274	6 Well or 6 Pan
CAFETERIA WITH TOP SHELF	
89265	2 Well or 2 Pan
89266	3 Well or 3 Pan
89267	4 Well or 4 Pan
89268	5 Well or 5 Pan
89269	6 Well or 6 Pan
VERTICAL CAFETERIA	
89260	2 Well or 2 Pan
89261	3 Well or 3 Pan
89262	4 Well or 4 Pan
89263	5 Well or 5 Pan
89264	6 Well or 6 Pan

SUFFIX	COLOR
99	Standard Aluminum
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

Note: All accessories are 120V. Custom sizes and other accessory voltages also available. Contact your Vollrath sales representative for more information.

SUFFIX	OPTIONS
66	2 Well Fluorescent Lights
05	2 Well Incandescent Lights
95	2 Well Heat Strips
05	2 Well Heat Strips with Lights
67	3 Well Fluorescent Lights
06	3 Well Incandescent Lights
68	3 Well Heat Strips
05	3 Well Heat Strips with Lights
66	4 Well Fluorescent Lights
05	4 Well Incandescent Lights
95	4 Well Heat Strips
05	4 Well Heat Strips with Lights
67	5 Well Fluorescent Lights
06	5 Well Incandescent Lights
68	5 Well Heat Strips
05	5 Well Heat Strips with Lights
67	6 Well Fluorescent Lights
06	6 Well Incandescent Lights
68	6 Well Heat Strips
05	6 Well Heat Strips with Lights

NSF 2 BREATH GUARDS

FOR FULL SPEC SHEETS AND INFO VISIT VOLLRATH.COM

EXAMPLE CONFIGURED ITEM NUMBER

The sample item number below is a NSF 2-Well Double-Sided Buffet with Black 80% Gloss and Incandescent Lights mounted on a Laminate or Solid Surface Countertop.

1	2	3	4
NPB	89285	30	05

Breath Guards

- Stainless steel construction
- ¼" (.6 cm) acrylic breath guard panels
- Cafeteria guards have 300 series stainless steel top shelf and double-shelf model has adjustable front breath guard panels with middle acrylic shelf
- Access® adjustable breath guards have 9" to 15" (22.9 to 38.1 cm) serving opening height adjustment

Double-Shelf Cafeteria

Economy Buffet

Single-Shelf Cafeteria

Access® Buffet

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
CLASSIC CAFETERIA BREATH GUARDS					
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
CLASSIC ECONOMY BUFFET BREATH GUARDS					
Buffet breath guard	36300	36301	36302	36303	98607
NSF2 Buffet breath guard	N36300	N36301	N36302	N36303	N98607
ACCESS® BREATH GUARDS					
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

Lights and Heat Strips

- Master On/Off Switch
- Stainless steel mounting assembly
- Incandescent/Infrared accepts standard base incandescent bulbs or heat lamps up to 250W, cone shaped reflector shields concentrate heat over well
- Clear plastic tube shield for fluorescent lights
- Heat strips cannot be specified for double shelf cafeteria breath guard

INCANDESCENT/INFRARED* LIGHTS

FLUORESCENT* LIGHTS

CAYENNE® HEAT STRIPS

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
Fluorescent*		36421	36422	36423	98622
Heat strip		36401	36402	36403	98623
Heat strip with lights*		36411	36412	36413	98624

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

Classic Speed Serve Options

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

36393 - TWO SHELF

36397 - SINGLE SHELF WITH LIGHTS

Note: Baskets not included

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
36390	88" (224 cm) single shelf with lights

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

INSTRUCTIONS

Select Model of unit:

1. Select Breath Guard type
2. Select Breath Guard, Lights/Heater option
3. Select Voltage

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

(1) NOTES: When suffix begins with "E," electrical rating same as when suffix begins with "B." Example: EFA is rated same as BFA. AMPS listed are for Total Unit — all wells and lighting. See next page for receptacle configuration. If model number begins with 36_ _ _, unit is 35" high and manufactured prior to 1994. If model number begins with 361 or 362, the unit is either 27" or 30" high respectively.

(2) For other types, contact Vollrath technical support

MODEL NUMBER

XXXXX - XXXXX - _ _ _

SUFFIX: REFER TO TABLES

5 DIGIT BASE NUMBER

EXAMPLE:

37047 for 3-Well 34˝ high Bain Marie Hot Station

COLOR Number

1. TYPE OF BREATH GUARD OPTION (2)

- *N = None*
- *C = Cafeteria, Single*
- *D = Cafeteria, Double*
- *B = Buffet, Double*
- *A = Economy*
- *E = Access/Adjustable* (1)
- *F = Entree*

2. BREATH GUARD LIGHTS/HEATER OPTION

- *H = Heat Strip*
- *W = Heat Strip w/light*
- *F = Fluorescent*
- *I = Incandescent*
- *I = Infrared*
- *N = None*

3. VOLTAGE (3)

- *A = 120*
- *B = 208*
- *C = 240*
- *F = 120/208*
- *G = 120/240*
- *N = None*

(3) SINGLE PHASE ONLY

Important: For 2011 NSF2 Breath Guards, the same electrical requirements will apply

HOT WELLS (625W PER WELL)

Note: Electrical continues on page 101

	3-WELL				4-WELL				5-WELL				6-WELL			
SUFFIX	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE	VOLTS	TOTAL AMPS	PH	NEMA RECEPTACLE
AFA	120	16	1	5-20R	120	21.4	1	5-30R	—	—	—	—	—	—	—	—
BFA	120	16	1	5-20R	120	21.4	1	5-30R	—	—	—	—	—	—	—	—
CFA	120	16	1	5-20R	120	21.4	1	5-30R	—	—	—	—	—	—	—	—
DFA	120	16	1	5-20R	120	21.4	1	5-30R	—	—	—	—	—	—	—	—
AHA	120	20.8	1	5-30R	120	28.1	1	5-50R	—	—	—	—	—	—	—	—
BHA	120	20.8	1	5-30R	120	28.1	1	5-50R	—	—	—	—	—	—	—	—
CHA	120	20.8	1	5-30R	120	28.1	1	5-50R	—	—	—	—	—	—	—	—
AIA	120	21.9	1	5-30R	120	29.2	1	5-50R	—	—	—	—	—	—	—	—
BIA	120	21.9	1	5-30R	120	29.2	1	5-50R	—	—	—	—	—	—	—	—
ANA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
BNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
CNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
DNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
NNA	120	15.6	1	5-20R	120	20.8	1	5-30R	—	—	—	—	—	—	—	—
AWA	120	22.5	1	5-30R	—	—	—	—	—	—	—	—	—	—	—	—
BWA	120	22.5	1	5-30R	—	—	—	—	—	—	—	—	—	—	—	—
AHB	208	11.8	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
BHB	208	11.8	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
CHB	208	11.8	1	6-15R	208	15.9	1	6-20R	208	20.6	1	6-30R	208	23.9	1	6-50R
ANB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
BNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
CNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
DNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
NNB	208	9	1	6-15R	208	12	1	6-15R	208	15	1	6-20R	208	18	1	6-30R
AHC	240	10.4	1	6-15R	240	14	1	6-20R	240	18.3	1	6-30R	240	20.7	1	6-30R
BHC	240	10.4	1	6-15R	240	14	1	6-20R	240	18.3	1	6-30R	240	20.7	1	6-30R
CHC	240	10.4	1	6-15R	240	14	1	6-20R	240	17.9	1	6-30R	240	20.7	1	6-30R
ANC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
BNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
CNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
DNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
NNC	240	7.8	1	6-15R	240	10.4	1	6-15R	240	13	1	6-20R	240	15.6	1	6-20R
AFF	120/208	9.6	1	14-20R	120/208	12.6	1	14-20R	120/208	15.6	1	14-20R	120/208	18.6	1	14-30R
BFF	120/208	9.6	1	14-20R	120/208	12.6	1	14-20R	120/208	15.6	1	14-20R	120/208	18.6	1	14-30R
CFF	120/208	9.6	1	14-20R	120/208	12.6	1	14-20R	120/208	15.4	1	14-20R	120/208	18.6	1	14-30R
DFF	120/208	9.6	1	14-20R	120/208	12.6	1	14-20R	120/208	15.4	1	14-20R	120/208	18.6	1	14-30R
AIF	120/208	13.2	1	14-20R	120/208	16.2	1	14-30R	120/208	21.3	1	14-30R	120/208	30.5	1	14-50R
BIF	120/208	13.2	1	14-20R	120/208	16.2	1	14-30R	120/208	21.3	1	14-30R	120/208	30.5	1	14-50R
AWF	120/208	13.4	1	14-20R	120/208	18	1	14-30R	120/208	23.3	1	14-30R	120/208	26	1	14-50R
BWF	120/208	13.4	1	14-20R	120/208	18	1	14-30R	120/208	23.3	1	14-30R	120/208	26	1	14-50R
AFG	120/240	8.4	1	14-20R	120/240	11	1	14-20R	120/240	13.6	1	14-20R	120/240	16.2	1	14-30R
BFG	120/240	8.4	1	14-20R	120/240	11	1	14-20R	120/240	13.6	1	14-20R	120/240	16.2	1	14-30R
CFG	120/240	8.4	1	14-20R	120/240	11	1	14-20R	120/240	13.4	1	14-20R	120/240	16.2	1	14-30R
DFG	120/240	8.4	1	14-20R	120/240	11	1	14-20R	120/240	13.4	1	14-20R	120/240	16.2	1	14-30R
AIG	120/240	12	1	14-20R	120/240	14.6	1	14-20R	120/240	19.3	1	14-30R	120/240	28.1	1	14-30R
BIG	120/240	12	1	14-20R	120/240	14.6	1	14-20R	120/240	19.3	1	14-30R	120/240	28.1	1	14-30R
AWG	120/240	12.1	1	14-20R	120/240	16.2	1	14-30R	120/240	20.3	1	14-30R	120/240	23.6	1	14-50R
BWG	120/240	12.1	1	14-20R	120/240	16.2	1	14-30R	120/240	20.3	1	14-30R	120/240	23.6	1	14-50R

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

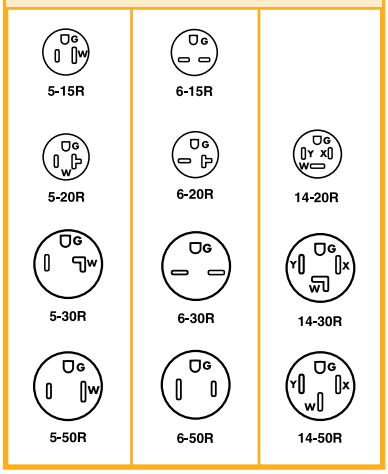
HOT/REFRIGERATED COLD WELLS

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

Note: See previous page (100) for ordering instructions

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

RECEPTACLE CONFIGURATIONS



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

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

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

CERTIFICATION(S)

USA MADE

Plate Rest

- 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

CERTIFICATION(S)

USA MADE NSF

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

CERTIFICATION(S)

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

- 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)

CERTIFICATION(S)

USA MADE NSF

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

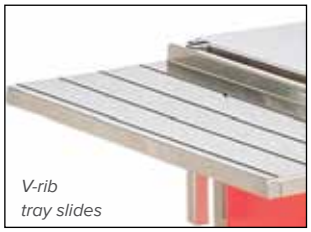
Note: Signature Server® equipment orders cannot be cancelled or returned.

Tray Slides

- 300 series stainless steel
- 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

CERTIFICATION(S)

USA MADE



V-rib tray slides

Tubular tray slides

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

SEE THE ONLINE PRESENTATION ABOUT SIGNATURE SERVER CUSTOM OPTIONS AT VOLLRATH.COM

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® curved bases

CERTIFICATION(S)

NSF

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
36913-2	Perforated false bottom, combination hot/cold food station
36914-2	Perforated false bottom, 46" (116.8 cm) cold food station
36915-2	Perforated false bottom, 60" (152.4 cm) cold food station
36916-2	Perforated false bottom, 74" (188 cm) cold food station
98855-5	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

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

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

Stationary Legs

- Stainless steel
- Adjustable for leveling

ITEM #	DESCRIPTION
36921	Adjustable 4" - 5"
2897451-2	4" Leg
2897452-2	6" Leg

Additional Accessories: See pages 113 to 129

FOR A COMPLETE LIST OF SPECIAL FABRICATOR OPTIONS, VISIT US AT VOLLRATH.COM

Ideal Uses:

- Entry level K-12
- Economy catering and restaurants

AFFORDABLE PORTABLE™

Deluxe Affordable Portable Black Shown

DELUXE STYLE

Optional UL listed incandescent/infrared lighting assembly showcases food in a dramatic light

Easy access, fully enclosed clear acrylic breath guard NSF2 Certified

Seamless one-piece 20 gauge 300 series stainless steel work surface

Individual thermostat control 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

CERTIFICATION(S)

USA MADE · NSF · UL LISTED

ELECTRICAL PLUG SPECIFICATIONS FOR AFFORDABLE PORTABLE™ DELUXE HOT UNITS (THERMOSET 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

STORAGE OPENING

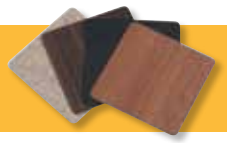
DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)
60" unit	50 x 23 x 16½ (127 x 58 x 42)
46" unit	36 x 23 x 16½ (91.5 x 58 x 42)

HEAT LAMP BULBS*

ITEM #	DESCRIPTION
72242	White, 250W
72241	Red, 250W

COLOR OPTIONS

Granite · Black
Walnut Woodgrain · Cherry Woodgrain



Note: Affordable Portable™ equipment orders cannot be cancelled or returned.

**Order heat lamp bulbs separately*

Affordable Portable™ Hot Food Stations Deluxe

Black Shown

- Upgraded thermoset well with high efficiency 480W Direct Contact Heating System
- Sealed well - no spillage pans required
- Manifolded drains
- Thermostatically controlled
- Unit depth: 24" (61 cm) *
- 120V, 208-240V, 600-800W versions available ** +
- See spec sheet for cord/plug specifications

CERTIFICATION(S)

USA MADE, UL LISTED, NSF

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
3 WELL HOT FOOD STATION – 120V					
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
4 WELL HOT FOOD STATION – 120V					
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

* *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

Black Shown

- Standard mechanically refrigerated cold well
- 18 gauge stainless steel work surface
- Polyurethane foam insulation
- Unit depth: 24" (61 cm) *
- Includes NSF 2 breath guard
- 1" (2.54 cm) drain
- 120V, NEMA 5-15P plug

CERTIFICATION(S)

USA MADE, UL LISTED

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
46" COLD FOOD STATION BASE – 120V					
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
60" COLD FOOD STATION BASE – 120V					
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

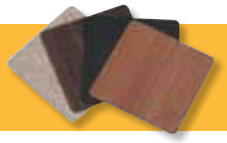
* *Overall depth with breath guard: 39½" (100 cm)*

** *Includes Cafeteria breath guard with acrylic panel*

Note: Affordable Portable™ equipment orders cannot be cancelled or returned.

COLOR OPTIONS

Granite
Walnut Woodgrain
Black
Cherry Woodgrain



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

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
3 WELL HOT FOOD STATION – 120V					
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
4 WELL HOT FOOD STATION – 120V					
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

CERTIFICATION(S)

USA MADE UL LISTED

** 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" (2.5 cm) drain makes cleanup easy
- Unit depth: 24" (61 cm) *
- Standard models come with buffet breath guards
- New cafeteria breath guard style now available

Black Shown

DESCRIPTION	DIMENSIONS (L X H) IN (CM)	BLACK	WALNUT WOODGRAIN	GRANITE	CHERRY WOODGRAIN
46" COLD FOOD STATION BASE – 120V					
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
60" COLD FOOD STATION BASE – 120V					
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

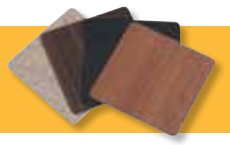
CERTIFICATION(S)

USA MADE NSF

** 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.



COLOR OPTIONS

Granite
Walnut Woodgrain
Black
Cherry Woodgrain

Affordable Portable™ Utility Stations

CERTIFICATION(S)

USA MADE NSF

- 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) *
- 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
46" UTILITY STATION – 120V					
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
60" UTILITY STATION – 120V					
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

Black Shown

Granite Shown

* *Overall depth with breath guard: 39½" (100 cm)*

** *Includes Cafeteria breath guard with acrylic panel*

COLOR OPTIONS

Granite Walnut Woodgrain Black Cherry Woodgrain

Affordable Portable™ Cashier Station

CERTIFICATION(S)

USA MADE NSF

- 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

99765 99780

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

Note: Affordable Portable™ equipment orders cannot be cancelled or returned.
**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*

SERVEWELL® FOOD STATIONS

ServeWell® stations offer innovative design in value-priced mobile serving equipment.

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 6¼"
- Use standard adaptor plates and insets for serving flexibility
- 38099: Optional Caster Set has four 4" (10.2 cm) swivel wheels — two with brakes

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
700W/120V								
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	61¼ 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
480W/120V								
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	61¼ 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
600-800W/208-240V								
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	61¼ 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

CERTIFICATION(S)

USA MADE NSF

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: Servewell® Cold Table orders cannot be cancelled or returned.

ServeWell® Accessories

Option: Buffet Breath Guard

Option: Fixed Plate Rest on customer side

Option: Caster Set – 4" (10.2 cm) swivel wheels with brakes

Note: Heat strips are not an option

Option: Work/Overshelf – Single or Double Deck (without acrylic panel)

Option: Single Deck Cafeteria Guard (with acrylic panel)

CERTIFICATION(S)

USA MADE NSF

BUFFET BREATH GUARDS*

ITEM #	DESCRIPTION (L X W X H): IN (CM)
38062	32 x 35⅜ x 23½ (81.3 x 89.8 x 59.7)
38063	46 x 35⅜ x 23½ (116.8 x 89.8 x 59.7)
38064	61¼ x 35⅜ x 23½ (155.6 x 89.8 x 59.7)
38065	76 x 35⅜ x 23½ (193 x 89.8 x 59.7)

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)

**For units only with 4 guide holes per side*

OPTIONAL CUSTOMER SIDE POLY CUTTING BOARDS WITH MOUNTING KIT* **

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)

*** Replacement part*

CASTER SETS

ITEM #	DESCRIPTION
38099	4" caster set, two w/brakes
3809934	4" caster set, two w/brakes, ADA HT

SERVEWELL® SL HOT FOOD TABLES

A streamlined version of the original Servewell. An incredible value with the rugged performance you've grown to expect.

- 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 for maximum energy efficiency – will not rust or pit
- Thermostatic Heat Controls
- 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
- 10 ft (3 meters) power cord bottom-mounted
- Standard adjustable stationary legs or optional caster set
- Shipped knocked down
- Optional casters - 38099

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	VOLTS**	WATTS PER WELL	WATTS TOTAL	ELECTRICAL SERVICE (A)	AMPS	PLUG
480W/120V								
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
700W/120V								
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
600-800W/208-240V								
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
OPTIONAL CUTTING BOARDS								
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)	—	—	—	—	—	—
OPTIONAL CASTER SET								
38099	Caster set, 4" (10.2 cm) swivel wheels, two with brakes		—	—	—	—	—	—

**Dedicated circuit may be required for higher currents. **Single phase only*
ServeWell® Hot Food Table orders cannot be cancelled or returned.

NEW SMALLWARES IN 2014

One-Piece Color-Coded Kool-Touch® Tongs - Shorter Length — *p. 178*

Miramar® Contemporary Pans — *p. 207*

SMALLWARES

In the culinary world, taste refers to so much more than the impression a single forkful of food makes on one's senses. After all, first impressions mean so much. Vollrath understands the importance of presentation. That's why we offer a wide variety of serving and display options that match artistry with effectiveness – from pitchers and pans to buffet stations and platters. Extremely versatile pieces that will help you drive profitability and increase your bottom line ... all with utmost taste.

Contoured Carving Station — *p. 200*

Contoured Buffet Stations — *p. 201*

LidSaver™ Dispensers — *p. 294*

Categories

STEAM TABLE PANS & ACCESSORIES	*113*
COOKWARE	*130*
KITCHEN ESSENTIALS	*165*
BUFFET & TABLETOP SERVICE	*199*
WAREWASHING, HANDLING & DISPENSERS	*264*

STEAM TABLE PANS

FEATURED PRODUCTS

Super Pan® Super Shapes
p. 114-115

Super Pan V®
p. 114, 116-118

Stainless Steel Vegetable Insets
p. 122

SUPER PAN V®, SUPER PAN SUPER SHAPES

SUPERPAN V5®

STRONG. SMART. STUNNING.

- Smooth curves and bright finish for an elegant presentation
- Easy to pour corners up to 300% stronger
- 22 gauge 300 series stainless steel resists dents and dings
- Compatible with all Super Pan II® pans, covers and accessories

Super Shapes

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

Mix and match Super Pan V® and Super Shapes pans to create a show stopping buffet line with strong 22 gauge 300 stainless steel that will stand the test of time in the toughest kitchen environments. Smooth curves, bright finishes and a variety of shapes and sizes convey an upscale presentation, but without the upscale investment.

USA MADE NSF

LEARN ABOUT STAINLESS STEEL MATERIAL INTEGRITY AND SEE WHAT THE ACCELERATED CORROSION TEST REVEALS AT VOLLRATH.COM

SUPER SHAPES LINE UP

Upscale your food presentation

Super Shape Pans

PAN SHAPE	ITEM #	DESCRIPTION	1 OZ PORTION	PAN DIMENSIONS L X W: IN (MM)	PAN DIMENSIONS HEIGHT: IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	FLEX COVER	COVER CASE LOT
	3100020	Wild Pan - Long	120	20¼ x 12 13/16 (530 x 325)*	2½ (65)	3.7 (3.5)	6	—	—	—	—
	3100040	Wild Pan - Long	163	20¼ x 12 13/16 (530 x 325)*	3½ (89)	5 (4.8)	6	—	—	—	—
	3100220	Wild Pan - Short	134	20¼ x 12 13/16 (530 x 325)*	2½ (65)	4.1 (3.9)	6	—	—	—	—
	3100240	Wild Pan - Short	205	20¼ x 12 13/16 (530 x 325)*	4 (100)	6.4 (6.1)	6	—	—	—	—
	3100320	Wild Pan - Third Outer	82	20¼ x 12 13/16 (530 x 325)**	2½ (65)	2.6 (2.5)	6	—	—	—	—
	3100340	Wild Pan - Third Outer	122	20¼ x 12 13/16 (530 x 325)**	4 (100)	3.8 (3.6)	6	—	—	—	—
	3100321	Wild Pan - Third Inner	82	20¼ x 12 13/16 (530 x 325)**	2 (65)	3.9 (3.7)	6	—	—	—	—
	3100341	Wild Pan - Third Inner	122	20¼ x 12 13/16 (530 x 325)**	4 (100)	3.8 (3.6)	6	—	—	—	—
	3101015	Oval - Full NEW	124	20¼ x 12 13/16 (530 x 325)	2 (51)	3.9 (3.7)	6	93100	94100	52430	6
	3101020	Oval - Full	155	20¼ x 12 13/16 (530 x 325)	2½ (65)	4.8 (4.6)	6	93100	94100	52430	6
	3101040	Oval - Full	270	20¼ x 12 13/16 (530 x 325)	4 (102)	8.2 (7.8)	6	93100	94100	52430	6
	3102015	Oval - Half NEW	55	10¼ x 12 13/16 (265 x 325)	2 (51)	1.7 (1.6)	6	93200	94200	—	6
	3102020	Oval - Half	69	10¼ x 12 13/16 (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
	3102040	Oval - Half	118	10¼ x 12 13/16 (265 x 325)	4 (102)	3.7 (3.5)	6	93200	94200	—	6
	3103040	Oval - Third	69	6 15/16 x 12 13/16 (176 x 325)	4 (102)	2.2 (2.1)	6	93300	94300	—	6
	3101220	Hexagon - Full	170	20¼ x 12 13/16 (530 x 325)	2½ (65)	5.8 (5)	6	93100	94100	52430	6
	3101240	Hexagon - Full	298	20¼ x 12 13/16 (530 x 325)	4 (100)	9.3 (8.8)	6	93100	94100	52430	—
	3102220	Hexagon - Half	71	10¼ x 12 13/16 (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
	3102240	Hexagon - Half	122	10¼ x 12 13/16 (265 x 325)	4 (100)	3.8 (3.6)	6	93200	94200	—	—
	3101120	Kidney - Full	162	20¼ x 12 13/16 (530 x 325)	2½ (65)	5.1 (4.8)	6	93100	94100	52430	6
	3102120	Kidney - Half	71	10¼ x 12 13/16 (265 x 325)	2½ (65)	2.2 (2.1)	6	93200	94200	—	6
ADAPTOR BAR											
	75015	Adaptor Bar for Wild Pan - Long, use with 3100020 and 3100040					12	—	—	—	—
	75013	Adaptor Bar for Wild Pan - Short and Wild Pan - Third, use with 3100220, 3100240, 3100320, 3100340 and 3100341					12	—	—	—	—

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

CHEF RICH DEMO DEMONSTRATES WHAT A STEAM TABLE PAN GOES THROUGH IN A TYPICAL COMMERCIAL KITCHEN. SEE THE VIDEO AT VOLLRATH.COM

SUPER PAN V®

Strong. Smart. Stunning

- Smooth curves and bright finish for an elegant presentation
- Easy to pour corners up to 300% stronger
- 22 gauge 300 series stainless steel resists dents and dings

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	CASE LOT	SLOTTED COVER	CASE LOT	WIRE GRATE	CASE LOT	FALSE BOTTOM	CASE LOT
FULL-SIZE 20¾ x 12¾ IN 527 X 324 mm **1/1**	30002	¾ (20)	Tray	6	77250	6	75210	6	20028	12	20000	6
	30012	1¼ (35)	3.9 (3.7)	6	77250	6	75210	6	20028	12	20000	6
	30022	2½ (65)	8.3 (7.9)	6	77250	6	75210	6	20028	12	20000	6
	30042	4 (100)	14 (13.3)	6	77250	6	75210	6	20028	12	20000	6
	30062	6 (150)	21 (19.9)	6	77250	6	75210	6	20028	12	20000	6
TWO-THIRDS SIZE 13⅞ x 12¾ IN 352 x 324 mm **2/3**	30102	¾ (20)	Tray	6	75110	6	—	—	—	—	21110	6
	30112	1¼ (35)	3 (2.8)	6	75110	6	—	—	—	—	21110	6
	30122	2½ (65)	5.6 (5.3)	6	75110	6	—	—	—	—	21110	6
	30142	4 (100)	9.3 (8.8)	6	75110	6	—	—	—	—	21110	6
	30162	6 (150)	14 (13.3)	3	75110	6	—	—	—	—	21110	6
HALF-SIZE 10⅜ x 12¾ IN 264 x 324 mm **1/2**	30202	¾ (20)	Tray	6	75120	6	—	—	—	—	—	—
	30212	1¼ (35)	2.1 (2)	6	75120	6	75220	6	20228	12	20200	6
	30222	2½ (65)	4.3 (4.1)	6	75120	6	75220	6	20228	12	20200	6
	30242	4 (100)	6.7 (6.3)	6	75120	6	75220	6	20228	12	20200	6
	30262	6 (150)	10 (9.5)	6	75120	6	75220	6	20228	12	20200	6
HALF-LONG SIZE 20¾ x 6⅞ IN 527 x 164 mm **2/4**	30512	1¼ (35)	1.9 (1.8)	6	93500	6	94500	6		—		—
	30522	2½ (65)	3.8 (3.6)	6	93500	6	94500	6		—		—
	30542	4 (100)	6 (5.7)	3	93500	6	94500	6		—		—
	30562	6 (150)	8.7 (8.2)	3	93500	6	94500	6		—		—
THIRD-SIZE 6⅞ x 12¾ IN 175 x 324 mm **1/3**	30302	¾ (20)	Tray	6	75130	6	75230	6	20328	6	20300	6
	30312	1¼ (35)	1.3 (1.2)	6	75130	6	75230	6	20328	6	20300	6
	30322	2½ (65)	2.6 (2.5)	6	75130	6	75230	6	20328	6	20300	6
	30342	4 (100)	4.1 (3.9)	6	75130	6	75230	6	20328	6	20300	6
	30362	6 (150)	6.1 (5.8)	6	75130	6	75230	6	20328	6	20300	6
FOURTH SIZE 6⅜ x 10⅜ IN 162 x 264 mm **1/4**	30402	¾ (20)	Tray	6	75140	6	75240	6	—	—	20400	6
	30412	1¼ (35)	1.2 (1.1)	6	75140	6	75240	6	—	—	20400	6
	30422	2½ (65)	1.8 (1.7)	6	75140	6	75240	6	—	—	20400	6
	30442	4 (100)	3 (2.8)	6	75140	6	75240	6	—	—	20400	6
	30462	6 (150)	4.5 (4.3)	6	75140	6	75240	6	—	—	20400	6
SIXTH-SIZE 6⅞ x 6¼ IN 175 x 159 mm **1/6**	30622	2½ (65)	1.2 (1.1)	6	75160	6	75260	6	—	—	20600	6
	30642	4 (100)	1.8 (1.7)	6	75160	6	75260	6	—	—	20600	6
	30662	6 (150)	2.7 (2.5)	6	75160	6	75260	6	—	—	20600	6
NINTH-SIZE 6⅞ x 4¼ IN 175 x 108 mm **1/9**	30922	2 (50)	0.6 (0.5)	6	75360	6	75460	6	—	—	—	—
	30942	4 (100)	1.1 (1)	6	75360	6	75460	6	—	—	—	—

FOR SUPER PAN V® FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

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.

WIDE RANGE OF ACCESSORIES

See page 117-123

Super Pan V® Solid and Slotted Covers

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

77250

75210

CERTIFICATION(S)

USA MADE NSF

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

**Ninth size Super Pan 3® covers do not fit ninth size Super Pan V® pans*

Super Pan V® Wire Grates

- Heavy-duty 300 series stainless steel wire construction –the only full stainless steel grate in the industry
- 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 ¾ (45.7 x 25.4 x 1.9)	12
1/2	20228	11⅛ x 8 13⁄16 x ¾ (28.2 x 22.4 x 1.9)	12
1/3	20328	10⅞ x 5⅛ x ¾ (27.5 x 12.9 x 1.9)	6
BUN PAN SIZE			
1/1	20038	24 x 16½ x ⅞ (60.9 x 41.9 x 2.2)	6
1/2	20248	16½ x 11¾ x ⅞ (41.9 x 29.8 x 2.2)	6

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: ⅜" (9.5 mm)

CERTIFICATION(S)

USA MADE NSF

PAN SIZE	ITEM #	DIMENSIONS: IN (CM)	CASE LOT
1/1	20000	17⅛ 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
2/3	2 1 1 1 0	9⅜ x 11 13⁄16 x 9⁄16 (25.2 x 29.4 x 1.4)	6
2/4	20100	17¾ x 3¾ x 9⁄16 (45 x 9.6 x 1.4)	6
1/3	20300	9⅜ x 4 x 9⁄16 (23.3 x 10.2 x 1.4)	6
1/4	20400	7⅛ x 3¾ 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

SAVE AN ANNUAL AVERAGE OF $36 A YEAR PER FULL SIZE PAN – SEE MORE AT VOLLRATH.COM

Super Pan V® Perforated Pans

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

CERTIFICATION(S)

USA MADE NSF

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

**For 1¼" and 2½" depths, drain holes located in bottom only. For 4" and 6" drain holes in sides and bottom.*

Super Pan V® with Non-Stick Interior

- Now more durable than ever with SteelCoat X3™
- Dramatic black interior enhances both cold and hot food presentations
- Not for use with metal utensils
- Temperature tolerance of -20˚ to 450˚ F (-28˚ to 230˚ C)
- Coating is made without PFOA

CERTIFICATION(S)

USA MADE NSF SteelCoat X3

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

PAN SIZE	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
2/4	70522	2½ (65)	3.7 (3.5)	6
2/4	70542	4 (100)	5.7 (5.4)	6
1/3	70322	2½ (65)	2.6 (2.5)	6
1/3	70342	4 (100)	4.1 (3.9)	6
1/3	70362	6 (150)	6.1 (5.8)	6

Super Pan V® Flexible Pan Lids

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

CERTIFICATION(S)

USA MADE NSF

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 pages 115-116

Super Pan® Pans with Handles

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

CERTIFICATION(S)

USA MADE NSF

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

FOR SUPER PAN V® FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

CERTIFICATION(S)

USA MADE NSF

Super Pan® Cook-Chill Pans and Covers

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

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

*20 gauge pan **22 gauge pan

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

Cold cover will only fit Super Pan V® transport pans

CERTIFICATION(S)

USA MADE NSF

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

PAN SIZE	ITEM #	CASE LOT
1/1	70009	6

Heavy-Duty Super Pan® Steam Table Pans

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

CERTIFICATION(S)

USA MADE NSF

PAN SIZE	ITEM #	DEPTH: IN (MM)	CAPACITY: QT (L)	CASE LOT	SOLID COVER	SLOTTED COVER	CASE LOT
SUPER PAN 2 CORNER DESIGN							
1/1	30020	2½ (65)	8.3 (7.9)	6	77250	75210	6
1/1	30040	4 (100)	14 (13.3)	6	77250	75210	6
1/1	30060	6 (150)	21 (19.9)	6	77250	75210	6
1/2	30220	2½ (65)	4.3 (4.1)	6	75120	75220	6
1/2	30240	4 (100)	6.7 (6.3)	6	75120	75220	6
1/2	30260	6 (150)	10 (9.5)	6	75120	75220	6
FLAT CORNER DESIGN							
1/1	S2008D	8 (203.2)	29¾ (28.2)	3	75050	—	6
1/2 Long	S20062	2½ (63.5)	3½ (3.3)	6	75050	—	6
1/2 Long	S20064	4 (101.6)	5¼ (5)	6	75050	—	6
1/2 Long	S20066	6 (152.4)	9 (8.5)	6	75050	—	6
1/2 Long	S1318D	8 (203.2)	14⅛ (13.4)	3	—	—	–
1/3	S12062	2½ (63.5)	2¼ (2.1)	6	75130	75230	6
1/3	S12064	4 (101.6)	4½ (4.3)	6	75130	75230	6
1/3	S12066	6 (152.4)	6¼ (6)	6	75130	75230	6
1/4	S10062	2½ (63.5)	1⅝ (1.5)	6	75140	75240	6
1/4	S10064	4 (101.6)	2⅞ (2.7)	6	75140	75240	6
1/4	S10066	6 (152.4)	4⅜ (4.1)	6	75140	75240	6
1/6	S06062	2½ (63.5)	1 (.9)	6	75160	75260	6
1/6	S06064	4 (101.6)	1⅞ (1.8)	6	75160	75260	6
1/6	S06066	6 (152.4)	2⅝ (2.5)	6	75160	75260	6
OFFSET SHOULDER DESIGN 18 GAUGE							
1/1	S2028D	8 (203.2)	30½ (28.9)	4	—	—	—
1/2	S1328D	8 (203.2)	15 (14.2)	4	—	—	—

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

CERTIFICATION(S)

USA MADE NSF

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

FOOD TRANSPORT COVERS** — Seal securely to prevent spillage.

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

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

Adaptor Bars

- Eliminates gaps to prevent steam loss and reduce energy consumption
- 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

CERTIFICATION(S)

USA MADE NSF

Note: See info for Pan Layouts on page 129

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
75012	12 15/16 x 1 x ¼ (32.9 x 2.5 x 0.6)	12
75020	20 15/16 x 1 x ¼ (53.2 x 2.5 x 0.6)	12
56680	10¾ x 12¾ x 5/16 (27.3 x 32.3 x 0.8)	6
75013*	Adaptor Bar for Short Wild Pan, use with 3100220	12
75015	Adaptor Bar for Long Wild Pan, use with 3100020	12

**Not Shown*

Angled Adaptor Plates

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

ITEM #	DESCRIPTION	DEGREE OF SLOPE	DIMENSIONS: IN (CM)	CASE LOT
19196	Single angled adaptor plate	6°	20⅞ x 12¾ x 2 13/16 (53 x 32.4 x 7.2)	2
19184	Dual-sided angled adaptor plate, holds two half-size pans	8.2°	20⅞ x 12¾ x 2⅛ (53 x 32.4 x 5.4)	1

PanaMax™ Dome Cover

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

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

Solid Dome Cover

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

CERTIFICATION(S)

USA MADE

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

Hinged Covers

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

CERTIFICATION(S)

USA MADE

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

Sheet Pan Adaptor Plate

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

19199

19186

CERTIFICATION(S)

USA MADE

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

Cover-All™ Aluminum Covers

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

68020

68010

CERTIFICATION(S)

USA MADE

NSF

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

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
68020	Full-size	20¾ x 12¾ (52.7 x 32.4)	6
68010*	Half-size	10⅜ x 12¾ (26.4 x 32.4)	3

**Two per full size pan recommended*

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)

CERTIFICATION(S)

USA MADE

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

Stainless Steel Insets & Covers

CERTIFICATION(S)

USA MADE NSF

- Satin-finished 300 series stainless steel insets
- Insets nest together for compact storage when not in use
- 6" (15.2 cm) depth under the shoulder
- Sharp radius between sleeves rests securely in opening without tipping
- Mirror-finished stainless steel hinged inset covers have welded clips on stationary side of cover to hold it securely in place, Kool-Touch® phenolic knob handle and a slot for ladles or spoons when cover is closed

ITEM #	CAPACITY QT (L)	FITS OPENING IN (CM)	DIAMETER X DEPTH IN (CM)	INSET CASE LOT	SLOTTED COVER ITEM #	SOLID** COVER ITEM #	SOLID COVER CASE LOT	REMOVABLE KNOB HINGED** COVER ITEM #	WELDED HANDLE HINGED** COVER ITEM #	COVER CASE LOT
78154	2½ (2.4)	5 (12.7)	5⅝ x 7 13/16 (14.3 x 19.8)	6	78150*	79040	–	—	T1065-6*	6
65S	3 (2.8)	6½ (16.5)	7½ x 5¼ (19 x 13.3)	6	78160*	—	–	47486*	T1065-6*	6
78164	4⅛ (3.9)	6½ (16.5)	7 7/16 x 8 3/16 (18.9 x 20.8)	6	78160*	—	–	47486*	T1065-6*	6
78174	4⅛ (3.9)	8½ (21.6)	9 7/16 x 4⅞ (24 x 12.4)	6	78180*	77072	1	47488*	T1085-6*	6
78184	7¼ (6.9)	8½ (21.6)	9 7/16 x 8 3/16 (24 x 20.8)	6	78180*	77072	1	47488*	T1085-6*	6
78194	7¼ (6.9)	10½ (26.7)	11 5/16 x 5⅝ (28.7 x 14.3)	6	78200*	77112	1	47490*	T1105-6*	6
78204	11 (10.4)	10½ (26.7)	11 5/16 x 8 3/16 (28.7 x 20.8)	6	78200*	77112	1	47490*	T1105-6*	6

**Not NSF Certified **Stainless steel covers*

Stainless Steel Bain Maries

CERTIFICATION(S)

USA MADE NSF

- 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

NOT ALL STAINLESS STEEL IS CREATED EQUAL. SEE RESULTS OF A CORROSION TEST AT VOLLRATH.COM

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

**Stainless steel covers*

16" Deli Pans and Cover

CERTIFICATION(S)

USA MADE NSF

- 24 gauge 300 series stainless steel

ITEM #	DEPTH: IN (CM)	CAPACITY: QT (L)	CASE LOT	FLAT COVER ITEM #	COVER CASE LOT
FULL-SIZE PAN — 16⅜" X 9 13/16" (41.5 X 25 CM)					
74262	2½ (65)	5 (4.7)	12	77150	6
74264	4 (100)	8⅛ (7.7)	12	77150	6
HALF-SIZE PAN — 9⅞" X 8⅛" (25 X 20.5 CM)					
75202	2½ (65)	2½ (2.3)	12	—	6
75204	4 (100)	4 (3.8)	12	—	6

ADAPTOR PLATE ACCESSORIES

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

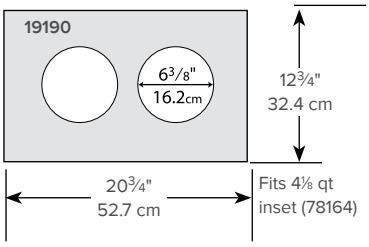
INSETS
See Page 122

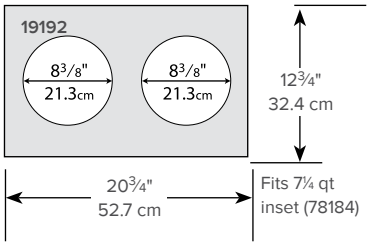
HINGED COVERS
See Page 122

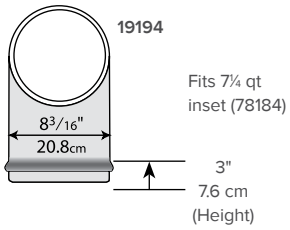
BAINS MARIE
See Page 122

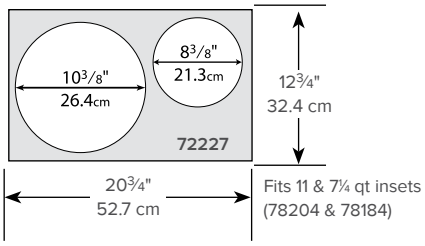
HEAVY-DUTY LADLES
See Page 170

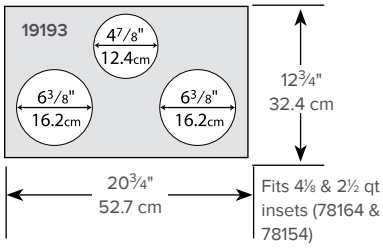
Adaptor Plate Cutout Dimensions

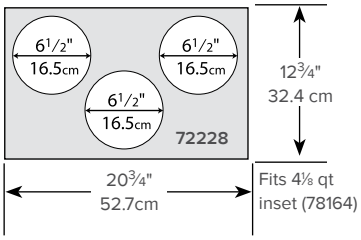


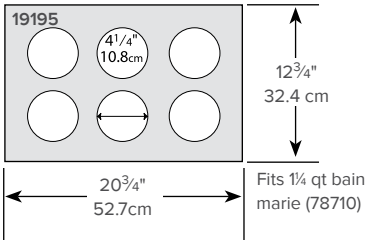


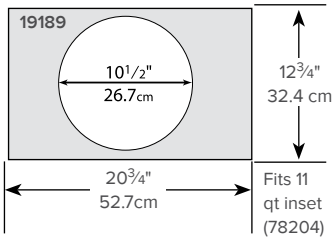


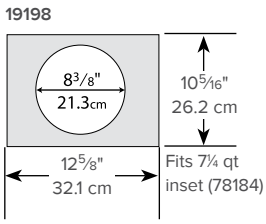


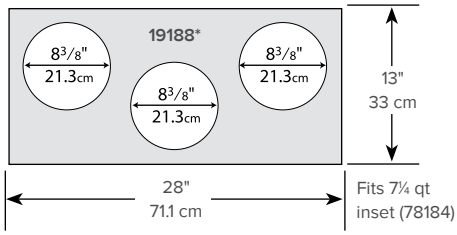












ITEM #	OPENINGS	CASE LOT
19190	With two 6⅜" (16.2 cm) inset holes — Fits 78164 (4⅛ qt/3.9 L)	4
19192	With two 8⅜" (21.3 cm) inset holes — Fits 78184 (7¼ qt/6.9 L)	4
19194	Adaptor ring fits 19192, 19188 and 19198 adaptor plates — Fits 78184 (7¼ qt/6.9 L)	4
72227	With one 8⅜" (21.3 cm) and one 10⅜" (26.4 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 (4⅛ qt/3.9 L)	4
72228	With three 6½" (16.5 cm) inset holes — Fits 78164 (4⅛ qt/3.9 L) — Fits thermoset wells only	1
19188*	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
19198	With one 8⅜" (21.3 cm) hole — Fits 78184 (7¼ qt/6.9 L)	4

**Fits 4/3 rethermalizers and 4/3 drop-ins only*

Super Pan® Plastic High-Temperature Plastic Pans

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

CERTIFICATION(S)

USA MADE NSF

For Pan Layouts, see page 129.

FOR SUPER PAN FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

PAN SIZE AND DIMENSIONS	AMBER ITEM #	BLACK ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	AMBER SOLID COVER	AMBER SLOTTED COVER	AMBER FALSE BOTTOM	COVER CASE LOT
FULL-SIZE									
FULL-SIZE 20⅞ X 12⅞ in. 530 x 325 mm **1/1**	9002410	9002420	2½ (65)	8.8 (8.3)	6	33100	34100	23100	6
	9004410	9004420	4 (100)	13.6 (12.9)	6	33100	34100	23100	6
	9006410	9006420	6 (150)	20.2 (19.2)	6	33100	34100	23100	6
	9008410	—	8 (200)	26.5 (25.1)	3	33100	34100	23100	6
HALF-SIZE									
HALF-SIZE 10⅜ x 12⅞ in. 265 x 325 mm **1/2**	9022410	9022420	2½ (65)	3.9 (3.7)	6	33200	34200	23200	6
	9024410	9024420	4 (100)	5.9 (5.6)	6	33200	34200	23200	6
	9026410	9026420	6 (150)	8.6 (8.1)	6	33200	34200	23200	6
	9028410	9028420	8 (200)	11 (10.4)	3	33200	34200	23200	6
HALF-LONG SIZE									
HALF-LONG SIZE 20⅞ x 6⅜ in. 530 x 162 mm **2/4**	9052410	9052420	2½ (65)	3.8 (3.6)	6	33500	—	—	—
	9054410	9054420	4 (100)	5.7 (5.4)	3	33500	—	—	—
THIRD-SIZE									
THIRD-SIZE 6⅝ x 12⅞ in. 176 x 325 MM **1/3**	9032410	9032420	2½ (65)	2.4 (2.3)	6	33300	34300	23300	6
	9034410	9034420	4 (100)	3.6 (3.4)	6	33300	34300	23300	6
	9036410	9036420	6 (150)	5.3 (5.1)	6	33300	34300	23300	6
	9038410	9038420	8 (200)	6.8 (6.5)	3	33300	34300	23300	6
FOURTH-SIZE									
FOURTH-SIZE 6⅜ x 10⅞ in. 162 x 265 mm **1/4**	9042410	9042420	2½ (65)	1.8 (1.7)	6	33400	34400	23400	6
	9044410	9044420	4 (100)	2.7 (2.5)	6	33400	34400	23400	6
	9046410	9046420	6 (150)	3.8 (3.6)	6	33400	34400	23400	6
SIXTH-SIZE									
SIXTH-SIZE 6⅝ x 6⅜ in. 176 x 162 mm **1/6**	9062410	9062420	2½ (65)	1.1 (1)	6	33600	34600	23600	6
	9064410	9064420	4 (100)	1.6 (1.5)	6	33600	34600	23600	6
	9066410	9066420	6 (150)	2.2 (2.1)	6	33600	34600	23600	6
NINTH-SIZE									
NINTH-SIZE 6⅝ x 4¼ in. 176 x 108 mm **1/9**	9092410	9092420	2½ (65)	0.6 (0.6)	6	33900	—	—	6
	9094410	9094420	4 (100)	0.9 (0.9)	6	33900	—	—	6

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® 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
- Ideal for storage and cold applications
- Not for use in steam environments

CERTIFICATION(S)

USA MADE NSF

For Pan Layouts, see page 129.

FOR SUPER PAN FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

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	COVER CASE LOT
	FULL-SIZE								
FULL-SIZE 20⅞ x 12 13/16 in. 530 x 325 mm **1/1**	8002410	8002420	2½ (65)	8.8 (8.3)	6	31100	32100	29100	6
	8004410	8004420	4 (100)	13.6 (12.9)	6	31100	32100	29100	6
	8006410	8006420	6 (150)	20.2 (19.2)	6	31100	32100	29100	6
	8008410	8008420	8 (200)	26.5 (25.1)	3	31100	32100	29100	6
	HALF-SIZE								
HALF-SIZE 10⅜ x 12 13/16 in. 265 x 325 mm **1/2**	8022410	8022420	2½ (65)	3.9 (3.7)	6	31200	32200	29200	6
	8024410	8024420	4 (100)	5.9 (5.6)	6	31200	32200	29200	6
	8026410	8026420	6 (150)	8.6 (8.1)	6	31200	32200	29200	6
	8028410	8028420	8 (200)	11 (10.4)	3	31200	32200	29200	6
	HALF-LONG SIZE								
HALF-LONG SIZE 20⅞ x 6⅜ in. 530 x 162 mm **2/4**	8052410	8052420	2½ (65)	3.8 (3.6)	6	31500	—	—	6
	8054410	8054420	4 (100)	5.7 (5.4)	3	31500	—	—	6
	THIRD-SIZE								
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 mm **1/3**	8032410	8032420	2½ (65)	2.4 (2.3)	6	31300	32300	29300	6
	8034410	8034420	4 (100)	3.6 (3.4)	6	31300	32300	29300	6
	8036410	8036420	6 (150)	5.3 (5.1)	6	31300	32300	29300	6
	8038410	8038420	8 (200)	6.8 (6.5)	3	31300	32300	29300	6
	FOURTH-SIZE								
FOURTH-SIZE 6⅜ x 10 7/16 in. 162 x 265 mm **1/4**	8042410	8042420	2½ (65)	1.8 (1.7)	6	31400	32400	29400	6
	8044410	8044420	4 (100)	2.7 (2.5)	6	31400	32400	29400	6
	8046410	8046420	6 (150)	3.8 (3.6)	6	31400	32400	29400	6
	SIXTH-SIZE								
SIXTH-SIZE 6 15/16 x 6⅜ in. 176 x 162 mm **1/6**	8062410	8062420	2½ (65)	1.1 (1)	6	31600	32600	29600	6
	8064410	8064420	4 (100)	1.6 (1.5)	6	31600	32600	29600	6
	8066410	8066420	6 (150)	2.2 (2.1)	6	31600	32600	29600	6
	NINTH-SIZE								
NINTH-SIZE 6 15/16 x 4¼ in. 176 x 108 mm **1/9**	8092410	8092420	2½ (65)	0.6 (0.6)	6	31900	—	—	6
	8094410	8094420	4 (100)	0.9 (0.9)	6	31900	—	—	6

SUPER PAN 3® AND ACCESSORIES

The worldwide pan

Super Pan 3® Stainless Steel Pans

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

CERTIFICATION(S)

USA MADE NSF

FOR SUPER PAN 3® FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
	DOUBLE SIZE								
	92002*	¾ (20)	Tray	6	—	—	—	—	—
	92012*	1½ (40)	12.6 (11.9)	6	92002	—	—	—	6
	92052*	2 (55)	17.3 (16.3)	6	92002	—	—	—	6
	92022*	2½ (65)	20.2 (19.1)	6	92002	—	—	—	6
DOUBLE SIZE 25 9/16 x 20 7/8 in. 650 X 530 mm **2/1**	92042*	4 (100)	31.1 (29.4)	6	92002	—	—	—	6
	92062*	6 (150)	46.1 (43.7)	6	92002	—	—	—	6
	92082*	8 (200)	60.7 (57.5)	6	92002	—	—	—	6
	FULL- SIZE								
	90002	¾ (20)	Tray	6	—	—	74100*	70100	6
	90012	1½ (40)	5.7 (5.4)	6	93100	94100	74100*	70100	6
FULL-SIZE 20 7/8 x 12 13/16 in. 530 X 325 mm **1/1**	90052	2 (55)	7.7 (7.3)	6	93100	94100	74100*	70100	6
	90022	2½ (65)	9 (8.5)	6	93100	94100	74100*	70100	6
	90042	4 (100)	14.2 (13.4)	6	93100	94100	74100*	70100	6
	90062	6 (150)	20.1 (19.9)	6	93100	94100	74100*	70100	6
	90082	8 (200)	27.5 (26.1)	3	93100	94100	74100*	70100	6
	TWO-THIRDS SIZE								
	90102	¾ (20)	Tray	6	—	—	—	70110	6
	90112	1½ (40)	3.6 (3.4)	6	93110	—	—	70110	6
TWO-THIRDS SIZE 13 15/16 x 12 13/16 in. 354 x 325 mm **2/3**	90122	2½ (65)	5.7 (5.4)	6	93110	—	—	70110	6
	90142	4 (100)	8.5 (8)	6	93110	—	—	70110	6
	90162	6 (150)	12.6 (11.9)	6	93110	—	—	70110	6
	90182	8 (200)	16.4 (15.5)	3	93110	—	—	70110	6
	HALF- SIZE								
	90202	¾ (20)	Tray	6	—	—	74200*	70200	6
	90212	1½ (40)	2.6 (2.4)	6	93200	94200	74200*	70200	6
HALF-SIZE 12 13/16 x 10 7/16 in. 325 x 265 mm **1/2**	90252	2 (55)	3.5 (3.3)	6	93200	94200	74200*	70200	6
	90222	2½ (65)	4 (3.8)	6	93200	94200	74200*	70200	6
	90242	4 (100)	6.3 (6)	6	93200	94200	74200*	70200	6
	90262	6 (150)	9.4 (8.9)	6	93200	94200	74200*	70200	6
	90282	8 (200)	12.2 (11.6)	3	93200	94200	74200*	70200	6
	HALF-LONG SIZE								
	90502	¾ (20)	Tray	6	—	—	—	70500	6
HALF-LONG SIZE 20 7/8 x 6 3/8 in. 530 x 162 mm **2/4**	90512	1¼ (30)	2.5 (2.4)	6	93500	94500	—	70500	6
	90552	2 (55)	3.3 (3.1)	6	93500	94500	—	70500	6
	90522	2½ (65)	3.9 (3.7)	6	93500	94500	—	70500	6
	90542	4 (100)	6 (5.7)	3	93500	94500	—	70500	6
	90562	6 (150)	8.7 (8.2)	3	93500	94500	—	70500	6

*Imported

For Pan Layouts, *see page 129.*

Product selection continues on next page.

Super Pan 3® 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
	THIRD-SIZE								
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 mm **1/3**	90302	¾ (20)	Tray	6	—	—	74300*	70300	6
	90312	1½ (40)	1.7 (1.6)	6	93300	94300	74300*	70300	6
	90352	2 (55)	2.1 (2)	6	93300	94300	74300*	70300	6
	90322	2½ (65)	2.5 (2.4)	6	93300	94300	74300*	70300	6
	90342	4 (100)	3.9 (3.7)	6	93300	94300	74300*	70300	6
	90362	6 (150)	5.8 (5.5)	6	93300	94300	74300*	70300	6
	90382	8 (200)	7.5 (7.1)	3	93300	94300	74300*	70300	6
	FOURTH-SIZE								
FOURTH-SIZE 6⅜ x 10 7/16 in. 162 x 265 mm **1/4**	90402	¾ (20)	Tray	6	—	—	—	70400	6
	90412	1½ (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2½ (65)	1.8 (1.7)	6	93400	94400	—	70400	6
	90442	4 (100)	2.7 (2.6)	6	93400	94400	—	70400	6
	90462	6 (150)	4 (3.8)	6	93400	94400	—	70400	6
	90482	8 (200)	5.1 (4.8)	3	93400	94400	—	70400	6
	SIXTH-SIZE								
SIXTH-SIZE 6 15/16 x 6⅜ in. 176 x 162 mm **1/6**	90622	2½ (65)	1.1 (1.1)	6	93600	94600	—	70600	6
	90642	4 (100)	1.7 (1.6)	6	93600	94600	—	70600	6
	90662	6 (150)	2.4 (2.3)	6	93600	94600	—	70600	6
	90682	8 (200)	3.2 (3)	3	93600	94600	—	70600	6
	NINTH-SIZE								
NINTH-SIZE 6 15/16 x 4¼ in. 176 x 108 mm **1/9**	90922	2½ (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

**Imported item*

FOR SUPER PAN 3® FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM

For Pan Layouts, see page 129

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

90243

90343

Super Pan 3® Perforated Pans

CERTIFICATION(S)

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

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH: IN (MM)	CASE LOT
	FULL-SIZE		
FULL-SIZE 20⅞ x 12 13/16 in. 530 X 325 mm **1/1**	90013	1½ (40)	6
	90053	2 (55)	6
	90023	2½ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
	HALF-SIZE		
HALF-SIZE 12 13/16 x 10 7/16 in. 325 x 265 mm **1/2**	90213	1½ (40)	6
	90223	2½ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
	THIRD-SIZE		
THIRD-SIZE 6 15/16 x 12 13/16 in. 176 x 325 mm **1/3**	90313	1½ (40)	6
	90323	2½ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

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

Super Pan 3® with Non-Stick Interior

- Now more durable than ever with SteelCoat X3™
- Dramatic black interior enhances both cold and hot food presentations
- Not for use with metal utensils
- Temperature tolerance of -20˚ to 450˚ F (-28˚ to 230˚ C)
- Coating is made without PFOA

CERTIFICATION(S)

USA MADE NSF SteelCoat x3

90047

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

Super Pan 3® Cook-Chill Cover

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

CERTIFICATION(S)

USA MADE NSF

95100

SAVE AN ANNUAL AVERAGE OF $36 A YEAR PER FULL SIZE PAN – SEE MORE AT VOLLRATH.COM

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

Super Pan 3® Flexible Pan Lids

- Low-density polyethylene
- Translucent lids allow stacking for easy storage
- Sanitary and easy to clean
- Non-staining and 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

CERTIFICATION(S)

USA MADE NSF

Note: For use with Full Size Super Shapes Steam Table Pans, see page 115, 116 and 126

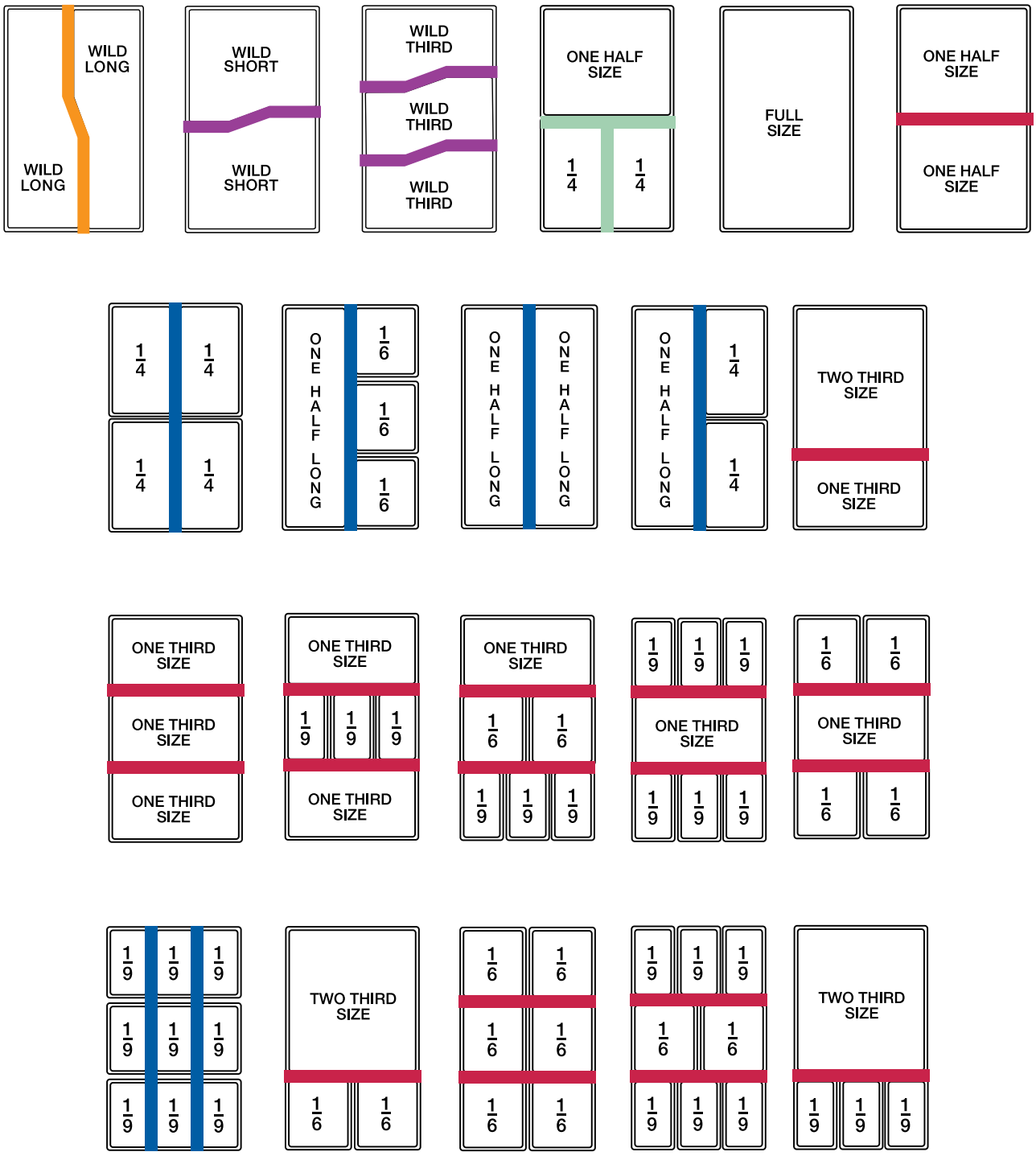
PAN SIZE	ITEM #	CASE LOT
1/1	52430	6

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



COOKWARE

FEATURED PRODUCTS

VISIT VOLLRATH.COM TO WATCH THE VIDEO ABOUT THE OPENING OF THE POPULAR PADDOCK CLUB AS TOLD BY OWNER AND CHEF LYNN CHISHOLM

Wear-Ever® Aluminum Fry Pans
p. 147-148

Tribute® 3-Ply Cookware
p. 134-136

Wear-Ever® Bakeware
p. 158-163

10 YEARS IN A ROW!

STAINLESS STEEL COOKWARE LINES

	TRIBUTE® Pages 134 - 136	MIRAMAR® Pages 202 - 204	CENTURION® Pages 137 - 139	INTRIGUE®* Pages 140 - 141	OPTIO™ Page 142
FEATURES	Tri-Ply Construction Creating Perfect Heat Distribution, Satin Finish	Tri-Ply Construction Satin Bodies with Polished Handles. (Some pieces supplied in full polish fInish)	Heavy Gauge Stainless, Satin Finish with Polished Rim, and Extra Large Clad Bottoms	Heavy Gauge Stainless with Large Clad Bottoms and Mirror Finish Inside and Out on Most Pieces	Easy to Handle Light Weight Stainless Construction, Mirror Finish, Clad Bottom
MATERIAL	Tri-Ply Stainless Steel with Aluminum Core	Tri-Ply Stainless Steel with Aluminum Core	18-8 Stainless Steel with Clad Bottom	18-8 Stainless Steel with Clad Bottom	High Chrome Stainless Steel
HANDLE	Tri-Vent® Natural; Tri-Vent® Silicone	Plated Cast Handle	Hollow Handle	Hollow Handle	Hollow Handle
HANDLE ATTACHMENT	Ever-Tite™ Rivets	Rivets	Welded, Coated Pans are Riveted	Welded	Welded
USE	High-Volume Kitchens	Primarily Display, but Fully Functional for High-Volume Kitchens	High-Volume Kitchens	High-Volume Kitchens, Preferred for Presentation Cooking	Low- to Medium-Volume Kitchens
PERFORMANCE LEVEL	★★★★★	★★★★☆	★★★★☆	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$	$$$$	$$$$
COATING	CeramiGuard® II *(Made without PFOA)*	Natural Only	Non-stick *(Made without PFOA)*	CeramiGuard® II *(Made without PFOA)*	Non-stick *(Made without PFOA)*
CERTIFICATION	NSF	NSF	NSF	NSF	NSF
COMPATIBLE WITH	Induction, Electric, Gas	Induction, Electric, Gas	Induction, Electric, Gas	Induction, Electric, Gas	Induction, Electric, Gas
WARRANTY *90 Day Warranty on Non-Stick Coatings*	JP Guaranteed for Life	JP Guaranteed for Life	JP Guaranteed for Life	JP Guaranteed for Life	90 Day Limited Warranty

CHART KEY: Induction, Electric, Gas

SEE THE INTERACTIVE COOKWARE SELECTION GUIDE ONLINE AT VOLLRATH.COM

ALUMINUM COOKWARE LINES

WEAR-EVER® CLASSIC SELECT®

Pages 149 - 150

WEAR-EVER® CLASSIC

Pages 151 - 156

ARKADIA™

Page 157

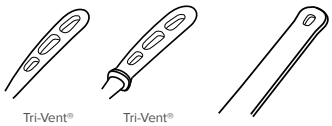
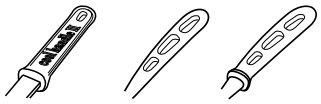
	WEAR-EVER® CLASSIC SELECT®	WEAR-EVER® CLASSIC	ARKADIA™
FEATURES	Primarily 2 Gauge Construction with Double Thick Bottom and Top Edge	Primarily 6-8 Gauge Construction, Double Thick or Rolled Top Edge	Primarily 6-9 Gauge Construction
MATERIAL	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	3000 Series Aluminum
HANDLE	 Tri-Vent® Natural; Tri-Vent® Silicone; Nickel Plated Steel	 Nickel Plated Steel w/Cool Handle®; Tri-Vent® Natural; Tri-Vent® Silicone	Nickel Plated Steel w/Optional Arkadia™ Silicone Sleeve
HANDLE ATTACHMENT	Ever-Tite™ Rivets with Welded Side Handles	Ever-Tite™ Rivets with Welded Side Handles	Riveted
USE	High-Volume Kitchens	Medium- to High-Volume Kitchens	Low- to Medium-Volume Kitchens
PERFORMANCE LEVEL	★★★★★	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$
COATING	–	–	–
CERTIFICATION	NSF	NSF	NSF
COMPATIBLE WITH	Induction, Electric, Gas	Induction, Electric, Gas	Induction, Electric, Gas
WARRANTY *90 Day Warranty on Non-Stick Coatings*	JP Guaranteed for Life	1 Year Warranty with Lifetime Warranty Against Loose Rivets	90 Day Limited Warranty

CHART KEY: Induction · Electric · Gas

LEARN MORE ABOUT THE COMMON MATERIALS USED IN COOKWARE AT VOLLRATH.COM

ALUMINUM FRY PANS

10 YEARS IN A ROW!

WEAR-EVER® EVER-SMOOTH™

Page 148

WEAR-EVER® CLASSIC

Page 147

HARDCOAT®

Page 148

ARKADIA™

Page 157

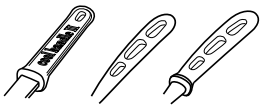
	WEAR-EVER® EVER-SMOOTH™	WEAR-EVER® CLASSIC	HARDCOAT®	ARKADIA™
FEATURES	Primarily 8 Gauge Extra Hard Aluminum, Rivet-Less Construction Provides Easy to Clean Body	Primarily 8 Gauge Aluminum Construction, Ever-Tite™ Rivets, Three Nonstick Coating Options	Primarily 8 Gauge Aluminum, Anodized for Warp Resistance	9 Gauge Aluminum Construction, Aluminum Rivets
MATERIAL	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	Impact Resistant 3004 Aluminum	3000 Series Aluminum
HANDLE	Nickel Plated Steel w/Cool Handle®	 Nickel Plated Steel w/Cool Handle®; Tri-Vent® Natural; Tri-Vent® Silicone	Nickel Plated Steel w/Cool Handle®	Nickel Plated Steel w/Optional Arkadia™ Silicone Sleeve
HANDLE ATTACHMENT	Rivet-Less Construction	Ever-Tite™ Rivets with a lifetime warranty	Aluminum Rivets	Aluminum Rivets
USE	Medium- to High-Volume Kitchens	Medium- to High-Volume Kitchens	Medium- to High-Volume Kitchens	Low- to Medium-Volume Kitchens
PERFORMANCE LEVEL	★★★★☆	★★★★☆	★★★★☆	★★☆☆☆
PRICE	$$$$	$$$$	$$$$	$$$$
COATING	CeramiGuard® II, PowerCoat2™ *(Made without PFOA)*	CeramiGuard® II, Steel Coat x3, PowerCoat2™ *(Made without PFOA)*	Anodized Finish	Non-stick *(Made without PFOA)*
CERTIFICATION	NSF	NSF	NSF	NSF
COMPATIBLE WITH	Electric, Gas	Electric, Gas	Electric, Gas	Electric, Gas
WARRANTY *90 Day Warranty on Non-Stick Coatings*	1 Year Warranty	1 Year Warranty with Lifetime Warranty Against Loose Rivets	1 Year Warranty	90 Day Limited Warranty

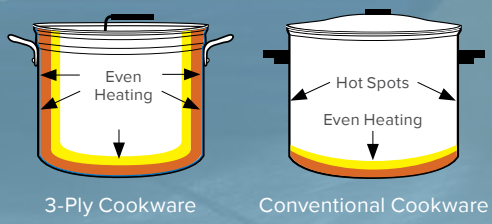
CHART KEY: Induction · Electric · Gas

VISIT VOLLRATH.COM FOR MORE ON THE BEST COOKWARE TYPE FOR WHATEVER YOU'RE PREPARING

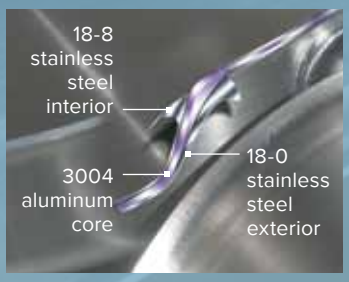
TRIBUTE® 3-PLY COOKWARE

Cook on flavor neutral 18-8 stainless steel!

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



3-Ply Cookware Conventional Cookware



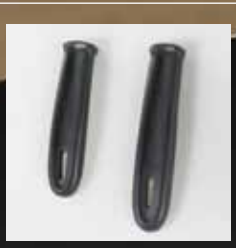
18-8 stainless steel interior does not affect color or flavors of food

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

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

"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



Keep your Tribute pans looking and operating correctly with original replacement sleeves.
See page 156

Ask about oven-safe, cooler-to-the-touch silicone handles

450° F (232° C) continuously, or up to 600° F (315° C) intermittently

JACOB'S PRIDE® COLLECTION
GUARANTEED FOR LIFE

CERTIFICATION(S)

NSF

Induction *Electric* *Gas*

Tribute® Fry Pans

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

CERTIFICATION(S)

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

CERTIFICATION(S)

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

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

Tribute® Sauce Pans

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

CERTIFICATION(S)

HELPER HANDLE

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

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

Tribute® Sauce/Stock Pots

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

77521

CERTIFICATION(S)

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

Tribute® Sauté Pans

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

CERTIFICATION(S)

HELPER HANDLE

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

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

Stainless Steel Pasta Basket for Stock Pots

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

CERTIFICATION(S)

USA MADE

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

Tribute® Braziers

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

CERTIFICATION(S)

NSF JP

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

Tribute® Griddle with Ceramiguard® II Interior

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

CERTIFICATION(S)

USA MADE NSF JP

HIGH HEAT NYLON TURNERS

– Great for use with Non-Stick Pans! *See page 180*

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

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

Tribute® Stir Fry Pans

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

CERTIFICATION(S)

NSF JP

ITEM #	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77750	4¾ (4.5)	11 (27.9)	3½ (8.9)	8	1	—
77754	10 3⁄32 (9.6)	14 (36)	4⅜ (11.1)	8	1	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 antimicrobial protection
- Easy grasp, 3 11⁄16" (9.4 cm) long, handle design for safety and hanging convenience

69410

CERTIFICATION(S)

USA MADE NSF ANTIMICROBIAL JP

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

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

CENTURION® COOKWARE

Crafted in the finest stainless steel in the European tradition with thick, aluminum clad bottom for quick, even heat distribution.

- Heavy-duty 18-8 (EU 18-10) brushed stainless steel construction will not pit, discolor or retain flavors from previously cooked foods
- Welded handles are a single piece of hollow, air-tight, waterproof stainless steel, and stay cooler to the touch
- ¼" thick aluminum clad bottoms provides quick, even heat distribution
- Premier non-stick coating on fry pans is made without PFOA

CERTIFICATION(S)

NSF JP Induction Electric Gas

Centurion® Fry Pans

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

CERTIFICATION(S)

NSF JP

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

Assist loop handle provided

Centurion® Sauté Pans

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

CERTIFICATION(S)

NSF JP

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

CERTIFICATION(S)

NSF JP

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)	10⅛ (25.7)	3½ (8.9)	16	1	—

Centurion® French Omelet Pans

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

CERTIFICATION(S)

ITEM #	CAPACITY QT (L)	DIAMETER IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3154	1¾ (1.7)	9½ (24.1)	1¾ (4.4)	18	1	3709C
3155	2¼ (2.1)	11 (27.9)	2⅛ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2⅜ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2⅜ (6)	15	1	3714C

Centurion® Sauce Pans

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

CERTIFICATION(S)

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

Centurion® Sauce Pots

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

CERTIFICATION(S)

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® Pasta Baskets

Baskets add speed and convenience. Keep up to four types of pasta cooking at once. Lift, drain and empty one insert at a time. Start a new batch immediately in the same hot water.

- Hang hook for easy draining
- Sauce pot sold separately

HANG HOOK

CERTIFICATION(S)

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)

3106

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

CERTIFICATION(S)

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

3310

Centurion® Stainless Steel Braziers/Casseroles

- Ideal for slowly browning meat or vegetables in liquid

CERTIFICATION(S)

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

3706C

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

CERTIFICATION(S)

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, 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

- Heavy-duty 18-8 (EU 18-10) mirror-finish stainless steel construction
- Pans feature comfortable hollow handles that stay cool
- Pots and braziers feature heavy-duty stainless steel loop handles
- Fry pans feature CeramiGuard® II, a non-stick coating made without PFOA — reduces need for cooking oil and cleans up easily
- Oven and dishwasher safe

CERTIFICATION(S)

NSF JP Induction Electric Gas

INTRIGUE® COOKWARE

Heavy gauge stainless, large clad bottom and stunning mirror finish makes Intrigue® the go-to cookware for presentation cookware.

Intrigue® Stainless Steel Fry Pans

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

CERTIFICATION(S)

NSF JP

MIRROR FINISH ITEM #	CERAMIGUARD® II ITEM #	TOP DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
47750	47755	7 13/16 (20)	1 11/16 (4.3)	18	1	47771
47751	47756	9 3/8 (24)	1 3/4 (4.5)	18	1	47773
47752	47757	10 15/16 (28)	1 15/16 (5)	18	1	47774
47753*	47758*	12 1/2 (32)	2 1/2 (6.4)	18	1	47776

**Includes helper handle*
Note: Jacob's Pride Warranty does not cover non-stick coatings

Intrigue® Stainless Steel Sauce Pots

- Ideal for reducing liquids

CERTIFICATION(S)

NSF JP

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

Stainless Steel Pasta Basket

- Basket is 7" (18 cm) deep and intended for use in a 12 qt/11.4 L stock pot, holds up to 3 servings (2.5 qt/2.3L)
- Hole diameter: 3/16" (0.5 cm)
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use, or 600°F (315°C) for intermittent use
- Designed to be used with 77521, 77522, 47732 or 47733

CERTIFICATION(S)

USA MADE

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

59500P

COOK WITH SAFETY AND STYLE

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

For more information on Vollrath induction ranges *see pages 21 through 26.*

Intrigue® Stainless Steel Stock Pots

- High capacity stock pots have satin interior finish
- Designed for preparing stocks, soups and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor

CERTIFICATION(S)

ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47720	6½ (6.1)	7 13/16 (20)	7 13/16 (20)	18	47771
47721	12 (11.4)	9⅜ (24)	9¾ (25)	18	47773
47722	18 (17)	10 15/16 (28)	10 15/16 (28)	18	47774
47723*	27 (25.5)	12½ (32)	12½ (32)	16	47776
47724*	38 (36)	14 1/16 (36)	14 1/16 (36)	16	47777
47725*	53 (50.1)	15⅝ (40)	15⅝ (40)	16	47778
47726*	76 (71.9)	17 15/16 (46)	16¾ (43)	16	47779

Satin finished inside

Intrigue® Stainless Steel Sauce Pans

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

CERTIFICATION(S)

ITEM #	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM #
47740	2¼ (2.1)	7 1/16 (18)	3⅜ (8.7)	18	47770
47741	3¼ (3.1)	7 13/16 (20)	3 13/16 (9.8)	18	47771
47742*	4¼ (4)	8 9/16 (22)	4⅛ (10.6)	18	47772
47743*	7 (6.6)	9⅜ (24)	5¾ (14.8)	18	47773

Includes helper handle

Intrigue® Stainless Steel Sauciers

- Curved sides allow for thorough and efficient whisking of ingredients

CERTIFICATION(S)

ITEM #	CAPACITY QT (L)	TOP DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM #
47790*	1 (0.9)	6¼ (16)	2¼ (5.7)	18	47780
47791	2 (1.9)	7 13/16 (20)	2¾ (7.1)	18	47771
47792	3 (2.9)	9⅜ (24)	3 (7.6)	18	47773

Not induction ready

Intrigue® Stainless Steel Sauté Pans

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

CERTIFICATION(S)

ITEM #	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM #
47745	3 (2.8)	9⅜ (24)	2½ (6.4)	18	47773
47746*	6 (5.7)	10 15/16 (28)	3⅝ (9.3)	18	47774
47747*	9½ (9)	14 1/16 (36)	3½ (8.9)	16	47777

Includes helper handle

Intrigue® Stainless Steel Braziers

- Perfect for long, slow cooking

CERTIFICATION(S)

ITEM #	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	COVER ITEM #
47760	12 (11.4)	14 1/16 (36)	4⅜ (11.3)	16	47777
47761	18 (17)	15⅝ (40)	5 5/16 (13.7)	16	47778
47762	24 (22.7)	17 15/16 (46)	5 5/16 (13.7)	16	47779

Intrigue® Stainless Steel Covers

- Mirror finished inside, satin finished outside

CERTIFICATION(S)

47779

ITEM #	NOMINAL DIAMETER IN (CM)	HEIGHT OF HANDLE IN (CM)	THICKNESS IN (CM)	GAUGE	CASE LOT
47780	6 5/16 (16)	1 11/16 (4.3)	1/16 (1.2)	18	1
47770	7 3/32 (18)	1 11/16 (4.3)	1/16 (1.2)	18	1
47771	7 29/32 (20)	1 11/16 (4.3)	1/16 (1.2)	18	1
47772	8 23/32 (22)	1 11/16 (4.3)	1/16 (1.2)	18	1
47773	9 13/32 (24)	1 11/16 (4.3)	1/16 (1.2)	18	1
47774	11 (28)	1 31/32 (5)	1/16 (1.2)	18	1

ITEM #	NOMINAL DIAMETER IN (CM)	HEIGHT OF HANDLE IN (CM)	THICKNESS IN (CM)	GAUGE	CASE LOT
47775	11 13/16 (30)	1 31/32 (5)	1/16 (1.2)	18	1
47776	12⅝ (32)	1 31/32 (5)	1/16 (1.2)	18	1
47777	14 7/32 (36)	1 31/32 (5)	1/16 (1.2)	16	1
47778	15 23/32 (40)	1 31/32 (5)	1/16 (1.2)	16	1
47779	18 3/32 (46)	1 31/32 (5)	1/16 (1.2)	16	1
—	—	—	—	—	—

OPTIO™ COOKWARE

For the value conscious chef

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

CERTIFICATION(S)

NSF Induction Electric Gas

3809

N3809

Optio™ Fry Pans

- 90 day warranty on non-stick coating made without PFOA

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)	7⅝ (19)	1¾ (4.4)	21	6	3910C
3811	N3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
3812	N3812	12½ (31.8)	10⅞ (28)	2¼ (5.7)	21	2	3912C

**Not induction ready*

3804

3803

3903

3501

3814

Optio™ Sauce Pots, Pans and Stock Pots

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

3820

3822

3822 BOX

Optio™ Cookware Sets

- Conveniently packaged as complete sets

CERTIFICATION(S)

NSF

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

Tri-Ply Stainless Steel Stock Pots

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

CERTIFICATION(S)

USA MADE NSF Induction Electric Gas

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

*Covers Sold Separately

Stainless Steel Stock Pots and Storage Containers*

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

CERTIFICATION(S)

USA MADE NSF Electric Gas

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

*Not recommended for use on induction ranges **Covers Sold Separately

Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6 13/16" (17.3 cm)
- Will not color delicate foods

CERTIFICATION(S)

USA MADE NSF

VISIT VOLLRATH.COM FOR 77020 ACCESSORIES

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

*Not recommended for use on induction ranges

Stainless Steel Double Boilers

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

CERTIFICATION(S)

USA MADE NSF

COMPLETE SET ITEM #	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	INSET OUTSIDE DIAMETER IN (CM)	INSET AND POT HEIGHT IN (CM)	INSET ONLY ITEM #	DEPTH IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM #	GAUGE	SOLID COVER ITEM #	SLOTTED COVER ITEM #
77070	7 (6.6)	7 1/2 (7.1)	9 3/8 (23.8)	11 (27.9)	77073*	8 7/16 (21.4)	Round	24	78560	24	77072	78180*
77110	11 (10.4)	11 1/2 (10.9)	11 7/16 (29.1)	11 (27.9)	77113*	8 3/4 (22.2)	Flat	24	78580	20	77112	78200*
77130	20 (18.9)	20 (18.9)	12 13/16 (32.5)	14 (35.6)	77133*	11 (10.4)	Flat	24	78610	20	78672	—

*Insets and slotted covers are not NSF certified

Aluminum Griddle

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

CERTIFICATION(S)

NSF

68530

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	GAUGE	CASE LOT
68530*	Aluminum Griddle with SteelCoat x3™ Non-Stick and Wire Handle	12 (30.5)	8	6

Not induction ready

Heavy-Duty Stainless Steel Tapered Sauce Pans

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

CERTIFICATION(S)

USA MADE NSF

SILICONE HANDLE	PLATED HANDLE	CAPACITY: QT (L)	TOP DIA: IN (CM)	DEPTH: IN (CM)	HANDLE: IN (CM)	CASE LOT	COVER ITEM #	CASE LOT
78421*	78321*	2 (1.9)	7¼ (18.4)	3⁹⁄₁₆ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7¹⁵⁄₁₆ (20.2)	4⁷⁄₁₆ (11.3)	6½ (16.5)	6	79120	6
78441	78341	4½ (4.3)	9⁷⁄₁₆ (24)	5¼ (13.3)	7¾ (19.7)	4	79220	4
78451	78351	5½ (5.2)	10⅛ (25.7)	5⅝ (14.3)	7¾ (19.7)	4	69410	1
78471* **	78371* **	7 (6.6)	10⁹⁄₁₆ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

Cover not available **With helper handle*

Carbon Steel Fry Pans

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

CERTIFICATION(S)

USA MADE Induction

SEE CHEF RICH DEMONSTRATE HOW TO SEASON YOUR CAST IRON AND CARBON STEEL PANS AT VOLLRATH.COM

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

Note: Covers not available

Induction Fry Pans with SteelCoat x3 Interior

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

CERTIFICATION(S)

USA MADE Induction

59920

INDUCTION RANGES

See Pages 21 through 26.

HIGH HEAT NYLON TURNERS

– Great for use with Non-Stick Pans! *See page 180*

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

Note: Covers not available

STIR FRY PANS

Stainless Tri-Ply, Aluminum and Cabon Steel Stir Fry Pans

- A selection of commercial grade aluminum and carbon steel fry pans and covers for the ultimate in durability
- Flat bottom sits level on working surfaces
- For use with conventional or induction ranges

Aluminum Stir Fry Pans

- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- 3004 aluminum
- SteelCoat x3™ premum non-stick coating made without PFOA (68120) — easy clean-up, reduces use of fats and oils

CERTIFICATION(S)

USA MADE, NSF, SteelCoat x3, Induction, Electric, Gas

77750

68120

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	10⁵⁄₃₂ (9.6)	14 (36)	4⅜ (11.1)	8	1	—
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

Not induction ready

Carbon Steel Stir Fry Pans

- Triple low-profile stainless rivets permanently attach handle to pan
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- SteelCoat x3™ premum non-stick coating made without PFOA— easy clean up, reduces use of fats and oils
- For use with induction range — 1.8 kW or less

CERTIFICATION(S)

USA MADE, NSF, SteelCoat x3, Induction, Electric, Gas

59949

59950

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

Wear-Ever® Stir Fry Pan with HardCoat® Interior

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

CERTIFICATION(S)

NSF, Electric, Gas

H4015

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

Not induction ready

Stir Fry Domed Cover

- Reduces splatters and speeds cooking • Can be used on griddles to finish dishes
- Coated handle is equipped with antimicrobial protection • 3004 aluminum

CERTIFICATION(S)

ANTIMICROBIAL

68121

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

Height with handle

WEAR-EVER® ALUMINUM COOKWARE

Voted Best in Class
for ten years running.

- Designed and built in the USA from extra dent and warp resistant 3004 aluminum alloy
- Built for use in demanding commercial kitchens
- Fry pans are available in natural finish or three non-stick coating finishes
- Available with two silicone handle options rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- Classic Select® and Classic™ pots and pans feature double thick rims and bottoms, and welded handles
- Flat and domed covers are available

CERTIFICATION(S)

NSF Electric Gas

VISIT VOLLRATH.COM FOR MORE INFORMATION ABOUT THE WEAR-EVER GOOD, BETTER, BEST COATINGS AND INDUSTRY LEADING HANDLES, INCLUDING A VIDEO OF HOW THESE TOUGH HANDLES HOLD UP IN EXTREME HEAT CONDITIONS.

WEAR-EVER® FRY PANS

Grab the grip that grabs you

- Fry pans are available in three handle styles - silicone Cool Handle®, Trivent® silicone handle or Trivent® plated handle
- Cool Handle and Trivent® silicone handle are rated up 450° F (232° C) for continuous use or up to 600° F (315° C) for intermittent use
- Replacement sleeves for Cool Handle® and Trivent® silicone bonded handles restore handle comfort and performance to these hard-working pans
- Ever-Smooth® pans feature a smooth interior that eliminates food and bacteria collection areas
- Available in natural finish or the best non-stick coatings in the industry, all made without PFOA - PowerCoat2™ (good) , SteeCoat x3™ (better) and CeramiGuard® II (best)

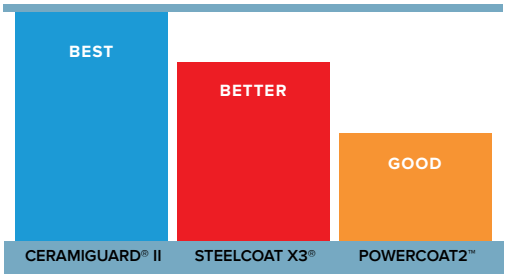
CERTIFICATION(S)

USA MADE NSF Electric Gas

Ever-Tite™ Riveting System offers lifetime warranty against loose rivets

GO TO VOLLRATH.COM TO SEE A VIDEO ABOUT VOLLRATH'S IMPROVED COATINGS NOW MADE WITHOUT PFOA

ACTUAL WEAR RESISTANCE COMPARISON



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

SEE HOW EVER-TITE™ RIVETS STAND UP TO 450 DEGREE HEAT IN THE EXTREME HEAT TEST VIDEO AT VOLLRATH.COM

Wear-Ever® Fry Pans with HardCoat® Strength

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

CERTIFICATION(S)

USA MADE NSF

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

Wear-Ever® Ever-Smooth Fry Pans

- Rivetless interior creates a smooth cooking surface which helps eliminate food and bacteria traps
- Extra dent resistant 3004 aluminum alloy to ensure uniform side thickness, exceptional strength and durability
- Available in three finishes
- Cool Handle® has excellent insulation from heat and is easily replaceable *–see page 156*

CERTIFICATION(S)

USA MADE NSF Electric Gas

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

WEAR-EVER® CLASSIC SELECT® HEAVY-DUTY COOKWARE

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

Electric Gas

WELDED HANDLES

DOUBLE-THICK TOP STANDS UP TO TOUGH KNOCKS

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

CERTIFICATION(S)

USA MADE NSF JP

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

* ¼" thick – 3004 aluminum

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

**Not NSF Certified – Jacob's Pride® Warranty does not cover stock pots with faucets*
Replacement items: 43933-2 Screen, 44360-2 Gasket kit

***Covers sold separately*

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

CERTIFICATION(S)

USA MADE NSF JP

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

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

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

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

68215

CERTIFICATION(S)

USA MADE NSF JP

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

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

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

TRADITIONAL HANDLE PLATED HANDLE SILICONE HANDLE

CERTIFICATION(S)

USA MADE NSF JP

SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
69442	69402	4107	2½ (2.4)	7¼ (18.5)	3⅝ (9.2)	6	2	67327	67427
69444	69404	4108	4½ (4.3)	7 13/16 (19.9)	5 13/16 (14.8)	6	2	67312	67412
69446	69406	4109	6½ (6.2)	10 (25.5)	5 (12.8)	6	2	67509	67409
69448	69408	4110	8½ (8.1)	10 (25.5)	6½ (16.6)	6	1	67509	67409

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

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

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

SILICONE HANDLE PLATED HANDLE TRADITIONAL HANDLE

CERTIFICATION(S)

USA MADE NSF JP

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

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

- Heat is spread evenly along base and sidewalls
- Durable double-thick round rims remain round for better cover fit*
- Double-thick bottoms help resist denting
- Beadless rims for easy cleaning
- Flat and domed covers available

**Does not apply to Rolled Edge items*

IMPACT RESISTANT WEAR-EVER® CLASSIC™ ALUMINUM COOKWARE

Wear-Ever® Classic™ Aluminum Stock Pots

CERTIFICATION(S)

USA MADE NSF

- 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
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409
67510	10 (9.5)	10 (25.4)	7⅝ (19.4)	8	1	67509	67409
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409
67516	16 (15.1)	10 (25.4)	12 (30.5)	8	1	67509	67409
67520	20 (18.9)	12 (30.5)	10½ (26.7)	8	1	67521	67421
67524	24 (22.7)	12 (30.5)	12⅜ (30.9)	8	1	67521	67421
67532	32 (30.3)	13 (33)	14 (35.6)	8	1	67533	67433
67540	40 (37.9)	14 (35.6)	15 (38.1)	8	1	67541	67441
67560	60 (56.8)	16 (40.6)	17 (43.2)	6	1	67561	67461
67580	80 (75.7)	18 (45.7)	18¼ (46.4)	6	1	67581	—

Wear-Ever® Classic™ Aluminum Sauce Pots

CERTIFICATION(S)

USA MADE NSF

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

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

Wear-Ever® Classic™ Rolled Edge Stock Pots

CERTIFICATION(S)

USA MADE NSF

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

Rolled Edge

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

Wear-Ever® Rolled Edge Sauce Pots

- Extra dent-resistant 3004 aluminum alloy
- Rolled edges maintain strength
- Spot-welded aluminum handles

CERTIFICATION(S)

USA MADE NSF Electric Gas

Rolled Edge

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
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use

CERTIFICATION(S)

USA MADE NSF Electric Gas

SILICONE HANDLE	PLATED HANDLE	CAPACITY QT (L)	INSIDE DIAMETER IN (CM)	INSIDE DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67733	67133	3 (2.8)	10 (25.4)	2⅜ (6)	10	2	67509	67409
67735	67135	5 (4.7)	12 (30.5)	2¹⁄₁₆ (6.8)	8	2	67521	67421
67737	67137	7½ (7.1)	14 (35.6)	2⅞ (7.3)	8	2	67541	67441

Wear-Ever® Egg Poacher

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

CERTIFICATION(S)

USA MADE Electric Gas

For higher volume poaching systems, See page 163

ITEM #	DESCRIPTION	CASE LOT
56507	4 cup egg poacher set (includes pan, poacher insert, cups and cover.)	1
57900	Egg poacher cups - set of 12	12
57901	Egg poacher inset	3
67412	Replacement cover	6

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

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

CERTIFICATION(S)

USA MADE NSF JP Electric Gas

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

Wear-Ever® Tapered Sauce Pans

- Available with TriVent® silicone, TriVent® chrome plated steel or with Cool Handle®
- Ever-Tite™ Riveting System offers a lifetime warranty against loose rivets
- SteelCoat x3™ - premium non-stick coating made without PFOA
- Silicone handles rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use

CERTIFICATION(S)

USA MADE NSF SteelCoat x3 Electric Gas

PLATED TRIVENT®

SILICONE TRIVENT®

COOL HANDLE®

HANDLE	NATURAL ITEM #	STEELCOAT X3 ITEM #	CAPACITY QT (L)	TOP DIA IN (CM)	BOTTOM DIA IN (CM)	DEPTH IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle®	434112	Z434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Cool Handle®	434212	Z434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Cool Handle®	434312	Z434312	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Cool Handle®	434412	Z434412	4½ (4.3)	9¼ (23.5)	7⁹⁄₁₆ (19.2)	5 (12.7)	11	6	67314	67424
Cool Handle®	434512	—	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Cool Handle®	4347	—	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Cool Handle®	434812	—	8½ (8)	11⁵⁄₁₆ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Cool Handle®	4350	—	10 (9.5)	12⅙ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421
Silicone Trivent	68301	69301	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Silicone Trivent	68302	69302	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Silicone Trivent	68303	69303	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Silicone Trivent	68304	69304	4½ (4.3)	9¼ (23.5)	7⁹⁄₁₆ (19.2)	5 (12.7)	11	6	67314	67424
Silicone Trivent	68305	69305	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Silicone Trivent	68307*	69307*	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Silicone Trivent	68308*	69308*	8½ (8)	11⁵⁄₁₆ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Silicone Trivent	68310*	69310*	10 (9.5)	12⅙ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421
Plated Trivent	67301	—	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Plated Trivent	67302	—	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Plated Trivent	67303	—	3¾ (3.5)	8¾ (22.2)	7⅛ (18.1)	4½ (11.4)	11	6	67313	67413
Plated Trivent	67304	—	4½ (4.3)	9¼ (23.5)	7⁹⁄₁₆ (19.2)	5 (12.7)	11	6	67314	67424
Plated Trivent	67305	—	5½ (5.2)	9⅞ (25.1)	7⅝ (19.4)	5½ (14)	11	6	67315	67409
Plated Trivent	67307*	—	7 (6.6)	10⅝ (27)	8⅝ (21.9)	5⅝ (14.3)	11	6	67317	67417
Plated Trivent	67308*	—	8½ (8)	11⁵⁄₁₆ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Plated Trivent	67310*	—	10 (9.5)	12⅙ (30.6)	10½ (26.7)	6¼ (15.9)	11	3	67320	67421

**With helper handle*

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

CERTIFICATION(S)

USA MADE, NSF, Electric, Gas

SET ITEM #	SECTION	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	CASE LOT	COMPONENT ITEM #
67708	Inset	8½ (8)	10 (25.4)	6⅞ (17.5)	1	43047-2
	Pot	10 (9.5)	10 (25.4)	7⅝ (19.4)	—	67510
	Cover	–	—	—	—	67509
67711	Inset	11 (10.4)	10 (25.4)	8 13/16 (22.4)	1	43048-2
	Pot	12 (11.4)	10 (25.4)	9 (22.9)	—	67512
	Cover	–	—	—	—	67509
67717	Inset	17½ (16.6)	12 (30.5)	9 7/16 (24)	1	43049-2
	Pot	20 (18.9)	12 (30.5)	10½ (26.7)	—	67520
	Cover	—	—	—	—	67521

Wear-Ever® Pasta and Vegetable Cooker

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

CERTIFICATION(S)

USA MADE, Electric, Gas

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

Wear-Ever® Boiler/Fryer Sets

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

CERTIFICATION(S)

USA MADE, Electric, Gas

SET ITEM #	CAPACITY QT (L)	POT INSIDE DIAMETER IN (CM)	POT INSIDE DEPTH IN (CM)	POT GAUGE	BASKET INSIDE DIAMETER IN (CM)	BASKET INSIDE DEPTH IN (CM)	BASKET MAX WIDTH AT BAIL IN (CM)	COVER DIAMETER IN (CM)	CASE LOT	REPLACEMENT BASKET ITEM #
68271	20 (18.9)	13 1/16 (33.2)	9 (22.9)	8	11¼ (28.6)	7¼ (18.4)	12½ (31.8)	13⅝ (34.6)	1	68289*
68269	32 (30.3)	13 1/16 (33.2)	14 (35.6)	8	11¼ (28.6)	10⅞ (27.6)	12½ (31.8)	13⅝ (34.6)	1	68290*
68270	40 (37.9)	14 (35.6)	15 1/16 (38.3)	8	12½ (31.8)	11¾ (29.8)	13¾ (34.9)	14⅞ (37.8)	1	68291*
68272	60 (56.8)	16¾ (42.5)	15⅞ (40.3)	10	15½ (39.4)	11¾ (29.8)	16 11/16 (42.4)	17¾ (45.1)	1	68292*
68273	80 (75.7)	16¾ (42.5)	21¼ (54)	10	15½ (39.4)	16¾ (42.5)	16 11/16 (42.4)	17¾ (45.1)	1	68293*

Not recommended for use with stainless steel pots

Wear-Ever® Fryers

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

CERTIFICATION(S)

USA MADE Electric Gas

COMPLETE SET ITEM #	CAPACITY: QT (L)	PAN INSIDE DIAMETER: IN (CM)	PAN INSIDE DEPTH: IN (CM)	PAN GAUGE	BASKET INSIDE DIAMETER: IN (CM)	BASKET DEPTH: IN (CM)	CASE LOT	COVER ITEM #	REPLACEMENT BASKET ITEM #
68227	9 (8.5)	12 (30.5)	4⅞ (12.4)	10	11 (27.9)	4 (10.5)	1	67521*	43041
68228	12 (11.4)	14 (35.6)	4½ (11.4)	8	12⅞ (32.7)	4 (10.5)	1	67541*	43042

*Cover for use with pot only.

Stainless Steel Spaghetti Cooker/Strainer

- Welded stainless steel handle
- Helper hook attaches to side of pot
- Ideal for cooking and draining spaghetti portions
- Hole size: ⅛" (.32 cm) Dia.

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

68126

68125

Wear-Ever® Steamers/Cookers

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

CERTIFICATION(S)

USA MADE

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)	8⅜ (20.8)	11⅛ (28)	18	1
68123	Rice/vegetable steamer	3-piece set with base, perforated section and cover	5 (4.7)	9⅛ (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)	10⅝ (26.2)	12⅝ (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)	8⅜ (20.8)	10¼ (26)	18	1

Wear-Ever® Covers for Aluminum Cookware

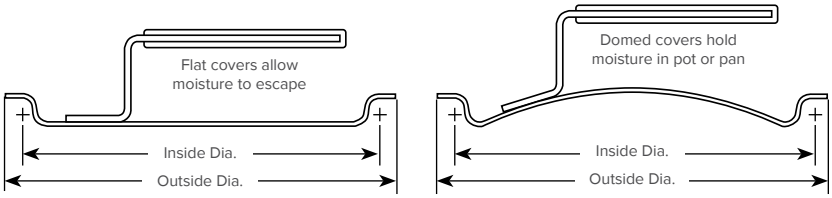
- 14 gauge 3004 Aluminum
- Welded Torogard™ dipped handle — stays cool to the touch, heat resistant up to 180˚F (82˚C) and is equipped with antimicrobial protection
- Easy grasp handle design for safety and hanging convenience
- Flat covers: Height with handle: 1⅝" (4.1 cm)
- Domed covers: Deep satin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

CERTIFICATION(S)

USA MADE · NSF · Antimicrobial · Electric · Gas

"Vollrath 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



FLAT COVERS	OUTSIDE DIA IN (CM)	INSIDE DIA IN (CM	HEIGHT W/ HANDLE IN (CM)	DOMED COVERS	OUTSIDE DIA IN (CM)	INSIDE DIA IN (CM)	HEIGHT W/ HANDLE IN (CM)	CASE LOT
67311	6⅝ (16.8)	6 1/16 (15.4)	1⅝ (4.1)	67411	6⅝ (16.8)	5⅞ (14.9)	2 1/16 (5.2)	1
67327	7⅞ (20)	7⅛ (18.1)	1⅝ (4.1)	67427	7⅞ (20)	7⅛ (18.1)	2 1/16 (5.2)	1
67312	8 5/16 (21.1)	7⅞ (20)	1⅝ (4.1)	67412	8⅜ (21.3)	7½ (19.1)	2⅛ (5.4)	1
67313	9 3/16 (23.3)	8 13/16 (22.3)	1⅝ (4.1)	67413	9⅜ (23.8)	8½ (21.6)	2⅛ (5.4)	1
67314	9 13/16 (24.9)	9 5/16 (23.6)	1⅝ (4.1)	67424	10 (25.4)	8¾ (22.2)	2 3/16 (5.6)	1
67315	10½ (26.7)	9⅞ (25)	1⅝ (4.1)	—	—	—	—	1
67509	10¾ (27.3)	10⅛ (25.7)	1⅝ (4.1)	67409	10¾ (27.3)	9¾ (24.8)	2¼ (5.7)	1
67317	11 3/16 (28.4)	10 11/16 (27.1)	1⅝ (4.1)	67417	11⅜ (28.9)	10½ (26.7)	2 3/16 (5.6)	1
67318	12 (30.5)	11 7/16 (29.1)	1⅝ (4.1)	—	—	—	—	1
67320	12⅜ (31.4)	11 13/16 (30.1)	1⅝ (4.1)	—	—	—	—	1
67521	12¾ (32.4)	12⅛ (30.7)	1⅝ (4.1)	67421	12⅞ (32.7)	11¾ (29.8)	2 5/16 (5.8)	1
67533	13 9/16 (34.4)	13⅛ (33.3)	1⅝ (4.1)	67433	13 9/16 (34.4)	13⅛ (33.3)	2 5/16 (5.8)	1
67541	14⅞ (37.8)	14 3/16 (36)	1⅝ (4.1)	67441	14⅞ (37.8)	14 3/16 (36)	2 7/16 (6.2)	1
67561	17⅛ (43.5)	16¼ (41.3)	1⅝ (4.1)	67461	17⅛ (43.5)	16¼ (41.3)	2 7/16 (6.2)	1
67581	18⅞ (47.9)	18 3/16 (46.1)	1⅝ (4.1)	—	—	—	—	1
67691	20⅞ (53)	20 3/16 (51.2)	1⅝ (4.1)	67491	20⅞ (53)	20 3/16 (51.2)	2 9/16 (6.5)	1

Replacement Handles

- Silicone insulating sleeve
- Oven safe to 450˚F (323˚C) or 600˚F or 316˚C intermittently

NEW

INTENDED REPLACEMENT

NOT INTENDED FOR USE OVER PLAIN HANDLE

COOL HANDLE® REPLACEMENTS

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
3009	Cool Handle® I	6¼ (16.5)	12
3010	Cool Handle® II	4½ (11.4)	12
3011	Cool Handle® III	4 (10.2)	12

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

TRIVENT® REPLACEMENT SLEEVES

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

**Display ready 3 pack*

ARKADIA™ COOKWARE

- 3000 aluminum
- Riveted handle for comfort and durability

CERTIFICATION(S)

NSF Electric Gas

7010

N7010

Arkadia™ Fry Pans

- Available in natural and non-stick finishes made without PFOA

NATURAL FINISH ITEM #	NON-STICK ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
7007	N7007	7 (17.8)	4¾ (12)	1⅜ (3.5)	9	6
7008	N7008	8 (20.3)	5¾ (14)	1¾ (4.4)	9	6
7010	N7010	10 (25.4)	7⅝ (20)	1¾ (4.4)	8	6
7012	N7012	12 (30.5)	9¾ (25)	2³⁄₁₆ (5.6)	8	6
7014	N7014	14 (35.6)	10⅞ (28)	2½ (6.4)	8	6

7344

7373

7315

7347C

Arkadia™ Sauce Pots, Pans and Stockpots

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #	CASE LOT
SAUCE PANS							
7341	1½ (1.4)	5¾ (14.6)	3¾ (9.5)	9	12	7341C	6
7342	2¾ (2.6)	7⅝ (19.4)	4¼ (10.8)	9	12	7342C	6
7343	3¾ (3.6)	8¾ (22.2)	4 (10.2)	9	12	7343C	6
7344	4½ (4.3)	9 (22.9)	4⅝ (11.7)	9	12	7344C	6
7345	5½ (5.2)	9 (22.9)	5 (12.7)	9	12	7345C	6
7347	7 (6.7)	10⅜ (26.4)	5¼ (13.3)	9	6	7347C	6
7348	8½ (8.1)	11⁵⁄₁₆ (28.7)	5⁵⁄₁₆ (13.5)	9	6	7348C	6
7350*	10 (9.5)	11¾ (29.8)	5¾ (14.6)	9	6	7350C	6
SAUCE POTS							
7372	10 (9.5)	11⅝ (29.5)	5⅛ (13)	6	1	7392	6
7373	14 (13.3)	11⅞ (30.2)	7⅝ (19.4)	6	1	7393	6
7374	20 (19)	13 (33)	8¹³⁄₁₆ (22.4)	6	1	—	—
STOCK POTS							
7302	10 (9.5)	9⅛ (23.2)	7⅝ (19.4)	6	1	7389	6
7303	12 (11.4)	9⅛ (23.2)	9 (22.9)	6	1	7389	6
7304	16 (15.2)	10 (25.4)	12 (30.5)	6	1	7389	6
7305	20 (19)	11¾ (29.8)	10⅜ (26.4)	6	1	7393	6
7306	24 (22.8)	11¾ (29.8)	11⁵⁄₁₆ (28.7)	6	1	7393	6
7308	32 (30.4)	13⅛ (33.3)	11½ (29.2)	6	1	7351C	6
7310	40 (38)	13⅛ (33.3)	14⅞ (37.8)	6	1	7351C	6
7315	60 (57)	15⅛ (38.4)	17½ (44.5)	6	1	7396	6

Assist Loop Handle

Arkadia™ Silicone Grips

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

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

WEAR-EVER® HEAVY-DUTY SHEET PANS, THE INDUSTRY'S TOP SELLING SHEET PANS

3000 Series Aluminum Alloy for the ultimate in strength, durability, and cleaning benefits.

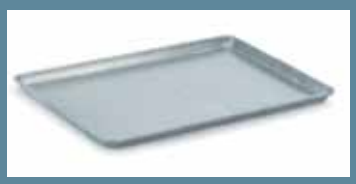
Chosen more often than any other sheet pan in the industry, Wear-Ever 3000 series aluminum alloy sheet pans drive the standard for dent resistance, easy cleaning properties, and even heat distribution. Proven to be 20% stronger than competing sheet pans.

Vollrath's Wear Ever® smooth edge corner

Competitor crimped edge corner is a potential food trap

Closed bead

Open bead



3000 Series Aluminum for strength and easy cleaning

Concave bottom flattens for more even heat distribution during cooking

VISIT VOLLRATH.COM FOR FACTS ABOUT THE CHARACTERISTICS OF SHEET PAN MATERIAL.

HALF-SIZE SHEET PAN COVERS

NEW

Clear polypropylene provides great food visibility

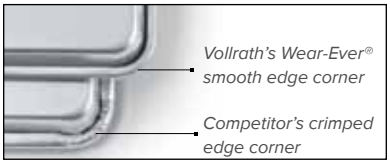
See page 159

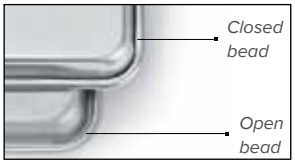
Wear-Ever® Heavy-Duty Sheet Pans

CERTIFICATION(S)

USA MADE

- Impact-resistant 3000 series aluminum
- Tapered design for easy stacking
- Galvanized non-rusting rod reinforces closed bead pan
- Concave bottoms flatten during heating for even heat distribution
- Non-stick pans coated with SteelCoat x3 (Made without PFOA)





ITEM #	SIZE	GAUGE	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
5315	Full	12	Open bead, Natural, **NSF CERTIFIED**	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
S5315	Full	12	Open bead, Non-Stick, **NSF CERTIFIED**	18 x 26 x 1 (45.1 x 65.4 x 2.54)	6
N5300	Full	14	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9001	Full	16	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002	Full	18	Closed bead, Natural	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9002P	Full	18	Closed bead, Natural Perforated	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
9003	Full	19	Closed bead, Economy	18 x 26 x 1 (45.1 x 65.4 x 2.54)	12
5314	Half	13	Open bead, Natural, **NSF CERTIFIED**	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
5303	Half	18	Closed bead, Natural	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
S5303	Half	18	Closed bead, Non-Stick	18 x 13 x 1 (45.1 x 32.7 x 2.54)	6
5303P	Half	18	Closed bead, Natural Perforated	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
9303	Half	19	Closed bead, Economy	18 x 13 x 1 (45.1 x 32.7 x 2.54)	12
5220	Quarter	16	Closed bead, Natural	9½ x 13 x 1 (24.1 x 33 x 2.54)	12
S5220	Quarter	16	Closed bead, Non-Stick	9½ x 13 x 1 (24.1 x 33 x 2.54)	12

Stainless Steel Wire Grates

The only stainless steel wire grates available in the industry

- Heavy-duty 300 series stainless steel wire construction minimizes rust without any plating that can flake off
- Ample finger room for easy removal from pan
- Use for cooling, icing, display, or drying rack

20038

ITEM #	SIZE	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
20038	Full	For full-size sheet pan	24 x 16½ x ⅞ (61 x 41.9 x 2.2)	6
20248	Half	For half-size sheet pan	16½ x 11¾ x ⅞ (41.9 x 29.8 x 2.2)	6

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

Sheet Pan Cover

NEW

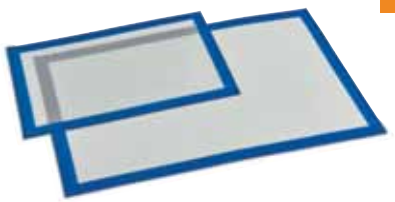
- Clear polypropylene provides great food visibility
- Stacking lugs for strength and rigidity
- Fits all Vollrath half-size sheet pans

ITEM #	SIZE	DIMENSIONS: IN (CM)	CASE LOT
5303CV	Half	13 x 18½ x 1 (33.4 x 47 x 21.5)	12

Silicone Baking Mats

NEW

- Non-stick for quick, easy clean up



ITEM #	SIZE	DIMENSIONS: IN (CM)	CASE LOT
T3610SM	Full	18 x 26 (45.7 x 66)	12
T3605SM	Half	18 x 13 (45.7 x 33)	12

HOLY GRAIL OF COOKIE SHEETS!

SOURCE: COOK'S ILLUSTRATED AND NBC® TODAY®

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

Wear-Ever® Cookie Sheets

- Heavy-gauge 3004 aluminum heats rapidly and evenly
- Available in natural finish aluminum or coated with SteelCoat x3™ (made without PFOA) premium non-stick for easy release of delicate baked goods

CERTIFICATION(S)

USA MADE NSF

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

Wear-Ever® Heavy-Duty Aluminum Roasters

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

CERTIFICATION(S)

USA MADE NSF

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

Wear-Ever® Aluminum Roasters

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

CERTIFICATION(S)

USA MADE NSF

ITEM #	PREVIOUS ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
68360	—	Double roaster set top and bottom with straps	23¼ (22)	20⅛ x 16⅛ x 9¾ (51.1 x 41 x 24.8)	12	1
4482	—	Strapped roast pan top for 68360	11½ (10.8)	20⅛ x 16⅛ x 4½ (51.1 x 41 x 11.4)	12	2
448212	—	Strapped roast pan bottom for 68360	11½ (10.8)	20⅛ x 16⅛ x 4½ (51.1 x 41 x 11.4)	12	2
68361	4483	Roasting pan — top with straps	29½ (27.9)	24 x 18 x 4¾ (61 x 45.7 x 12.1)	10	2
68362	448312	Roasting pan — bottom with straps	29½ (27.9)	24 x 18 x 4¾ (61 x 45.7 x 12.1)	10	2
68363	4432	Roasting pan top for 68365	16 (15.1)	19 13/16 x 21 13/16 x 2⅜ (50.3 x 55.4 x 6)	12	6
68364	4433	Roasting pan top for 68365	23½ (22.2)	19 13/16 x 21 13/16 x 3⅝ (50.3 x 55.4 x 9.2)	12	2
68365	4436	Roasting pan bottom for 68363, 68364	42½ (40.2)	22⅛ x 20⅛ x 6 9/16 (56.2 x 51.1 x 16.6)	10	2
68366	4423	Roasting pan top for 68367	11¼ (10.6)	19¾ x 10⅞ x 3⅝ (50.2 x 27.6 x 9.2)	14	2
68367	4426	Roasting pan bottom for 68366	17¾ (16.8)	20 x 11⅛ x 5½ (50.8 x 28.3 x 14)	12	2

Handles lift and lower for ease of use and storage!

68076

68251

68357

68369

Wear-Ever® Bake & Roast Pans

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

CERTIFICATION(S)

USA MADE

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

*NSF Certified

CERTIFICATION(S)

USA MADE NSF

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

CERTIFICATION(S)

USA MADE

Wear-Ever® Professional Cheesecake Pans

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

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

Wear-Ever® Professional Standard Strength Loaf Pans

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

CERTIFICATION(S)

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

Heavy Duty Loaf Pans

Aluminum Pan (5216):

- 3000 series aluminum
- Long pan enables the user to bake cakes or bread for slicing

Stainless Steel Pans (4V, 72060):

- 300 series stainless steel

CERTIFICATION(S)

ITEM #	DIMENSIONS: IN (CM)	METAL	GAUGE	CAPACITY: QT / LB	CASE LOT
5216	4½ x 16 x 4⅛ (11.4 x 40.6 x 10.5)	Aluminum	16	4⅓ / 1½	6
4V	8¾ x 4⅝ x 3⅛ (22.2 x 11.7 x 7.9)	Stainless Steel	22	1¾ / 3½	12
72060	10⅜ x 5½ x 4 (26.4 x 14 x 10.1)	Stainless Steel	22	3 / 6	6

Wear-Ever® Economy Loaf and Bake Pans

- 3000 series aluminum

CERTIFICATION(S)

ITEM #	DIMENSIONS: IN (CM)	GAUGE	CASE LOT
51066	12¾ x 9 x 2 (32.4 x 22.9 x 5.1)	20	6
51008	9¼ x 5¼ x 2¾ (23.5 x 13.3 x 7)	18	6
2773L	11¼ x 4½ x 2¾ (28.6 x 11.4 x 7)	18	6

Wear-Ever® Party Pan

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

CERTIFICATION(S)

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

Wear-Ever® Cake Pan

- 3000 series aluminum

CERTIFICATION(S)

USA MADE

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	51003	Natural	9⅝ (24.5)	1½ (3.8)	18	6
51016	—	Natural	10 (25.4)	2 (5.1)	20	6

NSF certified

Wear-Ever® Pie Plates

- 3000 series aluminum
- Standard sizes for commercial applications

CERTIFICATION(S)

USA MADE

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

Egg Poachers

Stainless Steel Egg Poachers*

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

Non-Stick Egg Poacher Pan (Not NSF listed and not Made in USA)

- 22 gauge stainless steel
- SteelCoat x3™ premium non-stick coating made without PFOA for easy clean-up

CERTIFICATION(S)

USA MADE

See page 152 for individual serving egg poachers

ITEM #	DESCRIPTION	CASE LOT
FULL SIZE STAINLESS STEEL EGG POACHER		
75060	Full Size Egg poacher/juice glass holder	1 set
75062	Replacement 15-hole plate	6
75080*	Replacement aluminum egg cups	12
ONE-HALF SIZE STAINLESS STEEL EGG POACHER		
75070	One-Half Size Egg poacher/juice glass holder	1 set
75072	Replacement 8-hole plate	6
75080*	Replacement aluminum egg cups	12
75071	Replacement flat cover with knob	6
NON-STICK EGG POACHER PAN		
42100	20⅞ x 12¹³⁄₁₆ x 1³⁄₁₆ (53 x 32.5 x 2), fits standard and gastronorm full size pans and hot or cold wells with 12" x 20" (30.5 x 50.8) opening	6

Imported item

GENERAL CARE AND USE TIPS FOR ALL TYPES OF COOKWARE

Aluminum — Wear-Ever®, Arkadia™
Stainless Steel — Intrigue®, Centurion®, Optio™
Multi-Ply — Tribute®, Miramar®, 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®, Steelcoat x3™ and PowerCoat2™)
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.

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.vollrath.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.

CHEF RICH DEMONSTRATES HOW TO SEASON YOUR CAST IRON AND CARBON STEEL PANS TO AVOID RUST AND KEEP FOOD FROM STICKING AT VOLLRATH.COM

KITCHEN ESSENTIALS

FEATURED PRODUCTS

One-Piece Color-Coded Kool-Touch Tongs
p. 178

Traex® Color Mate™ Food Storage Boxes
p. 198

Color-Coded Squeeze Dishers
p. 174

PRIDE DOESN'T BEND, BREAK, OR FADE.

JACOB'S PRIDE®
COLLECTION

GUARANTEED FOR LIFE

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

VISIT VOLLRATH.COM FOR MORE ABOUT THE JACOB'S PRIDE LIFETIME WARRANTY

NSF Cookware
p. 134-141, 149-150

NSF Certified Dishers
p. 173

NSF One-Piece Heavy-Duty Spoodle®
p. 167

NSF Heavy-Duty Stainless Steel Basting Spoons
p. 176

NSF Certified Nylon & Stainless Handle Whips
p. 169

NSF One-Piece Tongs
p .178

NSF One-Piece Heavy-Duty Ladles
p. 170-171

Heavy-Duty One-Piece Skimmers
p. 181

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

LEARN MORE ABOUT HACCP SYSTEMS AND PRINT OR SAVE YOUR PORTION CONTROL MENU PLANNER AT VOLLRATH.COM

Portion Control

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

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

ONE-PIECE HEAVY-DUTY SPOODLE® UTENSIL

Increase profitability with portion control.

GO TO VOLLRATH.COM FOR MORE INFO ON JACOB'S PRIDE® PRODUCTS SPECIFICATIONS AND TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM

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

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

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

CERTIFICATION(S)

NSF JP ANTIMICROBIAL

+ .19¢ PER ½ OZ OVER-PORTION
x 100 servings per day
x 365 days
= $6935.00 PER YEAR

CALCULATE YOUR COSTS AT VOLLRATH.COM

SOLID ITEM #	PERFORATED ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
ONE-PIECE ROUND SPOODLE® UTENSIL					
6433120	6432120		1 (29.6)	12 3/16 (30.9)	12
6433220	6432220		2 (59.1)	12 11/16 (32.1)	12
6433230	6432230		2 (59.1)	12 11/16 (32.1)	12
6433320	6432320		3 (88.7)	13 1/16 (33.1)	12
6433335	6432335		3 (88.7)	13 1/16 (33.1)	12
6433420	6432420		4 (118)	13 5/16 (33.8)	12
6433445	6432445		4 (118)	13 5/16 (33.8)	12
6433520	6432520		5 (147.9)	13½(33.4)	12
6433620	6432620		6 (177.4)	13¾ (35)	12
6433655	6432655		6 (177.4)	13¾ (35)	12
6433820	6432820		8 (236)	14 3/16 (35.9)	12
6433865	6432865		8 (236)	14 3/16 (35.9)	12
ONE-PIECE OVAL SPOODLE® UTENSIL					
6412120	6422120		1 (29.6)	12½ (31.6)	12
6412220	6422220		2 (59.1)	13 1/16 (33.1)	12
6412230	6422230		2 (59.1)	13 1/16 (33.1)	12
6412320	6422320		3 (88.7)	13½ (34.2)	12
6412335	6422335		3 (88.7)	13½ (34.2)	12
6412420	6422420		4 (118)	13 13/16 (35.1)	12
6412445	6422445		4 (118)	13 13/16 (35.1)	12
6412520	6422520		5 (147.9)	14 1/16 (35.8)	12
6412620	6422620		6 (177.4)	14⅜ (36.4)	12
6412655	6422655		6 (177.4)	14⅜ (36.4)	12
6412820	6422820		8 (236)	14¾ (37.5)	12
6412865	6422865		8 (236)	14¾ (37.5)	12

High Heat Nylon Spoodle® Utensil

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

MATCHING SPOONS (page 177)

TURNER (page 180)

PREP SPOON (page 177)

CERTIFICATION(S)

USA MADE, NSF

WHITE ITEM #	BLACK ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
ROUND NYLON SPOODLE® UTENSIL					
5283515	5283520	Solid	3 (88.7)	12⅛ (30.7)	12
5283615	5283620	Perforated	3 (88.7)	12⅛ (30.7)	12
5283715	5283720	Solid	4 (118.3)	12⅜ (31.4)	12
5283815	5283820	Perforated	4 (118.3)	12⅜ (31.4)	12
5283915	5283920	Solid	6 (177.4)	12⁹⁄₁₆ (31.9)	12
5284015	5284020	Perforated	6 (177.4)	12⁹⁄₁₆ (31.9)	12
OVAL NYLON SPOODLE® UTENSIL					
5292615	5292620	Solid	3 (88.7)	12⅛ (30.7)	12
5292715	5292720	Perforated	3 (88.7)	12⅛ (30.7)	12
5292815	5292820	Solid	4 (118.3)	12⅜ (31.4)	12
5292915	5292920	Perforated	4 (118.3)	12⅜ (31.4)	12
5293315	5293320	Solid	6 (177.4)	12⁹⁄₁₆ (31.9)	12
5293415	5293420	Perforated	6 (177.4)	12⁹⁄₁₆ (31.9)	12

Spoodle® with Grip 'N Serv® Handles

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

CERTIFICATION(S)

USA MADE, ANTIMICROBIAL

GO TO VOLLRATH.COM FOR TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM AND IMPROVE YOUR BOTTOM LINE

SOLID ITEM #	PERFORATED ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
61147	61145		1 (29.6)	12⁷⁄₁₆ (31.6)	12
62157	62155		2 (59.1)	12½ (31.8)	12
62167	62165		3 (88.7)	13⅛ (33.2)	12
62172	62170		4 (118.3)	13½ (34.3)	12
62177	62175		6 (177.4)	13¹³⁄₁₆ (35.1)	12
62182	62180		8 (236.6)	14⅛ (35.9)	12
61157	61155		2 (59.1)	12½ (31.8)	12
61167	61165		3 (88.7)	13⅛ (33.2)	12
61172	61170		4 (118.3)	13½ (34.3)	12
61174	—		5 (148)	13¹³⁄₁₆ (35.1)	12
61177	61175		6 (177.4)	13¹³⁄₁₆ (35.1)	12
61182	61180		8 (236.6)	14⅛ (35.9)	12

NSF CERTIFIED WHIPS

NSF certified, a comfortable grip, completely sealed one-piece handle, and a lifetime warranty are just a few features that make Vollrath's whips a smart choice.

VISIT VOLLRATH.COM FOR MORE ABOUT JACOB'S PRIDE® 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)

CERTIFICATION(S)

FRENCH ITEM #	PIANO ITEM #	OVERALL LENGTH: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
NYLON HANDLE WHIPS				
47090	47002	10 (25.4)	4⅝ (11.8)	12
47091	47003	12 (30.5)	4⅝ (11.8)	12
47092	47004	14 (35.6)	4⅝ (11.8)	12
47093	47005*	16 (40.6)	5 7/16 (13.8)*	12
47094	47006*	18 (45.7)	5 7/16 (13.8)*	12
47095	—	20 (50.8)	5 7/16 (13.8)	12
47096	—	22 (55.9)	5 7/16 (13.8)	12
47097	—	24 (61)	12 (30.5)	12
STAINLESS STEEL HANDLE WHIPS				
47280	47255	10 (25.4)	4⅝ (11.8)	12
47281	47256	12 (30.5)	4⅝ (11.8)	12
47282	47257	14 (35.6)	4⅝ (11.8)	12
47283	47258	16 (40.6)	5 7/16 (13.8)	12
47284	47259	18 (45.7)	5 7/16 (13.8)	12
47285	—	20 (50.8)	5 7/16 (13.8)	12
47286	—	22 (55.9)	6 5/16 (16)	12
47287	—	24 (61)	6 5/16 (16)	12

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

ONE-PIECE HEAVY-DUTY LADLES

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

CERTIFICATION(S)

COLOR-CODED
KOOL-TOUCH® HANDLES

GO TO VOLLRATH.COM FOR TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM AND IMPROVE YOUR BOTTOM LINE

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

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

Ladles with Kool-Touch® Handles

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

CERTIFICATION(S)

USA MADE

ANTIMICROBIAL

GO TO VOLLRATH.COM FOR PRODUCT SPECIFICATIONS, PORTION CONTROL AND VIDEOS ABOUT ANTIMICROBIAL, NSF AND HACCP PRODUCTS

ITEM #	HANDLE COLOR	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
ROUND LADLES WITH COLOR-CODED KOOL-TOUCH® HANDLES					
58011		1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58022		2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58033		3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58044		4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58055		6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58066		8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
58322		2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58333		3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58344		4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58355		6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58366		8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
OVAL LADLE WITH BLACK KOOL-TOUCH® HANDLE					
56728	Black	8 (236)	4 11/16 x 3 1/4 x 1 13/16 (11.9 x 8.3 x 4.6)	12 1/2 (31.8)	12
ROUND LADLES WITH STAINLESS STEEL HANDLES					
58000	—	1/2 (14.8)	1 5/8 (4.2)	6 (15.2)	12
58410	—	1 (29.6)	1 13/16 (4.6)	6 7/8 (17.5)	12
58510	—	1 (29.6)	1 13/16 (4.6)	10 (25.4)	12
58520	—	1 1/2 (44.4)	2 3/32 (5.3)	9 7/8 (25.1)	12
58620	—	2 (59.1)	2 1/4 (5.7)	9 7/8 (25.1)	12
58430	—	3 (88.7)	2 11/16 (6.8)	12 5/8 (32.1)	12
58440	—	4 (118.3)	2 7/8 (7.3)	12 5/8 (32.1)	12
58450	—	5 (147.9)	3 3/16 (8.1)	12 1/2 (31.8)	12
58460	—	6 (177.4)	3 5/8 (9.1)	12 3/8 (31.4)	12
58480	—	8 (236.6)	4 (10.2)	12 5/8 (32.1)	12
58500	—	12 (354.9)	4 3/8 (11.1)	12 1/8 (30.8)	6
58540	—	24 (709.8)	6 (15.2)	18 1/8 (46)	6
58600	—	72 (2129.3)	8 1/8 (20.6)	17 (43.2)	3

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

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

CERTIFICATION(S)

NSF JP

VISIT VOLLRATH.COM FOR MORE ABOUT THE JACOB'S PRIDE® LIFETIME WARRANTY

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

***Length from bowl bottom to bend in handle*

Economy One-Piece Ladles

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

CERTIFICATION(S)

NSF

ITEM #	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46810	½ (14.8)	1 5/16 (4.9)	11 (27.9)	24
46819	¾ (22)	1 5/16 (4.9)	11 (27.9)	24
46811	1 (29.6)	1 5/16 (4.9)	11 (27.9)	24
46812	2 (59.1)	2 17/32 (6.4)	11 (27.9)	24
46813	3 (88.7)	2 13/16 (7.1)	11 (27.9)	24
46814	4 (118.3)	3⅛ (7.9)	12½ (31.8)	12
46816	6 (177.4)	3⅜ (8.6)	12½ (31.8)	12
46818	8 (236.6)	4 1/16 (10.3)	12½ (31.8)	12
46822	12 (354.9)	4 11/16 (11.9)	13 (33)	12

Economy Two-Piece Ladles

- Stainless steel
- Capacity marked for portion control

ITEM #	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	HANDLE LENGTH IN (CM)	CASE LOT
46900	½ (14.8)	1¾ (4.4)	10⅞ (27.6)	24
46901	1 (29.6)	1⅞ (4.8)	10⅞ (27.6)	24
46915	1½ (44.4)	2 7/16 (6.1)	8⅜ (21.3)	12
46902	2 (59.1)	2 9/16 (6.5)	11¼ (28.6)	24
46903	3 (88.7)	3 (7.6)	11½ (29.2)	24
46904	4 (118.3)	3¼ (8.2)	12½ (31.8)	12
46906	6 (177.4)	3½ (8.9)	12½ (31.8)	12
46908	8 (236.6)	4 (10.2)	12¾ (32.4)	12
46912	12 (354.9)	4 9/16 (11.6)	15½ (39.4)	12
46924	24 (709.8)	6 (15.3)	14 (35.6)	10
46932	32 (946.4)	6⅝ (16.8)	15¾ (40)	10

Professional Transfer Ladles and Dippers

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

ITEM #	CAPACITY: OZ (ML)	OVERALL 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)	13⅝ (34.3)	3

One-Quart Hooked-Handle Dipper

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

CERTIFICATION(S)

USA MADE

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

Bicolite Ladle

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

CERTIFICATION(S)

USA MADE

ITEM #	CAPACITY OZ (ML)	BOWL DIAMETER IN (CM)	OVERALL LENGTH IN (CM)	CASE LOT
52908	½ (14.8)	1⅝ (4.1)	6½ (16.5)	72

NSF CERTIFIED COLOR-CODED DISHERS

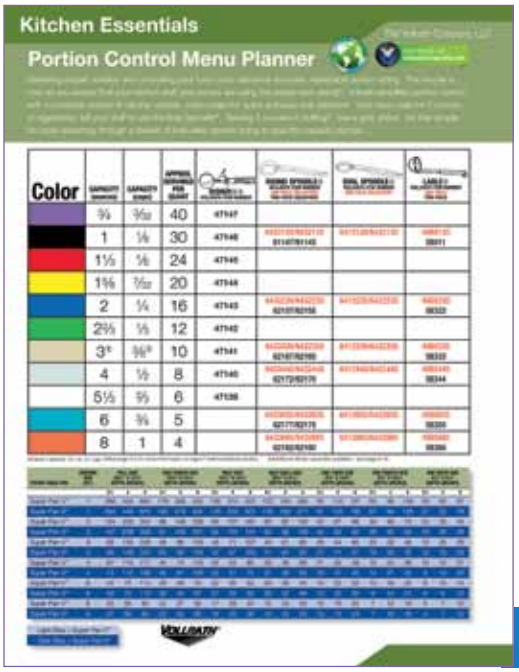
- Accurate portions
- Dishwasher safe
- Not recommended for use with ice cream, frozen foods or other hard food products
- Handles contain an all natural antimicrobial material

One-Piece Thumb Dishers

- Molded one-piece color-coded handle with stainless steel bowl and components

CERTIFICATION(S)

USA MADE · NSF · JP · ANTIMICROBIAL



FOR A COMPLETE PORTION CONTROL MENU PLANNER, GO TO VOLLRATH.COM

GO TO VOLLRATH.COM FOR MORE INFO ON PRODUCTS SPECIFICATIONS, TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM AND VIDEOS ON ANTIMICROBIAL, NSF AND HACCP PRODUCTS

ITEM #	HANDLE COLOR	SIZE	CAPACITY: OZ (ML)	BOWL DIAMETER: IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
47139		6	5⅓ (157.7)	3⅛ (7.9)	9⅞ (25)	12
47140		8	4 (118.3)	2 13/16 (7.1)	9 9/16 (24.3)	12
47141		10	3¼ (96.1)	2⅝ (6.7)	9⅜ (23.8)	12
47142		12	2⅔ (78.9)	2 7/16 (6.2)	9 3/16 (23.3)	12
47143		16	2 (59.1)	2 3/16 (5.6)	8 15/16 (22.8)	12
47144		20	1⅝ (48.1)	2 (5.2)	8¾ (22.3)	12
47145		24	1⅓ (39.4)	1⅞ (4.8)	8 10/16 (22)	12
47146		30	1 (29.6)	1¾ (4.4)	8½ (21.6)	12
47147		40	¾ (22.2)	1 9/16 (4)	8 5/16 (21.1)	12

Squeeze Dishers

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

CERTIFICATION(S)

NSF

GO TO VOLLRATH.COM FOR MORE INFO ON PRODUCTS SPECIFICATIONS, TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM AND VIDEOS ON ANTIMICROBIAL, NSF AND HACCP PRODUCTS

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

Shaped Dishers

- Four unique bowl shapes for interesting and appealing food presentations
- Heavy duty stainless steel construction is strong, durable and resistant to corrosion
- Perfect size for attractive plated presentations
- For use with either left or right hand

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

Did You Know...

The disher size denotes the number of servings per quart.

Stainless Steel Dishers

- Stainless steel construction
- For use with either left or right hand

ITEM #	SIZE	CAPACITY: OZ (ML)	BOWL SIZE (LENGTH X WIDTH): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
OVAL SQUEEZE DISHERS					
47169	14	2 5/16 (68)	2¾ x 2 5/32 (7 x 5.5)	10¼ (26)	10
47170	20	1⅝ (46)	2½ x 1⅞ (6.3 x 4.8)	10 (25.4)	10
47171	24	1 5/16 (38)	2 9/32 x 1 13/16 (5.8 x 4.6)	9¾ (24.8)	10
47172	30	15/16 (28)	2 3/32 x 1⅝ (5.3 x 4.1)	9⅝ (24.5)	10
47200	40	¾ (22.2)	2 x 1 7/16 (5 x 3.6)	9½ (24.1)	10
ROUND SQUEEZE DISHERS					
T7206	6	5⅓ (157.6)	3⅛ (7.9) dia	9⅛ (23.2)	12
47150	8	4 (118.3)	2¾ (6.7) dia	9⅛ (23.2)	12
47151	10	3⅛ (92.4)	2 9/16 (6.5) dia	8⅞ (22.5)	12
47152	12	2¾ (81.3)	2 7/16 (6.2) dia	8⅞ (22.5)	12
47153	16	2 (59.1)	2 3/16 (5.6) dia	8½ (21.6)	12
47154	20	1½ (44.4)	2 1/16 (5.2) dia	8½ (21.6)	12
47155	24	1⅜ (40.7)	1 15/16 (4.9) dia	8¼ (21)	12
47156	30	1¼ (37)	1⅞ (4.8) dia	8¼ (21)	12
47157	40	⅞ (25.9)	1⅝ (4.1) dia	8 (20.3)	12
47158	50	⅝ (18.5)	1½ (3.8) dia	7⅞ (20)	12
47159	60	9/16 (16.6)	1 5/16 (3.3) dia	7¾ (19.7)	12
47160	70	½ (14.3)	1⅜ (3.5) dia	7¾ (19.7)	12
47161	100	⅜ (11.1)	1⅛ (2.9) dia	7½ (19.1)	12

HEAVY-DUTY STAINLESS STEEL BASTING SPOONS

Stainless Steel Basting Spoons with Ergo Grip™ Handles

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

CERTIFICATION(S)

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

Stainless Steel Basting Spoons

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

CERTIFICATION(S)

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

GO TO VOLLRATH.COM FOR MORE INFO ON JACOB'S PRIDE AND TOOLS TO JUMP START YOUR PORTION CONTROL PROGRAM

Standard Stainless Steel Basting Spoons

- 18-gauge stainless steel

GRIP 'N SERV® HANDLES

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

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

Hooked-Handle Utensils

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

CERTIFICATION(S)

USA MADE NSF

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

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
- Capacities clearly stamped on utensil for easy size identification

CERTIFICATION(S)

USA MADE NSF

MATCHING SPOODLE® *(page 168)*
AND TURNER *(page 180)*

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

8½" SPOON IS PERFECT FOR SMALL OR 9TH SIZE PANS

Nylon Prep Spoons

- Available in five colors for use in HACCP programs
- 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	OVERALL LENGTH: IN (CM)	CASE LOT
4689760		8½ (21.6)	12
4689815		12 (30.5)	12
4689830		12 (30.5)	12
4689840		12 (30.5)	12
4689850		12 (30.5)	12
4689860		12 (30.5)	12
4689960		15 (38.1)	12

Ice Cream/Utility Spade

- Stainless steel
- Black plastic handle

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

One-Piece Tongs

- One-piece stainless steel construction
- Unique springless design eliminates bacteria-prone food traps
- Ideal for maximizing your HACCP program
- Utility Grip features concave ends and gently scalloped teeth –ideal for almost any area of the kitchen
- VersaGrip® features flattened ends and gripper teeth–perfect for grills and broilers
- Heavy-duty stainless steel tongs feature a unique springless design that eliminates bacteria-prone food traps
- Handles contain an all natural antimicrobial material

CERTIFICATION(S)

USA MADE NSF JP ANTIMICROBIAL

SCALLOPED

VERSAGRIP®

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

Multi-Pack Color-Coded NSF Utility Tong

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

CERTIFICATION(S)

USA MADE NSF JP ANTIMICROBIAL

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

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
- Heavy-gauge stainless steel body
- Dishwasher safe

CERTIFICATION(S)

USA MADE NSF JP ANTIMICROBIAL

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

COLOR CODING IS IDEAL FOR HACCP PROGRAMS, MORE AT VOLLRATH.COM

Utility Tongs

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

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

Pom Tongs

CERTIFICATION(S)

USA MADE · NSF · ANTIMICROBIAL

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

WHAT DOES ANTIMICROBIAL MEAN? GO TO VOLLRATH.COM FOR A VIDEO ON VOLLRATH'S WIDE OFFERING OF ANTIMICROBIAL, NSF AND HACCP PRODUCTS

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

47117

47325

Heavy-Duty Scissor Tongs

CERTIFICATION(S)

ANTIMICROBIAL

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

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

Tender-Touch Pastry Tongs

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

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

Spaghetti Tongs

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

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

Heavy-Duty Stainless Steel Turners with Ergo Grip™ Handles

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

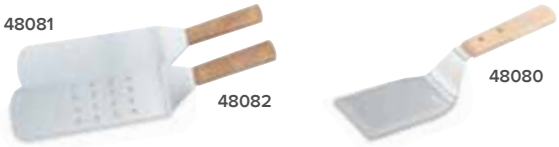
VISIT VOLLRATH.COM FOR MORE ABOUT JACOB'S PRIDE® LIFETIME WARRANTY

CERTIFICATION(S)

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

Hamburger Turners

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



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

High Heat Nylon Slotted Turner

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

CERTIFICATION(S)

USA MADE NSF

WHITE ITEM #	BLACK ITEM #	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
5284115	5284120	4¼ x 3¼ (10.8 x 7.3)	13½ (34.3)	12

Pancake Turners

- Stainless steel flexible blade
- Welded construction

ITEM #	BLADE	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46933	Solid	3 1/32 x 6 (7.7 x 15.2)	13¾ (34.9)	12
46934	Slotted	3 1/32 x 6 (7.7 x 15.2)	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 antimicrobial protection
- Handles contain an all natural antimicrobial material

CERTIFICATION(S)

ITEM #	DESCRIPTION	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
48085	Small blade turner	3¾ x 1⅞ (9.5 x 4.8)	10½ (26.7)	12

Stainless Steel Spatula

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

ITEM #	DESCRIPTION	BLADE DIMENSIONS (L X W): IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
46931	Scraper w/black plastic handle	4⁷⁄₁₆ x 3⅛ (11.3 x 7.9)	9¹⁄₁₆ x 3⅛ (24.6 x 7.9)	12

Heavy-Duty One-Piece Skimmers

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

CERTIFICATION(S)

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

Heavy-Duty Long Handle Wire Mesh Skimmers

- Heavy-duty stainless steel one-piece design
- Extra thick gauge satin-finished handle with center reinforcing rib provides strength and durability

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

Two-Piece Skimmers

- Stainless steel
- Welded construction

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

Color-Coded Cutting Boards

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

CERTIFICATION(S)

USA MADE NSF

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

**Includes six boards — one of each color.* ***Not NSF*

COLOR-CODING

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

RAW MEATS

FISH

FRUITS AND VEGETABLES

UNCOOKED POULTRY

COOKED FOODS

MISCELLANEOUS

French Fry Prep Items

- No bending, breaking or food traps

CERTIFICATION(S)

USA MADE NSF

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

**Not NSF*

High-Temperature Spatula and SoftSpoon™ Utensils

CERTIFICATION(S)

USA MADE NSF

- 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
- Nylon handle and silicone blade heat resistant to 500˚F (260˚C)
- Molded silicone rubber nubs keep blade off counter
- Dishwasher safe

SPATULA

SOFTSPOON™

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

SPATULAS

SOFTSPOON™

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
- Flexible blade retains its shape up to 212˚F (100˚C)
- Dishwasher safe

CERTIFICATION(S)

USA MADE NSF

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

KICKSTAND

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

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
109-0605	High heat mini spatula	10¼ (26)	6

Pan Scraper

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

CERTIFICATION(S)

USA MADE

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

Measuring Spoon Sets

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

ITEM #	DESCRIPTION	CASE LOT
SIX PIECE OVAL MEASURING SPOON SET		
46588	6-piece oval measuring spoon set, 1 Tbsp (15 ml), 2 tsp (10 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml), ⅛ tsp (.625 ml)	12
FOUR PIECE ROUND MEASURING SPOON SETS & BULK MEASURING SPOON		
47118	4-piece round measuring spoon set, 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)	12
46589	4-piece straight-sided measuring spoon set, 1 Tbsp (15 ml), 2 tbsp (30 ml), 2 tsp (10 ml), 1 tsp (5 ml)	12
47120	Bulk pack, ½ tsp (2.5 ml)	100

Long Handled Measuring Spoons

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

ITEM #	CAPACITY: TSP/TBSP (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
LONG HANDLED MEASURING SPOONS			
47025	¼ tsp (1.25)	15¼ (38.7)	12
47026	½ tsp (2.5)	15⅜ (39.1)	12
47027	1 tsp (5)	15⅝ (39.6)	12
47028	1 Tbsp (15)	16 (40.7)	12
47029	2 Tbsp (30)	16⅝ (41.5)	12
47031	5-piece measuring spoon set, one of each – 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1.25 ml)		12 Sets
HEAVY-DUTY ROUND MEASURING SPOONS			
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 mesuring spoon set, one of each – 2 Tbsp (30 ml), 1 Tbsp (15 ml), 1 tsp (5 ml)		12 Sets

Measuring Ladle Set

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

ITEM #	DESCRIPTION	CASE LOT
44572	5 pc. Measuring Set, one of each — 1 Tbsp (15 ml), 1 tsp (5 ml), ½ tsp (2.5 ml), ¼ tsp (1 ml), ⅛ tsp (0.5 ml)	12 Sets

Heavy-Duty Oval Measuring Scoops

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

ITEM #	CAPACITY: CUP (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
47055	⅛ cup (30)	8¾ (22.1)	12
47056	¼ cup (60)	9 1/16 (23.1)	12
47057	⅓ cup (80)	9¾ (24.7)	12
47058	½ cup (120)	10 1/16 (25.5)	12
47059	1 cup (240)	11 (27.9)	12

THREE PIECE HEAVY-DUTY OVAL MEASURING SCOOP SET

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

Four-Piece Measuring Cup Set

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

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

Stainless Steel Transfer Vessels and Ramekins

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

ITEM #	CAPACITY: OZ (ML)	BOWL HEIGHT: IN (CM)	BOWL DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL TRANSFER VESSELS					
46656	4 (118)	1½ (3.7)	3 1/16 (7.9)	13/16 (2.0)	12
46657	8 (236)	1 15/16 (4.9)	3⅞ (9.8)	⅞ (2.2)	12
46658	12 (354)	2 3/16 (5.5)	4 7/16 (11.2)	15/16 (2.4)	12
46659	16 (473)	2 7/16 (6.1)	4⅞ (12.3)	1⅛ (2.9)	12
STAINLESS STEEL RAMEKINS					
46654	2 (59.1)	1¼ (3.1)	2 7/16 (6.1)	13/16 (2.0)	12
46655	3 (88.7)	1⅜ (3.5)	2¾ (7.1)	⅞ (2.2)	12
46661	4 (118.0)	1½ (3.7)	3 (7.6)	13/16 (2.0)	12

Safety Mate® Measuring Cup

- Hang Hole for easy storage
- Ounce markings inside
- High density polyethylene
- Dishwasher safe

CERTIFICATION(S)

NSF

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

Four-Quart Urn Cup

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

CERTIFICATION(S)

USA MADE NSF

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

Stainless Steel Graduated Measures

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

CERTIFICATION(S)

USA MADE NSF

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

Aluminum Measures

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

CERTIFICATION(S)

USA MADE NSF

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

Not NSF Certified

Scoops

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

CERTIFICATION(S)

NSF

STAINLESS STEEL

ALUMINUM

ITEM #	CAPACITY: OZ (ML)	BOWL SIZE: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL SCOOP				
92110	52 (1537.8)	7⅞ x 5¼ (20 x 13.3)	4 (10.2)	6
CAST ALUMINUM SCOOPS				
46890	5 (147.9)	4¾ x 2⅜ (12.1 x 6)	—	24
46891	12 (354.9)	6¼ x 3⅛ (15.9 x 7.9)	—	24
5280	18 (532.2)	5½ x 3 (14 x 7.6)	—	6
46892	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

COLOR CONFIGURABLE

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 available 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

BOTTLE COLORS – "BB"
Stock Color•Mate™ Translucent Bottles*

01 Brown · 02 Red · 08 Yellow · 13 Clear · 44 Blue · 54 Purple · 191 Vista Green

TOP COLORS – "TT"
Stock Color•Mate™ Tops

01 Brown · 02 Red · 08 Yellow · 13 Clear · 44 Blue · 54 Purple · 191 Vista Green

**Only available for 24 oz Wide Mouth Color-Mate™ Dispensers*

4916-1344 · 4924C-02 · 2208-1354 · 2224-1308 · 3316-113191 · 3324-1302

STEP 1
Locate desired dispenser style in the table below.

STEP 2
Add desired numerical cap color suffix to replace TT at end of item number (Brown 01, Red 02, Yellow 08, Clear 13, Blue 44, Purple 54, Vista Green 191). See NOTE below.

STEP 3
For 24 oz Wide Mouth Color-Mate™ Dispensers, add desired numerical bottle and cap color suffix to replace BB and TT after the dash (-). (Brown 01, Red 02, Yellow 08, Clear 13, Blue 44, Purple 54, Vista Green 191). If both bottle and cap are the same color the last two digits get dropped.

NOTE: When building an item number, the bottle color is indicated by the first 2 digits (BB) after the dash (-) and the cap color is the last two digits (TT) (i.e., 2803-1344 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., 2803-13 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
COLOR-MATE™ SQUEEZE DISPENSERS							
2803-13**TT**	Single tip standard bottle opening dispenser	Clear	Select	8 (.24)	7¼ (18.4)	2 (5.1)	12
2812-13**TT**	Single tip standard bottle opening dispenser	Clear	Select	12 (.35)	7¼ (18.4)	2⅜ (6)	12
4916-13**TT**	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	16 (.47)	7⅝ (19.4)	2 15/16 (7.5)	12
4924-13**TT**	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	24 (.71)	10¼ (26)	2 15/16 (7.5)	12
4924C-**BBTT****	Single tip wide mouth bottle opening Color-Mate™ dispenser	Select	Select	24 (.71)	10¼ (26)	2 15/16 (7.5)	12
4932-13**TT**	Single tip wide mouth bottle opening Color-Mate™ dispenser	Clear	Select	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
TWIN TIP™ STANDARD SQUEEZE DISPENSERS							
2208-13**TT**	Twin Tip™ standard bottle opening dispenser	Clear	Select	8 (.24)	7¼ (18.4)	2 (5.1)	12
2212-13**TT**	Twin Tip™ standard bottle opening dispenser	Clear	Select	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2224-13**TT**	Twin Tip™ standard bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
TWIN TIP™ & TRI TIP™ WIDE MOUTH SQUEEZE DISPENSERS							
2316-13**TT**	Twin Tip™ wide mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
3316-13**TT**	Twin Tip™ wide mouth bottle opening dispenser	Clear	Select	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
3324-13**TT**	Twin Tip™ wide mouth bottle opening dispenser	Clear	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
3324C-**BBTT****	Twin Tip™ wide mouth bottle opening dispenser	Select	Select	24 (.71)	9¾ (24.8)	2 15/16 (7.5)	12
3332-13**TT**	Twin Tip™ wide mouth bottle opening dispenser	Clear	Select	32 (.95)	10 (25.4)	3⅜ (8.6)	12

Note: All items sold by case lot only

***Note: Only 24 oz capacity wide mouth bottles are available in translucent colors; all other bottles are only available in clear or stated opaque colors.*

STANDARD

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

BOTTLE & TOP COLORS

- 02 Red
- 08 Yellow
- 13 Clear

ITEM #	DESCRIPTION	BOTTLE COLOR	TOP COLOR	CAPACITY OZ (L)	HEIGHT IN (CM)	DIAMETER IN (CM)	CASE LOT
STANDARD SQUEEZE DISPENSERS							
2808-02	Single tip standard bottle opening dispenser	Red	Red	8 (.24)	7¼ (18.4)	2 (5.1)	12
2808-08	Single tip standard bottle opening dispenser	Yellow	Yellow	8 (.24)	7¼ (18.4)	2 (5.1)	12
2808-13	Single tip standard bottle opening dispenser	Clear	Clear	8 (.24)	7¼ (18.4)	2 (5.1)	12
2812-02	Single tip standard bottle opening dispenser	Red	Red	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2812-08	Single tip standard bottle opening dispenser	Yellow	Yellow	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2812-13	Single tip standard bottle opening dispenser	Clear	Clear	12 (.35)	7¼ (18.4)	2⅜ (6)	12
2908-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	8 (.24)	7¼ (18.4)	2 (5.1)	12
2912-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	12 (.35)	7¼ (18.4)	2⅜ (6)	12
5224-13	Single tip standard bottle opening dispenser	Clear	Clear	24 (.71)	9⅝ (24.4)	2⅞ (7.3)	12
5324-13	Closeable single tip standard bottle opening dispenser*	Clear	Clear	24 (.71)	9⅝ (24.4)	2⅞ (7.3)	12
5232-13	Single tip standard bottle opening dispenser	Clear	Clear	32 (.95)	9⅝ (24.4)	3¼ (8.3)	12
WIDE MOUTH SQUEEZE DISPENSERS							
4916-02	Single tip wide mouth bottle opening dispenser	Red	Red	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4916-08	Single tip wide mouth bottle opening dispenser	Yellow	Yellow	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4916-13	Single tip wide mouth bottle opening dispenser	Clear	Clear	16 (.47)	7⅜ (18.7)	2 15/16 (7.5)	12
4924-02	Single tip wide mouth bottle opening dispenser	Red	Red	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4924-08	Single tip wide mouth bottle opening dispenser	Yellow	Yellow	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4924-13	Single tip wide mouth bottle opening dispenser	Clear	Clear	24 (.71)	10¼ (26)	2⅞ (7.3)	12
4932-02	Single tip wide mouth bottle opening dispenser	Red	Red	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
4932-08	Single tip wide mouth bottle opening dispenser	Yellow	Yellow	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
4932-13	Single tip wide mouth bottle opening dispenser	Clear	Clear	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
5116-13	Closeable single tip wide mouth bottle opening dispenser	Clear	Clear	16 (.47)	7¼ (18.4)	2 15/16 (7.5)	12
5124-13	Closeable single tip wide mouth bottle opening dispenser	Clear	Clear	24 (.71)	10¼ (26)	2⅞ (7.3)	12
5132-13	Closeable single tip wide mouth bottle opening dispenser	Clear	Clear	32 (.95)	10⅜ (26.4)	3¼ (8.3)	12
FLOWCUT™ SQUEEZE DISPENSERS**							
26120-13	FlowCut™ top standard bottle opening dispenser	Clear	White	12 (.35)	6⅜ (16.2)	2 7/16 (6.2)	12
26240-13	FlowCut™ top standard bottle opening dispenser	Clear	White	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
26320-13	FlowCut™ top standard bottle opening dispenser	Clear	White	32 (.95)	9 (22.9)	3⅜ (8.6)	12

Note: All items sold by case lot only

**Closeable single tip caps are available only in clear. **FlowCut™ tops are available only in white.*

Traex® Wide Mouth Squeeze Bottle Converter Kits

- Allow standard sized FlowCut™ and Twin Tip™ caps to be used on wide mouth bottles

49241-1305

22016-13

22024-13

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
49241-1305	FlowCut™ cap, clear converter and clear bottle	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
22016-13	Twin Tip™ cap, clear converter and clear bottle	16 (.47)	6⅝ (16.9)	2 15/16 (7.5)	12
22024-13	Twin Tip™ cap, clear converter and clear bottle	24 (.71)	8⅞ (22.5)	2 15/16 (7.5)	12
4901-13	Wide mouth top converter - converts wide mouth bottle openings to fit standard tops, Clear				12

Note: All items sold by case lot only

Slim Profile Squeeze Dispensers

CERTIFICATION(S)

USA MADE

- No-drip design helps prevent table and counter mess
- Designed for use with item 56116 bottle holder
- Low density polyethylene
- Ship complete with bottle and cap

52064

52065

52063

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
52063	Clear	12 (354)	8⅛ (20.6)	2¼ (5.7)	12
52064	Red	12 (354)	8⅛ (20.6)	2¼ (5.7)	12
52065	Yellow	12 (354)	8⅛ (20.6)	2¼ (5.7)	12

Note: All items sold by case lot only

Sauce Dispenser Holder

CERTIFICATION(S)

USA MADE NSF

- Designed to be dropped into ⅓ size opening in counter
- Accommodates two slim profile 12 oz squeeze dispensers
- Containers can be placed tip down, ensuring product will drain to the tip, ready to serve
- Attached drip pan will catch product that leaks

HOLDER WILL NOT ACCOMMODATE ANY TRAEX® SQUEEZE DISPENSERS

ITEM #	DESCRIPTION	CASE LOT
56116	Squeeze bottle holder	6

Traex® Squeeze Dispenser Replacement Caps

- Replacement cap adds flexibility and versatility to your dispenser needs
- Sold in case lots only

Stock Color•Mate™ Caps & Standard Bottles "TT"

01 Brown	02 Red	08 Yellow	13 Clear	44 Blue	54 Purple	191 Vista Green

NOTE: Select color by adding color suffix (TT) at the end of product (Brown 01, Red 02, Yellow 08, Clear 13, Blue 44, Purple 54, Vista Green 191)

2813-08

2814-13

2200-13

2822-05

2300-13

3300-XX

4913-191

4914-13

4901-13

ITEM #	DESCRIPTION	TOP COLOR	FITS	CASE LOT
REPLACEMENT CAPS FOR STANDARD DISPENSERS				
2813-**TT**	Single tip standard bottle opening top	Select	8 - 32 oz bottles	12
2814-13*	Closeable single tip standard bottle opening top	Clear	8 - 32 oz bottles	12
2200-**TT**	Twin Tip™ standard bottle opening top	Select	8 - 32 oz bottles	12
2822-05**	FlowCut™ top standard bottle opening top	White	8 - 32 oz bottles	12
REPLACEMENT CAPS FOR WIDE MOUTH DISPENSERS				
2300-**TT**	Twin Tip™ wide mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
3300-**TT**	Tri-Tip™ wide mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
4913-**TT**	Single tip wide mouth bottle opening top	Select	16, 24, & 32 oz. bottles	12
4914-13	Closeable single tip wide mouth bottle opening top	Clear	16, 24, & 32 oz. bottles	12
4901-13	Wide mouth top converter - converts wide mouth bottle openings to fit standard tops	Clear	16, 24, & 32 oz. bottles	12

Note: All items sold by case lot only **Only available in clear* ***Only available in white*

Traex® Sauce Boss® Portion Control Dispenser

- Settings from ½ oz to 1/32 oz
- Position adjustment is easy, pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	CASE LOT
2800-31	Sauce Boss® with legs, 6⅛" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 cm)	48 (1.4)	1
2802	Sauce Boss® parts kit includes: octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, cylinder, octagonal yellow auxillary cam, and spring		1

Traex® Batter Boss® Portion Control Dispenser

- Not recommended for chunky batters
- 8 portion control settings dispense from 1-3 oz
- Position adjustment is easy, pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	CASE LOT
2803-18	Batter Boss® with legs, 6⅛" x 10⅞" x 7½" (15.6 X 27.6 X 19.1 cm)	48 (1.4)	1
2805	Batter Boss® parts kit includes: octagonal cam pin, octagonal cam, trigger pin, trigger, dispenser bar, piston, check valve, spring support plate and spring		1

Stainless Steel Batter Can

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

ITEM #	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
46572	2 (1.9)	8½ (21.6)	6

Dripcut® Servers with Plastic Jars, Plastic Tops and Chrome Tops

- Polyethylene jar
- Available with plastic or chrome plated top
- See Buffet and Tabletop Service, *page 256* for additional sizes

CERTIFICATION(S)

USA MADE

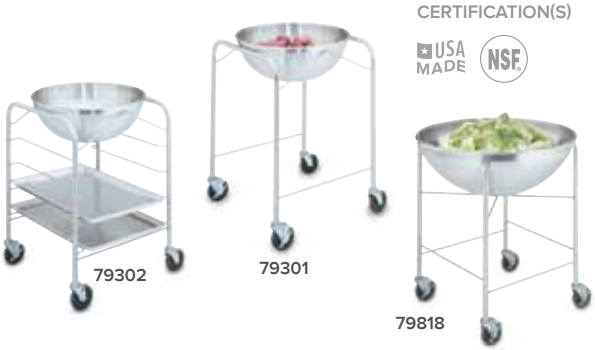
01 Brown · 02 Red · 05 White · 06 Black · 18 Almond

4748-18

2748

ITEM #	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CAP COLORS AVAILABLE	CASE LOT
DRIPCUT® SERVERS WITH PLASTIC JARS AND PLASTIC TOPS				
632-TT	32 (.95)	4 1/16 x 2¾ x 6 7/16 (10.3 X 7 X 16.4)	01, 02, 05, 18	6
4748-TT	48 (1.42)	5 x 2¾ x 7¼ (12.7 X 7 X 18.4)	01, 02, 05, 06, 18	6
4864-TT	64 (1.89)	5⅜ x 2⅝ x 8½ (13.7 X 6.7 X 21.6)	05, 18	6
DRIPCUT® SERVERS WITH PLASTIC JARS AND CHROME PLATED TOPS				
2748	48 (1.42)	5 x 2¾ x 7¼ (12.7 X 7 X 18.4)		6
4064	64 (1.89)	5⅜ x 2⅝ x 8½ (13.7 X 6.7 X 21.6)		6

To specify cap color when ordering your Dripcut® server, add suffix (TT)



CERTIFICATION(S)

USA MADE NSF

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 1/16" (12 cm)

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

*Round bottom

CERTIFICATION(S)

USA MADE

Heavy-Duty Stainless Steel Mixing Bowls

- Heavy-gauge 300 series stainless steel with precise capacities
- Concave bottoms sit flat on countertop
- Consistent size and dimensions make nested storage easy
- Proper weighting prevents tipping when in use

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	CASE LOT
68750	½ (0.5)	5¼ (13.3)	2 (5.1)	12
69006	¾ (0.7)	6¼ (15.9)	2⅜ (6)	6
69014	1½ (1.4)	7¾ (19.7)	3 (7.6)	6
69030	3 (2.8)	9⅜ (23.8)	4 (10.2)	6
69040	4 (3.8)	10⅜ (26.4)	4¼ (10.8)	6
69050	5 (4.7)	11¾ (29.8)	4½ (11.4)	6
69080	8 (7.6)	13¼ (33.7)	5⅜ (13.7)	3
69130	13 (12.3)	16 (40.6)	6 (15.2)	3
79300*	30 (28.4)	21⅝ (54.9)	7⅞ (20)	1
79450*	45 (42.6)	25¼ (64.1)	8½ (21.6)	1
79800* **	80 (75.7)	30⅝ (77.8)	11½ (29.2)	1

*NSF Certified **Round bottom

Economy Stainless Steel Mixing Bowls

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

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

Aluminum Colanders

CERTIFICATION(S)

USA MADE NSF

- 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 #	CAPACITY: QT (L)	TOP DIAMETER: IN (CM)	OVERALL HEIGHT: IN (CM)	GAUGE	CASE LOT
68298	11 (10.4)	15 3/16 (38.6)	8 3/16 (20.8)	10	2
68350	16 (15.1)	16 7/16 (41.8)	9½ (24.1)	8	1

Stainless Steel Colanders

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

ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	CASE LOT
47963	3 (2.8)	8¾ (22.2)	3¼ (8.3)	6
47965	5 (4.7)	11¼ (28.6)	3¾ (9.5)	6
47969	8 (7.6)	13 5/16 (33.8)	4¼ (10.8)	6
47974	14 (13.2)	16 3/16 (41.1)	5½ (14)	6

Wire Mesh Strainers

- Retinned wire mesh strainers with reinforced wire rims for added strength
- Double pan hooks and lacquered wooden handles

FINE ITEM #	FINE DOUBLE ITEM #	MEDIUM ITEM #	MEDIUM DOUBLE ITEM #	DIAMETER: IN (CM)	HANDLE LENGTH: IN (CM)	CASE LOT
47188	47191	47194	47197	6¼ (15.9)	6 (15.2)	12
47189	47192	47195	47198	8 (20.3)	6½ (16.5)	12
47190	47193	47196	47199	10¼ (26)	9 (22.9)	12

China Caps

- Stainless steel construction with convenient bowl clip
- Fine mesh: 1/16" (1.6 mm) perforations, Coarse mesh: 3/32" (2.4 mm) perforations

FINE ITEM #	COARSE ITEM #	DIAMETER: IN (CM)	DEPTH: IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
47166	47176	8 (20.3)	8 (20.3)	18 (45.7)	6
47167	47177	9¾ (24.8)	10 (25.4)	20 (50.8)	6
47168	47178	12 (30.5)	12 (30.5)	22 (55.9)	6

Professional Strainer & China Cap Strainer

4605

4700

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

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

Professional Sieve

CERTIFICATION(S)

USA MADE

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

5270

5270-1

5270-2

ITEM #	DESCRIPTION	CASE LOT
5270	14 Mesh sieve	1
5270-1	16" Sieve frame only	1
5270142	4 Mesh sieve screen only	1
5270-2	14 Mesh screen only	1
5270182	18 Mesh sieve screen only	1
5270202	22 Mesh sieve screen only	1

50663

Flat Bottom Steak Weights

- Stainless steel
- No crevices to collect food
- Removable silicone handle is heat resistant
- Color-coded removable handles help prevent cross contamination

CERTIFICATION(S)

NSF

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
50665	1.6# steak weight, yellow silicone handle	9 x 4¾ (22.9 x 12.1)	Yellow	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

*Sold in case lots only

47709

47708

Grid Bottom Steak Weights

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

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	WEIGHT: LBS (KG)	CASE LOT
47708	Stamped, chrome-plated steel	9 x 4½ (22.9 x 11.4)	2½ (1.13)	12
47709	Cast aluminum	9 x 4¾ (22.9 x 12.1)	1¼ (.57)	12

Griddle Stone System

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

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47710	Stone only	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 2⅝ (7.6 x 6.7)	12

Traex® Dripcut® Dredges

- Storage cap (4902-TT) allows accurate tracking of ingredients using FIFO (First In First Out) procedure and safe storage in same dispenser container

ITEM # 4902- COLORS ONLY:
add two-digit color suffix after dash. (***TT***)

01 Brown	02 Red	08 Yellow	13 Clear	44 Blue	54 Purple	191 Vista Green

4905-191

4906-32 4907-08 4908-01

4961-13191

ITEM #	DESCRIPTION	HOLE DIAMETER: IN (CM)	CAPACITY: OZ (L)	DIMENSIONS: IN (CM)	CASE LOT
4961-13191	Clear dredge w/fine green lid	0.055 (.14)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1332	Clear dredge w/medium beige lid	0.1 (.25)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1308	Clear dredge w/large yellow lid	0.18 (.46)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4961-1301	Clear dredge w/extra large brown lid	0.37 (.94)	16 (.47)	6¼ x 2⅞ (16 x 7.3)	12
4905-191	Fine green replacement lid	0.055 (.14)	—	—	12
4906-32	Medium beige replacement lid	0.1 (.25)	—	—	12
4907-08	Large yellow replacement lid	0.18 (.46)	—	—	12
4908-01	Extra large brown replacement lid	0.37 (.94)	—	—	12
4902-**TT**	Wide mouth indicator lid - select color from chart above	—	—	—	12

Note: Traex® Drip-Cut Dredges sold in case lots only

Aluminum and Stainless Steel Dredges

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

68183 68184

ITEM #	DESCRIPTION	HOLE DIAMETER: IN (CM)	CAPACITY: OZ (L)	OVERALL SIZE: IN (CM)	GAUGE	CASE LOT
ALUMINUM DREDGES						
68181	Large hole without handle	.075 (.19)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68182	Large hole with handle	.075 (.19)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68183	Small hole without handle	.047 (.12)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
68184	Small hole with handle	.047 (.12)	10 (295.7)	2¾ x 3¾ (7 x 9.5)	18	12
STAINLESS STEEL DREDGES						
T1041P	with handle	.07 (.17)	10 (295.7)	2.69 x 3.63 (68.3 x 92.1)	24	12
T1042P	without handle	.078 (.19)	10 (295.7)	2.69 x 4.13 (68.3 x 104.8)	24	12

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)
- Butcher block brush has flat wire bristles

483-0 474 473

458 461 463 457-0

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	1⅜ x 27 (3.5 x 68.6)	1
473	Creamer and percolator brush	1 x 17½ (2.5 x 44.4)	1
483-0	Butcher block brush	9 x 4 (22.9 x 10.2)	1

Stainless Steel Funnels

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

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

Outer vent diameter

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

CERTIFICATION(S)

USA MADE

- 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)	1⅙(2.7)	6

Check Holders

CERTIFICATION(S)

USA MADE

- Brushed Aluminum
- Keeps checks organized

ITEM #	LENGTH: IN (CM)	CASE LOT
2218	18 (45.7)	2
2524	24 (61)	2
2536	36 (91.4)	2
2548	48 (121.9)	2

Pie Markers

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

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
47050	6-cut	7⅙ (19.5)	6
47051	7-cut	7⅜ (18.3)	6
47052	8-cut	7⅝ (19.4)	6

Egg Slicer

- Heavy-duty cast aluminum body
- 10 wires

ITEM #	DIAMETER: IN (CM)	CASE LOT
47040	4½ (11.4)	12

Cheese Cutter

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

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

Hamburger Patty Mold

- Heavy-duty chrome-plated

ITEM #	DIAMETER: IN (CM)	CASE LOT
47705	4¾ (12.1)	12

Dripcut® Grater

- Stainless steel
- Convenient handles on all four sides
- Grate, shred, or mince cheese or vegetables

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
SG-200	9 x 4 x 4 (22.9 x 10.2 x 10.2)	6

Rocker Knife

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

CERTIFICATION(S)

USA MADE

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

Stainless Steel Food Containers

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

CERTIFICATION(S)

USA MADE NSF

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

Covered Ice Cream or Tote Pail

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

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	CASE LOT
59200	Covered ice cream tote or pail	20 (18.9)	9 7/32 x 16 13/16 (24.2 x 42.7)	1
59202	Extra cover for tote pail	—	—	1

Tapered Dairy or Utility Pails

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

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	GAUGE	CASE LOT
TAPERED DAIRY PAILS					
58130	Tapered dairy pail	12½ (11.8)	12 x 10 (30.5 x 25.4)	18	3
58160	Tapered dairy pail	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	18	3
58161*	Tapered dairy pail	14¾ (13.9)	12 x 10⅛ (30.5 x 25.7)	18	3
58200	Tapered dairy pail	23 (21.8)	14⅞ x 11⅞ (37.8 x 30.2)	18	3
UTILITY PAILS					
59120	Tapered utility pail	13 (12.3)	11⅜ x 9⅜ (28.9 x 23.8)	20	3
59150	Tapered utility pail	16 (15.1)	11⅞ x 9¾ (30.2 x 25.8)	20	3
HOOK-ON PAIL COVER					
58030	Pail cover for 58161, 58130 & 58160			16	3

**With side tilting handle*

Traex® Safety Mate® Insta Chill® Food Coolers

- Rapidly chills food
- Wide mouth with tethered cap
- Molded-in hook and fill line
- Durable polycarbonate is dishwasher safe

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
7024	Insta Chill®	4.2 (4)	23½ x 4 (59.7 x 10.2)	1
7022	Insta Chill®	2.1 (2)	15½ x 4 (39.4 x 10.2)	1
7023	Replacement tethered cap		—	4

Traex® Safety Mate® Ice Porter™ and Dolly

- Durable, break-resistant plastic for long-lasting use
- Pour spout
- Built-in hook for hanging/draining
- Built-in hook for hanging/draining
- Dolly easily transports four units

CERTIFICATION(S)

NSF

ITEM #	DESCRIPTION	CAPACITY: GAL (L)	DIMENSIONS: IN (CM)	CASE LOT
7001*	Ice porter	5.75 (21.8)	18 x 8½ (68.1 x 32.2)	1
7005*	Ice porter	4 (15.1)	14 x 8½ (53 x 32.2)	1
7004	Ice porter lid	—	10 x 8¾ x 2 (37.9 x 33..1 x 7.6)	1
7003	Hanging bracket only	—	—	1
1697	Dolly base	—	21 x 21 (79.5 x 79.5)	1
1698	Dolly handle	—	30 x 20½ (113.6 x 77.6)	1

**Made in the USA*

TRAEX® COLOR-MATE™ FOOD STORAGE BOXES

GO TO VOLLRATH.COM TO LEARN ABOUT USING VOLLRATH COLOR-CODED PRODUCTS FOR HACCP PROGRAMS

- Affordable and sanitary food storage solution
- Freezer safe
- Dishwasher safe
- Snap-On lids provide 46% increased capacity
- Color Coded: Red - Raw Meat, Yellow - Poultry, Blue - Seafood, Green - Produce, White - Dairy

CERTIFICATION(S)

USA MADE NSF

1521-C08

1527-C04

1511-C02

1517-C19

1522-C02

1535-CXX COMBO SETS AND LIDS

1535 BRS-C19

1500-C04

1500-C04 WITH 1527-C04

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
FOOD BOXES AND COVER			
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)	6
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, recessed	—	6
1500-CXX	Snap-on lid	22½ x 15⅝ x 2½ (57.2 x 39.7 x 6.4)	6
COMBO DRAIN AND BOX SETS			
1551-CXX	Combo set includes: 5" drain, 5" storage box, & snap-on lid	22½ x 15⅝ x 7½ (57.2 x 39.7 x 19.1)	1
1535-CXX*	Combo set includes: 5" drain, 7" storage box, snap-on lid & POP sticker	22½ x 15⅝ x 9½ (57.2 x 39.7 x 24.1)	1
1535 BRS-CXX*	Bulk combo set includes: 7" box, 5" drain, & snap lid & POP sticker	22 x 15½ x 9 (50.8 x 39.4 x 22.9)	30
1501-CXX*	Combo set includes: 5" drain, 5" storage box, & standard lid	20 x 15 x 6 (50.8 x 38.1 x 15.2)	1
1505-CXX*	Combo set includes: 5" drain, 7" storage box, & standard lid	20 x 15 x 8 (50.8 x 38.1 x 20.3)	1
1507-CXX*	Combo set include: 7" drain, 7" storage box, & standard lid	20 x 15 x 8 (50.8 x 38.1 x 20.3)	1

Select color by adding color suffix (XX) at end of product (Red 02, Blue 04, White 05, Yellow 08, Clear 13, Green 19)
** Not available in Clear*

Sanitary Drain Box

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

CERTIFICATION(S)

USA MADE

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

BUFFET AND TABLETOP SERVICE

FEATURED PRODUCTS

Somerville® Chafer Line
p. 213-214

Carving Station
p. 200

Contoured Buffet Stations
p. 201

CONTOURED CARVING STATION

Add fresh sliced meat to your next buffet

- Attractive Carving Station with lamps for additional heat while serving
- Heavy-duty steel frame, chrome-plated
- Stylish solid surface base and top
- Dual heat lamps, 250 watts each, NSF listed, shatter resistant
- Spun aluminum shades for heat dissipation
- Clear tempered glass customer breath guard
- Knife-friendly, dishwasher safe cutting board included, NSF listed
- Recessed base channels liquids into removable drip pan
- Super Pan V® third-size drip pan included
- Rubber feet provide stability and protect tabletop
- On/off lighted switch on base
- 6 ft. cord with plug

NEW

CERTIFICATION(S)*

Cutting board included and sold separately

ITEM #	DESCRIPTION	DIMENSIONS (W X D X H): IN (CM)	VOLTAGE	CASE LOT
46670	Contoured carving station	24 x 22 x 27 (61 x 56 x 68.6)	120 AC	1
25154	Contoured carving station cutting board only, black	21⅓ x 16¾ x ½ (54.1 x 42.5 x 1.27)	–	1
72242	Infrared bulb, white, 250 watt	–	–	1

CONTOURED BUFFET STATIONS

A trend setting versatile new line-up that defies tradition and gives notice to today's new buffet table

4667475

SMALL BUFFET STATION
shown with Griddle Pan (sold separately)

4667580

LARGE BUFFET STATION
shown with Miramar® cookware (sold separately))

4667680

INDUCTION BUFFET STATION
shown with Mirage® Cadet Induction Range (sold separately)

- Stylish yet flexible option for hot food buffet serving
- Available in three elegant finishes
- High quality and durable aluminum and chrome-plated steel

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
4667470	Small buffet station w/wire grill – Brown	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667475	Small buffet station w/wire grill – Black	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667480	Small buffet station w/wire grill – Natural	16 x 16 x 7½ (40.6 x 40.6 x 19.1)	1
4667570	Large buffet station w/wire grill – Brown	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667575	Large buffet station w/wire grill – Black	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667580	Large buffet station w/wire grill – Natural	21 x 16 x 7½ (53.3 x 40.6 x 19.1)	1
4667670	Induction buffet station – Brown	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
4667675	Induction buffet station – Black	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
4667680	Induction buffet station – Natural	18¼ x 15⅞ x 8 (46.4 x 40.3 x 20.3)	1
77540*	Griddle pan for 16" x 16" buffet station	16 x 17⁷⁄₁₆ x 1⁷⁄₁₆ (40.6 x 44.3 x 3.7)	1
77541*	Griddle pan for 21" x 16" buffet station	24⁹⁄₁₆ x 17¼ x 1⁷⁄₁₆ (62.4 x 43.8 x 3.7)	1

**NSF Certified and induction ready*

Contoured Platters and Stands

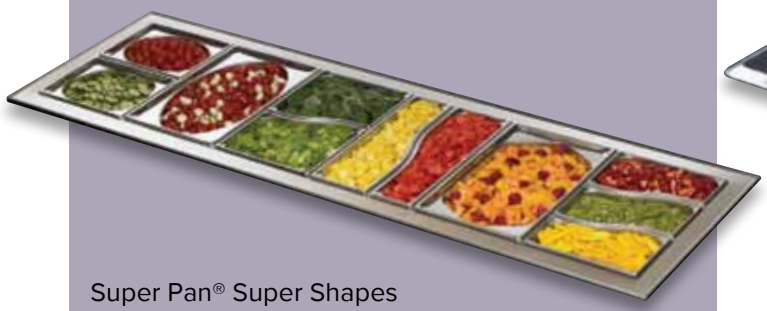
- Elegant and versatile serving platters with the durability of melamine
- Platters available in two sizes and dishwasher safe
- Medium platter has accompanying chrome plated steel riser stands available in three heights

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46291*	Large melamine platter	22 x 13¾ x 1¼ (55.9 x 34.8 x 3)	1
46292*	Medium melamine platter	14⅛ x 9 x 1¼ (35.9 x 22.9 x 3)	1
46251	3" stand for medium platter	16½ x 8⅜ x 3 (41.9 x 21.3 x 7.6)	1
46252	5" stand for medium platter	16½ x 8⅜ x 5 (41.9 x 21.3 x 12.7)	1
46253	7" stand for medium platter	16½ x 8⅜ x 7 (41.9 x 21.3 x 17.8)	1

**NSF Certified*

GIVE YOUR NEXT BUFFET AN EXTREME MAKEOVER!

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



Super Pan® Super Shapes

- Variety of eye-appealing shapes that fill full-size openings
- Incorporate with standard Super Pan® pans
- *See pages 114 and 115*

Miramar® Decorative Pans and Templates

- Templates available in Stainless Steel, White Stone or Night Sky
- Variety of shapes with embossed pattern rims
- *See pages 208-211*

NEW

Miramar® Contemporary Pans

- Award-winning pans feature sleek lines that easily integrate into any serving style from casual to formal
- Thermoset templates available in black, white stone, brown, stainless steel or black granite
- *See page 207*

Miramar® Display Cookware

- Cookware goes straight from the kitchen to your buffet in the same vessel
- Variety of cookware items or any menu
- *See pages 203-206*

- Extremely durable - thick 3-ply construction provides induction compatibility and will last a lifetime
- Cookware items have satin-finished interior and exterior with mirror-finished handles
- Au 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® DISPLAY COOKWARE

From the kitchen to the buffet, extremely versatile pieces that will help you drive profitability... and give your customers the impression of home-cooked foods with an elegant presentation.

CERTIFICATION(S)

NSF, JP, Induction, Electric, Gas

49411

Miramar® Casseroles

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49410	Casserole 3 qt with low dome cover	3 (2.9)	7⅞ (20)	7⅞ (20)	3¾ (9.5)	1
49411	Casserole 5 qt with low dome cover	5 (4.8)	9½ (24.1)	9½ (24.1)	4 7/16 (11.3)	1

49420

Miramar® Oval Au Gratins

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49420	Oval au gratin 10"	1 13/16 (1.7)	10 (25.4)	7½ (19.1)	2 1/16 (5.2)	1
49412*	Oval au gratin 12"	2⅝ (2.5)	12 (30.5)	8½ (21.6)	2 (5.1)	1

Mirror-finished interior

49416

49413

Miramar® Sauté Pans

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49416	Sauté pan 8"	1¼ (1.2)	8 (20.3)	8 (20.3)	2 (5.1)	1
49413	Sauté pan 10"	2¼ (2.1)	10¼ (26)	10¼ (26)	1⅞ (4.8)	1

49417

49424

Miramar® French Omelet Pans

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49417	French omelet pan 8"	1¾ (1.7)	8 (20.3)	8 (20.3)	2⅜ (6)	1
49424	French omelet pan 10"	3 1/16 (2.9)	10¼ (26)	10¼ (26)	2⅜ (6)	1

Miramar® Stir Fry Cookware

49418

49428

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49418	Stir fry pan 12"	5 3/16 (4.9)	11 7/8 (30.2)	11 7/8 (30.2)	3 11/16 (9.4)	1
49428	Stir fry server 13”	6 5/16 (6)	12 5/8 (32.1)	12 5/8 (32.1)	3 5/8 (9.2)	1

Miramar® Brazier Pan

49426

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49425	Brazier pan 12”	6 5/16 (6)	11 13/16 (30)	11 13/16 (30)	3 1/2 (8.9)	1

Miramar® Sauce Pans

49430

49414

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49430	Sauce pan 1 qt	1 (0.9)	5 1/2 (14)	5 1/2 (14)	2 11/16 (6.8)	1
49414	Sauce pan 2 qt	2 (1.9)	6 1/4 (15.9)	6 1/4 (15.9)	3 3/4 (9.5)	1

Miramar® Food Pans

49432

49433

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49434	Small food pan w/o handle	2.8 (2.6)	11.6 (29 1/2)	9.3 (23.6)	2 (5.1)	1
49435	Small food pan w/ handle	2.8 (2.6)	11.6 (29 1/2)	9.3 (23.6)	2 (5.1)	1
49432	Large food pan w/o handle	4.6 (4.4)	14.7 (37.3)	11.8 (30)	2 (5.1)	1
49433	Large food pan w/ handle	4.6 (4.4)	14.7 (37.3)	11.8 (30)	2 (5.1)	1

Miramar® French Oven

49431

ITEM #	DESCRIPTION	CAPACITY: QT (L)	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49431	French oven 7 qt w/ cover	7 (6.6)	14.3 (36.3)	11.1 (28.2)	3.8 (9.7)	1

Miramar® Dome Covers

49431

49431

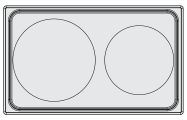
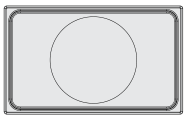
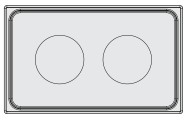
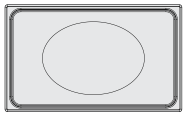
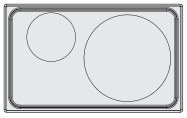
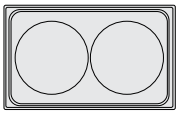
ITEM #	DESCRIPTION	LENGTH: IN (CM)	WIDTH: IN (CM)	HEIGHT: IN (CM)	CASE LOT
49429	High dome cover 13" fits 49428	14 (35.6)	14 (35.6)	4 1/4 (12)	1
49426	High dome cover 12" fits 49418 and 49425	12 3/4 (32.4)	12 3/4 (32.4)	4 (10.2)	1
49415	Low dome cover fits 49414	6 5/8 (16.8)	6 5/8 (16.8)	2 (5.1)	1
49427	Low dome cover fits 49430	5 7/8 (14.9)	5 7/8 (14.9)	2 (5.1)	1
49419	Low dome cover 8" fits 49416 and 49417	8 (20.3)	8 (20.3)	2 (5.1)	1
49423	Low dome cover 10" fits 49413 and 49424	10 3/4 (27.3)	10 3/4 (27.3)	2 (5.1)	1

MIRAMAR® COOKWARE TEMPLATES

Single Size Templates

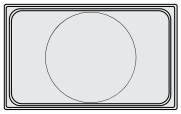
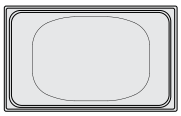
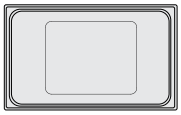
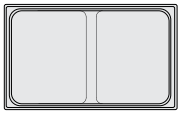
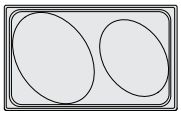
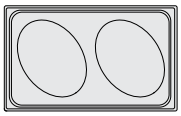
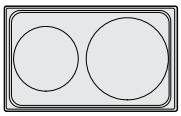
— OVERALL DIMENSIONS 21⅛" X 12¾" (53.6 X 32.4 CM)

TO VIEW CUT-OUT DIMENSIONS, GO TO VOLLRATH.COM

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8242014		One large and one small round, Stainless Steel Plain	(1) 49411 and (1) 49410	1
	8242016		One large and one small round, Stainless Steel Satin Edge	(1) 49411 and (1) 49410	1
	8242010		One large and one small round, Night Sky	(1) 49411 and (1) 49410	1
	8242020		One large and one small round, White Stone	(1) 49411 and (1) 49410	1
	8242114		One large round, Stainless Steel Plain	(1) 49424	1
	8242116		One large round, Stainless Steel Satin Edge	(1) 49424	1
	8242110		One large round, Night Sky	(1) 49424	1
	8242120		One large round, White Stone	(1) 49424	1
	8242214		Two small round, Stainless Steel Plain	(2) 49430	1
	8242216		Two small round, Stainless Steel Satin Edge	(2) 49430	1
	8242314		One large oval, Stainless Steel Plain	(1) 49412	1
	8242316		One large oval, Stainless Steel Satin Edge	(1) 49412	1
	8242310		One large oval, Night Sky	(1) 49412	1
	8242320		One large oval, White Stone	(1) 49412	1
	8242414		One large and one small round, Stainless Steel Plain	(1) 49430 and (1) 49424	1
	8242416		One large and one small round, Stainless Steel Satin Edge	(1) 49430 and (1) 49424	1
	8242514		Two large rounds, Stainless Steel Plain	(2) 49411	1
	8242516		Two large rounds, Stainless Steel Satin Edge	(2) 49411	1

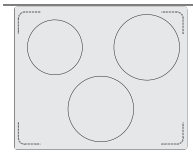
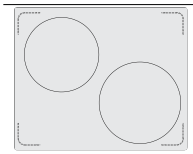
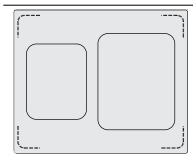
Single Size Templates Continued

— OVERALL DIMENSIONS 21⅛" X 12¾" (53.6 X 32.4 CM)

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8242614		One large round, Stainless Steel Plain	(1) 49418	1
	8242616		One large round, Stainless Steel Satin Edge	(1) 49418	1
	8242610		One large round, Night Sky	(1) 49418	1
	8242620		One large round, White Stone	(1) 49418	1
	8242714		One large oval, Stainless Steel Plain	(1) 49431	1
	8242716		One large oval, Stainless Steel Satin Edge	(1) 49431	1
	8242710		One large oval, Night Sky	(1) 49431	1
	8242720		One large oval, White Stone	(1) 49431	1
	8242814		One small food pan, Stainless Steel Plain	(1) 49435	1
	8242816		One small food pan, Stainless Steel Satin Edge	(1) 49435	1
	8242810		One small food pan, Night Sky	(1) 49435	1
	8242820		One small food pan, White Stone	(1) 49435	1
	8242914		One large food pan, Stainless Steel Plain	(1) 49433	1
	8242916		One large food pan, Stainless Steel Satin Edge	(1) 49433	1
	8243014		Two small food pans, Stainless Steel Plain	(2) 49435	1
	8243016		Two small food pans, Stainless Steel Satin Edge	(2) 49435	1
	8243114		One large and one medium oval, Stainless Steel Plain	(1) 49420 and (1) 49412	1
	8243116		One large and one medium oval, Stainless Steel Satin Edge	(1) 49420 and (1) 49412	1
	8243214		Two medium oval, Stainless Steel Plain	(2) 49420	1
	8243216		Two medium oval, Stainless Steel Satin Edge	(2) 49420	1
	8243210		Two medium oval, Night Sky	(2) 49420	1
	8243220		Two medium oval, White Stone	(2) 49420	1
	8243314		One large and one medium round, Stainless Steel Plain	(1) 49424 and (1) 49417	1
	8243316		One large and one medium round, Stainless Steel Satin Edge	(1) 49424 and (1) 49417	1

Double Size Templates

— OVERALL DIMENSIONS 21⅛" X 25⅝" (53.6 X 65 CM)

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8250614		Three rounds, Stainless Steel Plain	(1) 49410, (1) 49413 and (1) 49411	1
	8250616		Three rounds, Stainless Steel Satin Edge	(1) 49410, (1) 49413 and (1) 49411	1
	8250714		Two large rounds, Stainless Steel Plain	(1) 49425 and (1) 49418	1
	8250716		Two large rounds, Stainless Steel Satin Edge	(1) 49425 and (1) 49418	1
	8250814		One large and one small food pan, Stainless Steel Plain	(1) 49435 and (1) 49433	1
	8250816		One large and one small food pan, Stainless Steel Satin Edge	(1) 49435 and (1) 49433	1

TO VIEW CUT-OUT DIMENSIONS, GO TO VOLLRATH.COM

- Decorative options to dress up your buffet
- Enhance food presentation
- High quality stainless steel, brushed finish
- Durable
- Patented design
- Dishwasher safe
- To be used with templates

MIRAMAR® CONTEMPORARY PANS

The steam table isn't what it used to be. Presenting the chic yet elegant style of the new Miramar® Contemporary Pans

Pans

CERTIFICATION(S)

NSF

NEW

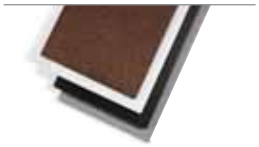
ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
40003	5¾ x 5¾ brushed stainless steel pan	1 (.9)	5¾ x 5¾ x 4¾ (14.6 x 14.6 x 12.1)	1
40004	5¾ x 11½ brushed stainless steel pan	2.5 (2.4)	5¾ x 11½ x 4¾ (14.6 x 29.2 x 12.1)	1
40005	11½ x 9¼ brushed stainless steel pan	4.5 (4.3)	11½ x 9¼ x 4¾ (29.2 x 23.5 x 12.1)	1
40006	11½ x 19 brushed stainless steel pan	6 (5.7)	11½ x 19 x 3⅛ (29.2 x 48.3 x 7.9)	1

Templates

CERTIFICATION(S)

USA MADE NSF

NEW



ITEM #	COLOR	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
8240018		Solid Black blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240020		White Stone blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240022		Brown Granite blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240024		Grey Granite blank thermoset template	12 x 20 (30.5 x 50.8)	1
8240014		Stainless Steel Plain blank template	12 x 20 (30.5 x 50.8)	1

	ITEM #	COLOR	ACCOMMODATES	DIMENSIONS: IN (CM)	CASE LOT
ACCEPTS 1 40006 10.5 X 18.0	8244018		Accommodates 1 each 40006, Solid Black	12 x 20 (30.5 x 50.8)	1
	8244020		Accommodates 1 each 40006, White Stone	12 x 20 (30.5 x 50.8)	1
	8244022		Accommodates 1 each 40006, Brown Granite	12 x 20 (30.5 x 50.8)	1
	8244024		Accommodates 1 each 40006, Gray Granite	12 x 20 (30.5 x 50.8)	1
	8244014		Accommodates 1 each 40006, Stainless Steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 2 40005 10.5 X 8.3	8244118		Accommodates 2 each 40005, Solid Black	12 x 20 (30.5 x 50.8)	1
	8244120		Accommodates 2 each 40005, White Stone	12 x 20 (30.5 x 50.8)	1
	8244122		Accommodates 2 each 40005, Brown Granite	12 x 20 (30.5 x 50.8)	1
	8244124		Accommodates 2 each 40005, Gray Granite	12 x 20 (30.5 x 50.8)	1
	8244114		Accommodates 2 each 40005, Stainless Steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 3 40004 10.5 X 4.7	8244218		Accommodates 3 each 40004, Solid Black	12 x 20 (30.5 x 50.8)	1
	8244220		Accommodates 3 each 40004, White Stone	12 x 20 (30.5 x 50.8)	1
	8244222		Accommodates 3 each 40004, Brown Granite	12 x 20 (30.5 x 50.8)	1
	8244224		Accommodates 3 each 40004, Gray Granite	12 x 20 (30.5 x 50.8)	1
	8244214		Accommodates 3 each 40004, Stainless Steel	12 x 20 (30.5 x 50.8)	1
ACCEPTS 6 40003 4.8 X 4.8	8244318		Accommodates 6 each 40003, Solid Black	12 x 20 (30.5 x 50.8)	1
	8244320		Accommodates 6 each 40003, White Stone	12 x 20 (30.5 x 50.8)	1
	8244322		Accommodates 6 each 40003, Brown Granite	12 x 20 (30.5 x 50.8)	1
	8244324		Accommodates 6 each 40003, Gray Granite	12 x 20 (30.5 x 50.8)	1
	8244314		Accommodates 6 each 40003, Stainless Steel	12 x 20 (30.5 x 50.8)	1

- 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 be used with templates on *pages 209-210*
- Dishwasher safe
- High quality stainless steel, high polish finish

CERTIFICATION(S)

NSF

MIRAMAR® DECORATIVE PANS

"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

LEARN MORE ABOUT MIRAMAR PANS AND TEMPLATES AT VOLLRATH.COM

BRASS KNOB COVER

8230010 WITH
8231610 INSET COVER

Miramar® Soup Insets & Covers

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
INSETS				
8230010	Soup inset	7 (6.6)	10½ x 8⅚ (26.7 x 21.1)	1
8231220*	Soup inset	10 (9.5)	12 x 7⅞ (30.5 x 20.0)	1
HINGED COVERS				
8231620**	Brass knob hinged cover for 7 qt (6.6 L) soup inset	—	10⅝ x 3 (26.8 x 7.6)	1
8231610**	Chrome knob hinged cover for 7 qt (6.6 L) soup inset	—	10⅝ x 3 (26.8 x 7.6)	1
8261720**	Brass knob hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)	1
8261710**	Chrome knob hinged cover for 10 qt (9.5 L) soup inset	—	12 x 3 (30.5 x 7.6)	1

Note: Material thickness – Suffix "10" denotes 1.5mm and suffix "20" denotes 1.2mm
**No embossed pattern on rim* ***Not NSF*

Miramar® Decorative Oval & Half Oval Pans

8230620

8230210

8231420

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8230210	Small oval - 2½" (6.4 cm) deep	2 (1.9)	13⅛ x 8⅞ x 2½ (33.3 x 22.5 x 6.4)	1
8230110	Small oval - 4" (10.2 cm) deep	3.4 (3.2)	13⅛ x 8⅞ x 4 (33.3 x 22.5 x 10.2)	1
8231420	Large oval - 2" (5.1 cm) deep	3 (2.8)	19⅙ x 11⅞ x 2 (48.4 x 30.2 x 5.1)	1
8231320	Large oval - 4" (10.2 cm) deep	6.4 (6.1)	19⅙ x 11⅞ x 4 (48.4 x 30.2 x 10.2)	1
8230620	Half oval - 4½" (10.8 cm) deep	1.7 (1.6)	8⅞ x 6½ x 4½ (22.5 x 16.5 x 11.4)	1

Miramar® Decorative Casserole Pans

8203510

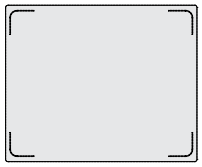
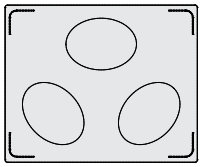
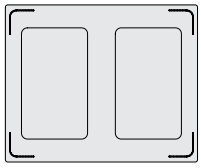
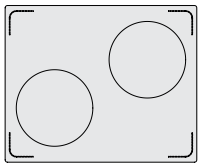
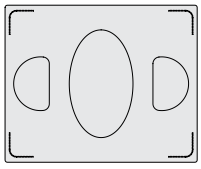
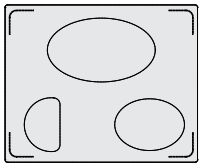
ITEM #	DESCRIPTION	DEPTH: IN (CM)	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8203510	Casserole pan 8"	2½ (6.4)	2.4 (2.3)	12 x 13 x 2½ (30.5 x 33.0 x 6.4)	1
8230510	Casserole pan 10"	4 (10.2)	4.1 (3.9)	12 x 13 x 4 (30.5 x 33.0 x 10.2)	1

Angled adapter plates shown on page 120

Miramar® Stainless Steel Double Well Templates

Designed for Miramar® Decorative Pans (*see pages 208 and 211*)

- 21⅛" x 25¾" (53.6 x 65.4cm)

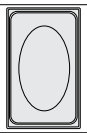
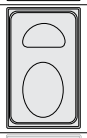
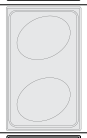
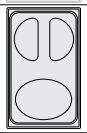
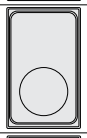
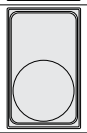
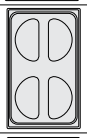
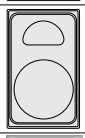
	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8240114		Blank double template, Stainless Steel Plain	––	1
	8240116		Blank double template, Stainless Steel Satin Edge	––	1
	8250114		Three small ovals, Stainless Steel Plain	(3) 8230110 or (3) 8230210	1
	8250116		Three small ovals, Stainless Steel Satin Edge	(3) 8230110 or (3) 8230210	1
	8250214		Two rectangles (¾ size), Stainless Steel Plain	(2) 8231520	1
	8250216		Two rectangles (¾ size), Stainless Steel Satin Edge	(2) 8231520	1
	8250314		Two casseroles, Stainless Steel Plain	(2) 8203510 or (2) 8230510	1
	8240316		Two casseroles, Stainless Steel Satin Edge	(2) 8203510 or (2) 8230510	1
	8250414		One large oval and two half ovals, Stainless Steel Plain	(1) 8231420 or 8231320 and (1) 8230620	1
	8250416		One large oval and two half ovals, Stainless Steel Satin Edge	(1) 8231420 or 8231320 and (1) 8230620	1
	8250514		One large oval, one small oval and one half oval, Stainless Steel Plain	(1) 8231420 or 8231320 and (1) 8230110 or 8230210 and (1) 8230620	1
	8250516		One large oval, one small oval and one half oval, Stainless Steel Satin Edge	(1) 8231420 or 8231320 and (1) 8230110 or 8230210 and (1) 8230620	1

FIND EASY STEPS FOR ORDERING MIRAMAR TEMPLATES AND VIEW CUT-OUT DIMENSIONS AT VOLLRATH.COM

Miramar® Single Well Templates

Designed for Miramar® Decorative Pans (*see pages 122, 208, 211 and 235*)

ITEM #	COLOR	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
8240014		Stainless Steel Plain blank template	21⅛ x 12¾ (53.6 x 32.4)	1
8220014		Stainless Steel Plain half-size blank template	10½ x 12¾ (26.7 x 32.4)	1
8240016		Stainless Steel Satin Edge blank template	21⅛ x 12¾ (53.6 x 32.4)	1
8240010		Night Sky blank thermoset template	21⅛ x 12¾ (53.6 x 32.4)	1
8220010		Night Sky half-size blank thermoset template	10½ x 12¾ (26.7 x 32.4)	1
8240020		White Stone blank thermoset template	21⅛ x 12¾ (53.6 x 32.4)	1

	ITEM #	COLOR	CUT-OUT DESCRIPTION	ACCOMMODATES	CASE LOT
	8240114		One large oval, Stainless Steel Plain	(1) 8231420 or (1) 8231320	1
	8240116		One large oval, Stainless Steel Satin Edge	(1) 8231420 or (1) 8231320	1
	8240110		One large oval, Night Sky	(1) 8231420 or (1) 8231320	1
	8240120		One large oval, White Stone	(1) 8231420 or (1) 8231320	1
	8240214		Oval and ½ oval, Stainless Steel Plain	(1) 8230110 or 8230210 and (1) 8230620	1
	8240216		Oval and ½ oval, Stainless Steel Satin Edge	(1) 8230110 or 8230210 and (1) 8230620	1
	8240210		Oval and ½ oval, Night Sky	(1) 8230110 or 8230210 and (1) 8230620	1
	8240220		Oval and ½ oval, White Stone	(1) 8230110 or 8230210 and (1) 8230620	1
	8240314		Two small ovals, Stainless Steel Plain	(2) 8230110 or 8230210	1
	8240316		Two small ovals, Stainless Steel Satin Edge	(2) 8230110 or 8230210	1
	8240310		Two small ovals, Night Sky	(2) 8230110 or 8230210	1
	8240320		Two small ovals, White Stone	(2) 8230110 or 8230210	1
	8240414		One oval and two half ovals, Stainless Steel Plain	(1) 8230110 or 8230210 and (2) 8230620	1
	8240416		One oval and two half ovals, Stainless Steel Satin Edge	(1) 8230110 or 8230210 and (2) 8230620	1
	8240410		One oval and two half ovals, Night Sky	(1) 8230110 or 8230210 and (2) 8230620	1
	8240420		One oval and two half ovals, White Stone	(1) 8230110 or 8230210 and (2) 8230620	1
	8240514		One rectangle (¾ size), Stainless Steel Plain	(1) 8231520	1
	8240516		One rectangle (¾ size), Stainless Steel Satin Edge	(1) 8231520	1
	8240510		One rectangle (¾ size), Night Sky	(1) 8231520	1
	8240520		One rectangle (¾ size), White Stone	(1) 8231520	1
	8240614		One medium round, Stainless Steel Plain	(1) 8230010	1
	8240616		One medium round, Stainless Steel Satin Edge	(1) 8230010	1
	8240610		One medium round, Night Sky	(1) 8230010	1
	8240620		One medium round, White Stone	(1) 8230010	1
	8240714		One large round, Stainless Steel Plain	(1) 8231220	1
	8240716		One large round, Stainless Steel Satin Edge	(1) 8231220	1
	8240710		One large round, Night Sky	(1) 8231220	1
	8240720		One large round, White Stone	(1) 8231220	1
	8241314		Four ½ ovals, Stainless Steel Plain	(4) 8230620	1
	8241316		Four ½ ovals, Stainless Steel Satin Edge	(4) 8230620	1
	8241310		Four ½ ovals, Night Sky	(4) 8230620	1
	8241320		Four ½ ovals, White Stone	(4) 8230620	1
	8241414		One casserole and one half oval, Stainless Steel Plain	(1) 8203510 or 8230510 and (1) 8230620	1
	8241416		One casserole and one half oval, Stainless Steel Satin Edge	(1) 8203510 or 8230510 and (1) 8230620	1
	8241410		One casserole and one half oval, Night Sky	(1) 8203510 or 8230510 and (1) 8230620	1
	8241420		One casserole and one half oval, White Stone	(1) 8203510 or 8230510 and (1) 8230620	1
	8241514		2 Triangles, Stainless Steel Plain	(2) 47667	1
	8241516		2 Triangles, Stainless Steel Satin Edge	(2) 47667	1
	8241510		2 Triangles, Night Sky	(2) 47667	1
	8241520		2 Triangles, White Stone	(2) 47667	1
	8241914		Six 4¼" (10.8 cm) bain maries, Stainless Steel Plain	(6) 78710	1
	8241916		Six 4¼" (10.8 cm) bain maries, Stainless Steel Satin Edge	(6) 78710	1
	8241910		Six 4¼" (10.8 cm) bain maries, Night Sky	(6) 78710	1
	8241920		Six 4¼" (10.8 cm) bain maries, White Stone	(6) 78710	1

TO VIEW CUT-OUT DIMENSIONS, GO TO VOLLRATH.COM

Miramar® Stainless Steel Decorative & Plain Pans

Decorative embossed pattern

- 18-8 high-polished stainless steel construction – durable and easy to clean
- Multiple shapes and capacities for a variety of foods and more appealing presentations
- Decorative pans have a stylish embossed pattern on rim adding elegance and style to your buffet presentation
- Various sized pans to fit in standard well opening
- Dishwasher safe

CERTIFICATION(S)

NSF

8230305

MIRAMAR® FULL-SIZE PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8230310*	8230305*	Full-size - 1¼" (3.2 cm) deep	2.9 (2.7)	21½ x 13⁵⁄₁₆ x 1¼ (54.6 x 33.8 x 3.2)	1
8230410*	8230405*	Full-size - 2½" (6.4 cm) deep	6.3 (6.6)	21½ x 13⁵⁄₁₆ x 2½ (54.6 x 33.8 x 6.4)	1

8231520

MIRAMAR® 3/4-SIZE PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231520	—	3⁄4-Size 2¼" (5.7 cm) deep	4.1 (3.9)	19½ x 12 x 2¼ (49.5 x 30.5 x 5.7)	1

8230720

MIRAMAR® HALF-SIZE PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231810	—	Half-size 1" (2.5 cm) deep	1.4 (1.5)	13⁄₁₆ x 10⁵⁄₈ x 1 (33.2 x 27.0 x 2.5)	1
8231820	—	Half-size 1½" (3.8 cm) deep	2.15 (2)	13⁄₁₆ x 10⁵⁄₈ x 1½ (33.2 x 27.0 x 3.8)	1
8230720	8230705	Half-size 2¾" (7.0 cm) deep	3.4 (3.2)	13⁄₁₆ x 10⁵⁄₈ x 2¾ (33.2 x 27.0 x 7.0)	1

8230920

MIRAMAR® HALF-SIZE LONG PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8230820	8230805	Half-size long 2¾" (7.0 cm) deep	3 (2.8)	20¹⁵⁄₁₆ x 6½ x 2¾ (53.2 x 16.5 x 7.0)	1
8230920	8230905	Half-size long 4" (10.2 cm) deep	4.4 (4.1)	20¹⁵⁄₁₆ x 6½ x 4 (53.2 x 16.5 x 10.2)	1

8231120

MIRAMAR® THIRD-SIZE PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8231120	8231105	Third-size 2½" (6.4 cm) deep	1.9 (1.8)	13⁄₁₆ x 7 x 2½ (33.2 x 17.8 x 6.4)	1
8231020	8231005	Third-size 4" (10.2 cm) deep	2.7 (2.5)	13⁄₁₆ x 7 x 4 (33.2 x 17.8 x 10.2)	1

8262220

8266205

MIRAMAR® SIXTH-SIZE PANS

DECORATIVE ITEM #	PLAIN ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
8262220	8262205	Sixth-size 2½" (6.4 cm) deep	.86 (.81)	6½ x 7 x 2½ (16.5 x 17.8 x 6.4)	1
8264220	8264205	Sixth-size 4" (10.2 cm) deep	1.24 (1.17)	6½ x 7 x 4 (16.5 x 17.8 x 10.2)	1
8266220	8266205	Sixth-size 6" (15.2 cm) deep	1.79 (1.7)	6½ x 7 x 6 (16.5 x 17.8 x 15.2)	1

See adaptor bars on page 120

INTRIGUE™ INDUCTION CHAFERS

An elegant yet versatile chafer with a low profile design for the best food presentation

- Induction ready
- Mirror-finished stainless steel
- Glass top version allows viewing of food without opening chafer – maintaining food quality
- Removable cover with baffle, "stay put" hinge design holds cover in closed, 45° or 90° position
- Reinforced bracket with rubber table feet for longer life and to keep chafer in place
- Dripless cover and pans keep condensation off of food and tabletop
- Available with mirror-finished stainless steel or porcelain food pans

REPLACEMENT PARTS AVAILABLE – SEE VOLLRATH.COM

46125 46120 46132 46134

CERTIFICATION(S)

Induction

46130 46131 49130

46114* 46549* 46113* 46112*

**Stands accepts canned fuel or Vollrath's universal chafer heater*

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS	CASE LOT	TOTE BOX
ROUND INTRIGUE INDUCTION CHAFERS			**W X H: IN (CM)**		
46120	Solid top S/S chafer with brass trim and porcelain food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46121	Solid top S/S chafer with brass trim and S/S food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46122	Solid top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46123	Solid top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46124	Glass top S/S chafer with brass trim and S/S food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46125	Glass top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15½ x 3⁵⁄₃₂ (39.4 x 8.0)	1	52645
46130	Porcelain food pan	4.24 (4)	15½ x 2¾ (39.4 x 7.0)	1	—
49130	Divided porcelain food pan	3.75 (3.5)	15⅛ x 2⁷⁄₁₆ (38.4 x 6.2)	1	—
46131	S/S food pan	5.92 (5.6)	15½ x 2¾ (39.4 x 7.0)	1	—
46549	Black chafer stand*	—	—	1	—
46114	S/S stand*	—	—	1	—
SQUARE INTRIGUE INDUCTION CHAFERS			**W X H X D: IN (CM)**		
46133	Solid top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15.43 x 16.23 x 8.01 (39.2 x 41.2 x 20.3)	1	52645
46132	Solid top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15.43 x 16.23 x 8.01 (39.2 x 41.2 x 20.3)	1	52645
46134	Glass top S/S chafer with S/S trim and S/S food pan	6 (5.8)	15.43 x 16.23 x 6.9 (39.2 x 41.2 x 17.6)	1	52645
46135	Glass top S/S chafer with S/S trim and porcelain food pan	6 (5.8)	15.43 x 16.23 x 6.9 (39.2 x 41.2 x 17.6)	1	52645
46136	Porcelain food pan	3.75 (3.5)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
49136	Divided porcelain food pan	3.70 (3.5)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
46137	S/S food pan	6.66 (6.3)	15.43 x 2.48 x 8.01 (39.2 x 6.3 x 20.3)	1	—
46112	Black chafer stand*	—	—	1	—
46113	S/S stand*	—	—	1	—

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

SOMERVILLE®

A Vollrath premier chafer line for the most discriminating buffets. The patented inspirational design, stunning finish and unique accent features convey an upscale image in any decor.

- Elegant mirror-finished, heavy-duty stainless steel
- Durable solid legs and welded construction
- Chafers feature a new heavy-duty hinge design that works in the closed, 90°degree, and fully-open position
- Included windguard shields fuel from wind for outdoor use and for more attractive presentations
- Use standard fuel or Vollrath's Universal Electric Heater *(sold separately, see page 224)*

4634010

4635610

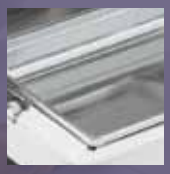
4634110

REPLACEMENT PARTS AVAILABLE. SEE VOLLRATH.COM

ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
4634010	Rectangular chafer, fully retractable, with Super Pan V® dripless water pan, 3-position dome cover	9 qt (8.6 L)	26¼ x 18⅞ x 18¾ (66.7 x 47.9 x 47.6)	1
4635610	Round chafer, fully retractable, with dripless water pan, 3-position dome cover	6 qt (5.7 L)	19⅝ x 20 x 19⅝ (50.6 x 50.8 x 50.6)	1
4634110	Round drop-in chafer	6 qt (5.7 L)	21 x 21 x 15¾ (53 x 53 x 40)	1
4635710	Soup urn	7 qt (6.6 L)	13 x 11 x 23½ (33 x 27.9 x 59.7)	1
4635410	Gravy/sauce urn	4 qt (4.4 L)	13 x 11 x 19¾ (33 x 27.9 x 50.2)	1
4635310	Coffee urn	3 gal (11.4 L)	13 x 13½ x 22 (33 x 34 x 56)	1
4635510	Coffee urn	5 gal (18.9 L)	13 x 13½ x 27⅜ (33 x 34 x 70)	1
4635110	Milk dispenser	5 qt (4.8 L)	8 x 12⅞ x 16⅜ (20 x 33 x 42)	1
4635810	Juice/cold beverage dispenser	8 qt (7.6 L)	12⅞ x 8 x 22⅝ (33 x 20 x 57)	1
4635210	Double cereal dispenser, each	4 qt (3.8 L)	12 x 8¾ x 23⅝ (31 x 22 x 60)	1

- Heavy-duty 18-8 mirror-finished stainless steel
- Durable construction
- Use standard fuel or Vollrath's Universal Electric Heater *(sold separately; see page 224)*
- A full offering of matching buffet components also available

CHANNELED COVER



DRIPLESS WATER PAN

BREAKTHROUGH HINGE DESIGN

REMOVABLE COVER

WINDGUARD

4635710

4635410

4635310

4635510

4635110

4635810

4635210

Somerville® Accessories

ITEM #	DESCRIPTION	FOOD PAN	WATER PAN	FUEL HOLDER	DOME COVER	TOTE BOX
4634010	Chafer	30022	4625910	46864	4634020-1	52647
4635610	Chafer	46862	46269	46864	—	—
4634110	Chafer	46862	46269	46864	—	—
4635710	Soup Urn	4635730-1	—	46864	4635720-1	52645
4635410	Gravy/Sauce Urn	4635430-1	—	46864	4635420-1	52645
4635310	Coffee Urn	—	—	46864	—	52647
4635510	Coffee Urn	—	—	46864	—	52647
4635110	Milk Dispenser	—	—	—	—	—
4635810	Juice/Cold Beverage Dispenser	—	—	—	—	52645
4635210	Double Cereal Dispenser	—	—	—	—	52645

NEW YORK, NEW YORK®

When nothing but the most elegant dining experience will do, choose the line that sets the standard — New York, New York®. A favorite of hotels, restaurants and caterers who desire quality, elegance and value.

Retractable Chafers

- Mirror-finished, 18-8 stainless steel
- Durable solid legs and welded construction
- Chafers feature channeled cover that transfers condensation into the water pan
- Includes windguards

Standard Chafers

- Chafer dome cover opens to 90° and includes a standard water pan

Drop-In Chafers

- Drop-in chafer cover hinge design enables three cover positions – closed, 90° and fully open
- Cover removes for easy cleaning

UNIVERSAL ELECTRIC HEATER REQUIRED

Operates without open flame for a safe operation. Sold separately.

See page 224 for more information.

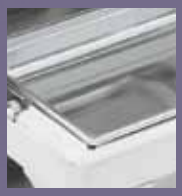
REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS L X W X H: IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46255	48755	Countertop rectangular chafer, fully retractable with SuperPan V® food pan, dripless water pan, 3-position dome cover and windguard shield	9 qt (8.6 L)	25 x 17½ x 18½ (63.5 x 44.45 x 47)	1	30022	52647
46265	48765	Countertop round chafer, fully retractable with food pan, dripless water pan, 3-position dome cover and windguard shield	6 qt (5.7 L)	19 x 19 x 18½ (48.26 x 48.26 x 47)	1	46862	52647
46258	48758	Drop-in rectangular chafer, fully retractable with SuperPan V® food pan, dripless water pan, 3-position dome cover	9 qt (8.6 L)	25½ x 18 x 18½ (64.77 x 45.72 x 47)	1	30022	—
46268	48768	Drop-in round chafer, fully retractable with food pan, dripless water pan, 3-position dome cover	6 qt (5.7 L)	19 x 19 x 8¼ (48.26 x 48.26 x 20.96)	1	46862	—
46093	48793	Coffee urn	3 gal/77 cups/11.4 L	12¾ x 13 x 19¾ (32.4 x 33.0 x 50.2)	1	—	52647
46094	48794	Coffee urn	5 gal/128 cups/18.9 L	15½ x 16½ x 21¾ (39.4 x 41.9 x 55.2)	1	—	52647
46090	48790	Soup chafer	7 qt (6.6 L)	12¾ x 10¼ x 19¾ (32.4 x 26.0 x 50.2)	1	46088	52645
46095	48795	Gravy/sauce chafer	2½ qt (2.4 L)	12¾ x 10¼ x 15 (32.4 x 26.0 x 38.1)	1	46104	52648
46280	—	Beverage dispenser brass accents	2 gal/51 cups/7.6 L	21 x 8 dia/11** (53.3 x 20.3 dia/27.9)	1	—	52645
46285	—	Beverage dispenser chrome accents	2 gal/51 cups/7.6 L	21 x 8 dia/11** (53.3 x 20.3 dia/27.9)	1	—	52645
46072	48772	Punch bowl	5 gal (18.9 L)	17 x 11½ (43.2 x 29.2)	1	—	—
46080*	48780*	Countertop rectangular chafer, with standard water pan, dome cover only opens to 90°	9 qt (8.6 L)	25½ x 18½ x 18½ (64.8 x 47 x 47)	1	30022	52647
46070*	48770*	Countertop round chafer, with standard water pan, dome cover only opens to 90°	6 qt (5.7 L)	18½ x 18 x 18¾ (47 x 45.7 x 47.6)	1	46862	52647

**Standard product does not include windguard or dripless water pan* ***Dimensions at faucet*

- Heavy-duty 18-8 mirror-finished stainless steel
- Durable construction
- Use standard fuel or Vollrath's Universal Electric Heater *(sold separately; see page 224)*

CHANNELED COVER


DRIPLESS WATER PAN

BREAKTHROUGH HINGE DESIGN

REMOVABLE COVER

WINDGUARD

46255

46258

46265

46268

46080

46070

46093

46095

46090

46280

46285

46072

New York, New York® Accessories

CHAFER ITEM #	FOOD PAN	WATER PAN	FUEL HOLDER	DOME COVER	TOTE BOX
46255	30022	46259	46864	46261, 46263	52647
46080	30022	46082	46864	46084	52647
46265	46862	46269	46864	46262, 46276	52647
46070	46862	46073	46864	—	52647
46090	46088	—	46864	46089	52645
46093	—	—	46864	46089	52647
46094	—	—	46864	46087	52647
46095	46104	—	46864	46089	52648
46258	30022	4652910			
46268	46862	46269			

New York, New York® Cold Beverage Dispenser Replacement Parts*

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

**For 2-Gallon Beverage Dispensers (items 46280 and 46285)*

ORION® BUFFET SERVICE

Orion® Retractable Chafers

- Full three position operation
- Perforated cover helps reduce condensation
- Windguard for outdoor use
- Removable cover for easy cleaning
- Orion® chafers include food pan, water pan and fuel holder(s)

46520

46530

Orion® Electric Chafer

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

CERTIFICATION(S)*

**UL listing applies to 46529 electric water pan only*

46529

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)

46518

46502

46502 shown with integral dome cover holder for convenient storage

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
ORION® RETRACTABLE CHAFERS						
46520	Full-size rectangular	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	30022	52647
46530	Round retractable	6 (5.7)	18½ x 18 (47 x 46)	1	46862	52647
ELECTRIC CHAFER						
46529	Full-size rectangular w/electric heater	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	30022	52647
ORION® LIFT-OFF CHAFERS						
46518	Full size oblong chafer — complete	9 (8.6	27 x 14 x 13½ (67.5 x 35 x 33.8)	1	46519	52647
46500	Large oval chafer	6 (5.7)	21¾ x 17½ x 13⅜ (55.2 x 44.5 x 34)	1	46504	52645
46501	Small oval chafer	4 (3.8)	18½ x 15¼ x 12 11/16 (47.0 x 38.7 x 32.2)	1	46505	52645
46502	Large round chafer	6 (5.7)	19 x 19¼ x 13½ (48.3 x 48.9 x 34.3)	1	46506	52646
46503	Small round chafer	4 (3.8)	15½ x 15½ x 12½ (39.4 x 39.4 x 31.9)	1	46507	52646

D-LUX CHAFERS

D-Lux Chafers

- Mirror finished durable stainless steel
- Dripless roll-top covers lift off for easy cleaning

D-Lux Soup Chafer

- Round Soup Chafer works on induction ranges or included stand with canned fuel or 46060 electric chafer heater *(sold separately)*
- Damped-hinged self-closing lid
- Ladle side tray included

D-Lux Cereal Dispenser

- Cereal dispenser with single transparent acrylic body
- Removable cover for easy filling from top

T3600

NEW

T3633

T3660

T3605

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
T3600	D-Lux full chafer	8.5 (8)	25 x 21 x 18 (63.5 x 53.3 x 45.7)	1
T3605	D-Lux round chafer	6.5 (6.1)	19 x 22 x 19 (48.3 x 55.9 x 48.3)	1
T3633	D-Lux soup chafer, induction	11 (10.4)	22 x 20 x 17 (55.9 x 50.8 x 43.2)	1
T3660	D-Lux cereal dispenser	8.5 (8)	10 x 14 x 27 (25.4 x 35.6 x 68.6)	1

MAXIMILLIAN STEEL™ BUFFET SERVICE

Contemporary elegance at an affordable price

49520

49520 Showing cover holder

- Mirror-finished stainless steel
- 49520 features a cover holder

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

49529

49521

49523

49525

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
49520	Full-size rectangular chafer	9 qt (8.6 L)	23½ x 17 x 12½ (59.69 x 43.18 x 31.75)	1	30022	52645
49529	Half-size rectangular chafer	4.1 qt (3.8 L)	15 27/32 x 11⅝ x 12 3/16 (40.24 x 29.53 x 31)	1	30022	52645
49521	Medium round chafer	4.2 qt (4 L)	15 dia x 11½ (38.1 x 38.1 x 29.21)	1	49333	52645
49522	Large round chafer	6 qt (5.8 L)	18 dia x 13 (45.7 x 33)	1	46862	52645
49523	Marmite	4.2 qt (4 L)	11 dia x 16 (27.9 dia x 40.6)	1	46458-1**	52645
49524	Marmite	7.4 qt (7 L)	11 dia x 16 (27.9 dia x 40.6)	1	46447-1**	52645
49525*	Coffee urn	11.6 qt (11 L)	13 x 13½ x 19 (33.02 x 34.29 x 48.26)	1	—	52645

**Does not work with electric chafer heater* ***Inset*

PANACEA™ BUFFET SERVICE

Inspired by classic architecture, a unique chafer line with 24K gold that conveys old world charm

- Mirror-finished stainless steel
- 24k gold accents add elegance and style
- 48322 features a cover holder

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

OPTIONAL DIVIDED FOOD PAN

49334 for 4.2 qt
46861 for 6 qt

48322 Showing cover holder

48322

48329

48323

48327

48328

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
48322	Full-size rectangular chafer	9 (8.6)	24 x 17 x 13½ (60.96 x 43.18 x 34.29)	1	30022	52645
48329	Half-size rectangular chafer	4.1 (3.8)	16⅝ x 11⅝ x 12¾ (42.2 x 29.5 x 32.4)	1	30022	52645
48323*	Medium round chafer	4.2 (4)	15½ x 13½ x 11 (39.5 x 34.5 x 27.9)	1	49333	52645
48324*	Large round chafer	6 (5.8)	17 x 15 x 12 (43.2 x 38.1 x 30.5)	1	46862	52645
48326	Marmite	4.2 (4)	11½ dia x 15½ (29.2 dia x 39.4)	1	46458-1***	52645
48327	Marmite	7.4 (7)	11½ dia x 15½ (29.2 dia x 39.4)	1	46447-1***	52645
48328**	Coffee urn	11.6 (11)	13½ x 12 x 19½ (34.29 x 30.48 x 49.53)	1	—	52645

**Round chafers include round food pan and round water pan* ***Does not work with electric chafer heater* ****Inset*

CLASSIC BRASS TRIM BUFFET SERVICE

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

- Mirror-finished 18-8 stainless steel
- Solid cast brass legs and handles

CERTIFICATION(S)*
USA MADE

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

ROLL TOP CHAFER (46051)

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

COFFEE URN (46029)

- Removable faucet for easy cleaning

SOUP MARMITE (46075)

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

ELECTRIC CHAFERS* (46040, 46045)

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

CERTIFICATION(S)*
UL LISTED

**UL listed applies to Electric Chafers only*

46052

46051

46045

ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46050*	Full-size chafer	9 qt (8.6 L)	25¼ x 14½ x 15 (64.1 x 36.8 x 38.1)	1	30022	52645
46035*	One-half size chafer	4.1 qt (3.8 L)	16¾ x 11½ x 14½ (42.5 x 29.2 x 36.8)	1	30022	52645
46030*	Round chafer	5.8 qt (5.5 L)	18½ x 15¼ x 14¼ (47.0 x 38.7 x 36.2)	1	46862/46861**	52645
46051*	Roll top chafer — complete	9 qt (8.6 L)	25¼ x 15½ x 19¾ (64.1 x 36.8 x 50.2)	1	30022	52647
46052	Roll top cover only	—	21⅛ x 14⅞ x 9⅝ (53.7 x 37.8 x 24.5)	1	—	52645
46029	Coffee urn	3 gal/77 cups/11.4 L	12¾ x 12 x 21¾ (32.4 x 30.5 x 55.2)	1	30022	52648
46075	Marmite	7¼ qt (6.9 L)	11¾ x 10¼ x 13¼ (29.8 x 26.0 x 33.7)	1	46063-2	52647
46040	Long side receptacle electric chafer	—	25¼ x 18¼ x 15 (64.1 x 46.4 x 38.1)	1	30022	52647
46045	Short side receptacle electric chafer	—	21¼ x 14½ x 15 (69.2 x 36.8 x 38.1)	1	30022	52647

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

ROYAL CREST™ BUFFET SERVICE

A royal collection of distinguished pieces that turn the most basic food items into a black tie presentation

46880

- Satin-finished 18-8 stainless steel
- Solid wood side handles

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

46884

46847

46860

ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
46880	Full-size rectangular chafer — complete	9 qt (8.6 L)	26 x 14¼ x 17 (66.0 x 36.2 x 43.2)	1	30022	52647
46860	Round chafer— complete	5.8 qt (5.5 L)	19 x 15¼ x 16½ (48.3 x 38.7 x 41.9)	1	46862/46861*	52647
46847	Half-size chafer — complete	4.1 qt (3.8 L)	17¼ x 11 x 16½ (43.8 x 27.9 x 41.9)	1	30222	52645
46884	Coffee urn	3 gal/77 cups/11.4 L	13¾ x 12 x 21 (34.9 x 30.5 x 53.3)	1	—	52648

**Divided food pan*

THE VOLLRATH TRAY COLLECTION – A PERFECT COMPLEMENT TO OUR CHAFER SERVICE.

See pages 226 to 228

46350

46360

Avenger® Economy Roll-Top Chafers

- 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
- Use standard fuel or Vollrath's Universal electric heater

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	WATER PAN	FOOD PAN	TOTE BOX
46350	Rectangular chafer includes, Super Pan V® food pan, water pan and domed cover	9 (8.6)	17 x 25 x 16 (43.2 x 63.5 x 40.6)	1	46082	30022	52647
46360	Round chafer includes round food pan, water pan and domed cover	6 (5.7)	18½ x 18 (47 x 45.7)	1	46073	46862	52647

T3500

T3505

Value Series Roll-Top Chafers

- Three position roll-top lid - closed, 90° and 180°
- Mirror finished stainless steel with welded frame
- Includes lid, frame, water pan, food pan and two fuel holders

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	WATER PAN	FOOD PAN	DIVIDED ROUND FOOD PAN
T3500	Value Series 180° roll top chafer	8 (7.6)	26 x 20 x 17 (66.0 x 50.8 x 43.2)	1	—	—	—
T3505	Value Series 180° round roll top chafer	7 (6.6)	19 x 22 (48.3 x 55.9)	1	T3505WP	T3505FP	T3515DFP

99860

Dakota™ Chafers

- Stainless steel matte-finished embossed legs for strength and style
- Includes Super Pan V® food pan, water pan, dome cover, frame and fuel holder
- Stacking frame takes up less space when not in use
- Kool-Touch® molded high temperature nylon handles on frame for easy transport

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS L X W X H: IN (CM)	CASE LOT	FOOD PAN	WATER PAN	FUEL HOLDER	COVER	TOTE BOX
99860	Rectangular — complete	9 (8.6)	25⅝ x 14⅚ x 13⅜ (65.1 x 36.3 x 34.5)	1	30022	99745	46864	99873	52647
99870	Half size — complete	4.1 (3.8)	18 1/16 x 12 1/16 x 13 7/32 (45.9 x 30.6 x 33.6)	1	30222	46858	46864	99869	52648
46886	Full size stackable chafer rack	—	25⅝ x 14⅚ x 9¼ (65.1 x 36.3 x 23.5)	4	—	—	—	—	52648

99850

46885

Trimline II Chafer

- Sturdy welded frame is stackable for compact storage
- Dome cover with Kool-Touch® handle
- 12 standard racks are 21" (53.3 cm) high – stacked
- Holds standard or dripless water pan

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	FOOD PAN	TOTE BOX
99850	Trimline II Chafer — complete	9 (8.6)	23¼ x 14¼ x 14¼ (59.1 x 36.2 x 36.2)	1	30022	52645
77200	Dome cover	—	—	1	—	—
46885	Stackable chafer rack	—	23⅝ x 13¼ x 10¼ (60.6 x 33.7 x 26.0)	3	—	—
46864	Fuel holder	—	—	1	—	—

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 ⅓" (0.8 cm)

CERTIFICATION(S)

USA MADE UL LISTED * CE **

**Domestic models*
***International Models – for export only*

GO TO VOLLRATH.COM FOR DIMENSION INFORMATION

ITEM #	DESCRIPTION	VOLTAGE	WATTS	AMPS	PLUG	CASE LOT
46060***	Universal electric chafer heater (Domestic*)	120	160/275	2.3	NEMA 5-15P	1
INTERNATIONAL MODELS - AVAILABLE FOR EXPORT ONLY						
46110***	Universal electric chafer heater (Europe**)	230	120/230	1.0	SCHUKO	1
46115***	Universal electric chafer heater (UK**)	230	120/230	1.0	UK	1

**Domestic models **International Models – for export only ***Fits all Vollrath chafers except for 46030, 46328, 46430, 46850, 48328, 49525*

Water Pans

- 300 series stainless steel
- Dripless style (with lip) prevents condensation from dripping onto table
- 19 27/32" x 11⅞" x 4⅜" (50 x 30 x 11 cm)

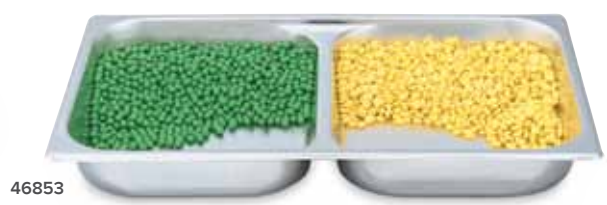
CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	OVERALL DIMENSIONS: IN (CM)	CASE LOT
99745	Dripless water pan	22 1/16 x 14 3/32 x 4⅜ (56 x 36 x 11)	2
99740	Standard water pan	20 23/32 x 12¾ x 4⅜ (52.5 x 32.5 x 11)	2

Divided Food Pans

- Heavy-duty 18-8 stainless steel



ITEM #	DESCRIPTION	CAPACITY PER SIDE: QT (L)	DIMENSIONS: IN (CM)	FITS	CASE LOT
46861	Round divided food pan	2.6 (2.5)	15⅛ dia x 2 7/16 h (38.4 dia x 6.2 h)	46030, 46070, 46265, 46268, 46293, 46298, 46860, 46360, 46120, 46121, 46122, 46123, 46124, 46125	1
49334	Round divided food pan	1.2 (1.2)	13⅜ dia. x 2⅛ h (34.0 dia. x 5.4 h)	48323, 49521	1
46853	Full-size divided food pan	3.4 (3.3)	20¾ x 12¾ x 2½ (53 x 32.5 x 6.4)	All full-size chafers	6

PanaMax™ Dome Cover

- Patented low profile design fits any full size chafer or well
- Durable ergonomic nylon handle offers comfortable grip – heat resistant to 475°F (246°C)
- Mirror-finished stainless steel, looks great and is easy to clean and maintain

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

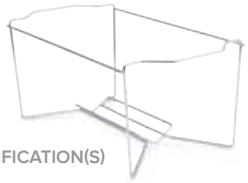
Soup Accessory Kit

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

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

Stackable Wire Rack

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



CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CASE LOT
46872*	Wire stand only	3

Not designed for use with aluminum foil water pans

Fuel Holder with Cover

- 18-8 stainless steel
- Fits all chafer stands

ITEM #	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	HANDLE IN (CM)	CASE LOT
46864	Fuel holder w/cover*	3⅝ x 2⁷⁄₁₆ (9.1 x 6.2)	2¹¹⁄₁₆ (6.8)	12

Cover cannot be ordered separately

Tote 'N Store® Chafer Boxes

- Heavy-duty impact resistant plastic construction with integral handles
- Nestable and stackable
- Permanently affixed hinged lids open and close easily
- Integral holes allow for totes to be padlocked

CERTIFICATION(S)

USA MADE

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, 48795, 99870	20⅛ x 11⅜ x 12⅜ (51.1 x 28.9 x 31.4)	18⅞ x 10⅛ (47.9 x 25.7)	3
52645	Red	46030, 46035, 46050, 46052, 46090, 46120, 46121, 46122, 46123, 46280, 46321, 46322, 46500, 46501, 46847, 48322, 48323, 48324, 48326, 48327, 48328, 48329, 48790, 49322, 49323, 49329, 49520, 49521, 49522, 49523, 49524, 49525, 49529, 99850, 4635710, 4635410	25⅛ x 15½ x 11⅝ (63.8 x 39.4 x 29.5)	23⅝ x 13⅞ (60.0 x 35.2)	3
52647	Gray	46040, 46045, 46051, 46070, 46075, 46080, 46093, 46094, 46255, 46265, 46350, 46360, 46518, 46520, 46530, 46860, 46880, 48780, 48770, 48793, 48794, 99860, 4634010, 4635610	28¾ x 20¾ x 18¾ (73.0 x 52.7 x 47.6)	26⅝ x 18⅝ (67.6 x 47.3)	1
52646*	Gray	46094, 46502, 46503	21¾ x 20⅞ x 13 (55.2 x 53.0 x 33.0)	2¹⁷⁄₁₆ x 20½ (54.5 x 52.1)	1

Includes removable lid and foam base

Buffetware Box

- Ideal for transporting hollow handle buffetware and table service accessories
- Gray

CERTIFICATION(S)

USA MADE

52649

ITEM #	DESCRIPTION	INSIDE TOP DIMENSIONS (L X W X H): IN (CM)	INSIDE BOTTOM DIMENSIONS (L X W): IN (CM)	CASE LOT
52649	Buffetware box	20⅛ x 14¼ x 4⅝ (51.1 x 36.2 x 11.8)	18¾ x 13¼ (47.6 x 33.7)	3

Stainless Steel Serving Trays

- Heavy-gauge stainless steel is 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
- Dishwasher safe

RECTANGULAR TRAYS

SQUARE TRAYS

ROUND TRAYS

OVAL TRAYS

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82093	Small rectangular tray	12 x 9 (30.5 x 22.9)	3
82094	Medium rectangular tray	18 x 10 (45.7 x 25.4)	3
82095	Large rectangular tray	21 x 12 (53.3 x 30.5)	3
82090	Small square tray	11¾ x 11¾ (29.8 x 29.8)	3
82091	Medium square tray	15¾ x 15¾ (40 x 40)	3
82092	Large square tray	18½ x 18½ (47 x 47)	3
82096	Small round tray	12 (30.5) dia	3
82097	Medium round tray	14 (35.5) dia	3
82098	Large round tray	16 (40.6) dia	3
82060	Small oval tray	14¾ x 10⅞ (37.5 x 27.6)	3
82061	Medium oval tray	17⅝ x 13 (44.8 x 33.0)	3
82062	Large oval tray	21⅛ x 15½ (53.7 x 39.4)	3

Esquire™ Fluted Trays

- Mirror-finished heavy-duty 18-10 stainless steel
- Center embossing enhances style and minimizes noticeable wear
- Food-safe contact area so trays will not pit or discolor
- Dishwasher safe

CERTIFICATION(S)

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82166	Rectangular fluted tray	18¼ x 12½ (46.4 x 31.8)	3
82167	Rectangular fluted tray	21 x 14¼ (53.3 x 36.2)	3
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	14¾ x 10⅞ (37.5 x 27.6)	3
82172	Oval fluted tray	17⅝ x 13 (44.8 x 33.0)	3
82173	Oval fluted tray	21⅛ x 15½ (53.6 x 39.4)	3

Odyssey™ Serving Trays

These value priced trays complement casual or formal banquet applications and are ideal for catered events. Various styles to meet your serving needs.

- Tough chrome plating provides long life
- Surface safe for direct food contact
- Not dishwasher safe, handwash only – recommend cleaning with sponge, mild detergent, and warm water

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
47260	24K gold trim rectangular tray	18¼ x 12 13/64 (46.3 x 31.3)	6
47266	24K gold trim rectangular tray	19½ x 14 (50 x 35.5)	6
47265	24K gold trim oval tray	18⅛ x 13 (46 x 33)	12
47262	Classic round tray	14 (35.7) dia	6
47261	8-sided tray	17⅛ x 10 (43.5 x 25.5)	6
47263	8-sided tray	20 x 13¾ (50.5 x 34.5)	6
47267	Victorian rectangular tray	21¾ x 15 (55.3 x 38)	6

Elegant Reflections™ Serving Trays

- Surface safe for direct food contact
- Dishwasher safe
- Available in Silverplate

CERTIFICATION(S)

NOTE: Only trays without handles are NSF Certified

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
82100	82366	Round tray	12⅜ (31.4) dia	1
82101	82367	Round tray	15¼ (38.7) dia	1
82102	82368	Round tray	18⅝ (47.3) dia	1
82111	82370	Oval tray	21¾ x 16 (55.2 x 40.6)	1
82122	82372	Oblong tray with handles*	17⅞ x 13⅞ (45.4 x 35.2)	1
82123	82373	Oblong tray with handles*	23½ x 18½ (59.7 x 47)	1
82120**	82380	Oblong tray without handles	17⅞ x 13⅞ (45.4 x 35.2)	1
82121**	82371	Oblong tray without handles	23½ x 18½ (59.7 x 47)	1
82131**	82375	Round gallery tray	15¼ dia x 1½ h (38.7 dia x 3.8 h)	1

**Does not include handle dimensions **NSF Certified*

Oval & Round Platters

- Mirror-finished 18-8 stainless steel
- Surface safe for direct food contact
- Dishwasher safe

ROUND TRAYS

OVAL PLATTERS

SILVERPLATE YOUR BUFFET AND TABLE SERVICE – MORE AT VOLLRATH.COM

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47232	Oval platter	12 x 7⅛ x ⅞ (30.5 x 20.0 x 2.2)	6
47234	Oval platter	13¾ x 9⅛ x ⅞ (34.9 x 23.2 x 2.2)	6
47236	Oval platter	15¾ x 10⅜ x 1 (40.0 x 26.4 x 2.5)	6
47238	Oval platter	18 x 12 x 1 (45.7 x 30.5 x 2.5)	6
47242	Oval platter	21½ x 13½ x ⅞ (54.6 x 34.3 x 2.2)	6
47212	Round platter	12 x ¾ (30.5 x 1.9)*	12
47214	Round platter	13⅞ x ¾ (35.2 x 1.9)*	12
47216	Round platter	15⅞ x ⅞ (40.3 x 2.2)*	12

**Diameter x Height*

Stainless Steel Plates

- Satin pewter-look 18-8 stainless steel
- Dishwasher safe

ITEM #	DIMENSIONS (DIA): IN (CM)	CASE LOT
47656	6 (15.2)	12

Cater Tray

- Mirror-finished 18-8 stainless steel
- Delicate edging adds touch of elegance
- Dishwasher safe

ITEM #	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47251	19 x 12⅜ x ½ (48.3 x 31.4 x 1.3)	6

Oblong Serving and Display Trays

- Satin-finished stainless steel
- Smooth rounded corners and seamless construction
- Dishwasher safe

CERTIFICATION(S)

USA MADE NSF

ITEM #	DIMENSIONS (L X W X H): IN (CM)	GAUGE	CASE LOT
80130	13⅝ x 9¾ x ⅝ (34.6 x 24.8 x 1.6)	22	6
80150	15⅛ x 10½ x ⅝ (38.4 x 26.7 x 1.6)	22	6
80170	17⅛ x 11⅝ x ⅝ (43.5 x 29.5 x 1.6)	22	6
80190	19 x 12½ x ⅝ (48.3 x 31.8 x 1.6)	22	6

Double Wall Platters

- Double wall construction helps keep hot foods hot and cold foods cold and will not condensate
- Polished stainless steel construction

ITEM #	DESCRIPTION	DIMENSIONS (L X W OR DIA): IN (CM)	CASE LOT
46221	Double wall curved platter	7½ x 7½ (19 x 19)	1
46222	Double wall curved platter	12 x 7 (30.5 x 17.8)	1
46223	Double wall curved platter	15 x 8¼ (38.1 x 21)	1
46224	Double wall large round platter	14 (35.6) dia	1

Mobile Breath Guards

- Adjustable height 14¼" to 25¼" (36.2 cm x 64.1 cm) 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' (91.4 cm - 121.9 cm -152.4 cm) sized for standard banquet tables, works as single or back to back
- Shipped knocked-down — easy to assemble

CERTIFICATION(S)

USA MADE

MB98720

Back to back arrangement

FOR MORE DETAILED MOBILE BREATH GUARD DIMENSIONS GO TO VOLLRATH.COM

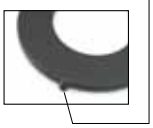
ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
MB98719	Chrome/Black	24 (61)	1
MB98720	Chrome/Black	36 (91)	1
MB98721	Chrome/Black	48 (122)	1
MB98722	Chrome/Black	60 (152)	1

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
- Locator tab properly positions adaptor plate for secure fit
- Lifetime warranty on stand welds

CERTIFICATION(S)

USA MADE NSF



46540

46541

Shown with Double Wall Bowls – sold separately

ITEM #	DESCRIPTION	RING HEIGHTS: IN (CM)	ACCEPTS BOWLS	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46540	Staggered style elevation stand only	5½ (13.97), 7⅜ (18.73), 9½ (24.13)	46667, 46591	20¾ x 22⅜ x 8 11/16 (52.7 x 56.8 x 22.1)	1
46541	Ladder style elevation stand only	3 (7.62), 8⅝ (21.9), 13⅞ (35.2)	46667, 46591	25½ x 9½ x 13⅞ (64.77 x 24.13 x 35.24)	1
46542	ABS Adaptor plate - round - Medium	—	46666, 46590	7 (17.78) inside diameter	1
46543	ABS Adaptor plate - round - Small	—	46665, 46587	5½ (13.97) inside diameter	1
46545	ABS Adaptor plate - square - Large	—	47674, 47634	7⅜ (18.73) square cutout	1
46546	ABS Adaptor plate - square - Medium	—	47672, 47632	6¼ (15.88) square cutout	1
46547	ABS Adaptor plate - square - Small	—	47659, 47619	5 1/16 (12.86) square cutout	1

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
- Heavy-duty stainless steel construction
- Patented design

CERTIFICATION(S)

USA MADE

COLORS by Vollrath

VISIT VOLLRATH.COM FOR THE SQUARE BENT AND HOURGLASS RISERS CARE AND USE GUIDE

46009

4600960

4600915

4600950

ITEM #	DESCRIPTION	SET INCLUDES	CASE LOT
46009	Set of 3 Square Bent Risers - Brushed Stainless Steel	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600915	Set of 3 Square Bent Risers - Dazzle Red	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600960	Set of 3 Square Bent Risers - Black Black	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1
4600950	Set of 3 Square Bent Risers - Pearl White	(1) 8" Riser: 8" x 8" x 8" (20.3 x 20.3 x 20.3 cm), (1) 6" Riser: 8" x 7.5" x 6" (20.3 x 19.1 x 15.2 cm), (1) 4" Riser: 8" x 7" x 4" (20.3 x 17.8 x 10.2 cm)	1

Hourglass Buffet Risers

- Multiple heights available to create an attractive serving display
- Heavy-duty mirror-finished stainless steel
- Dishwasher safe

46015

46017

46018

Shown with Double Wall Bowls – sold separately

ITEM #	DESCRIPTION	HEIGHT: IN (CM)	TOP DIAMETER: IN (CM)	CASE LOT
46015	5" Hourglass Buffet Riser	5 (12.7)	8 (20.3)	1
46017	7" Hourglass Buffet Riser	7 (17.8)	8 (20.3)	1
46018	9" Hourglass Buffet Riser	9 (22.9)	8 (20.3)	1

COLORED DOUBLE WALL INSULATED SERVING BOWLS

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Stainless steel
- Durable color finish exterior and satin finish interior enhance buffet presentation
- Will not sweat
- Requires no preheating or chilling
- Not recommended for use in ice

Colored Double Wall Insulated Serving Bowls – Round

NEW

BOWL COLORS

10 Tangelo	15 Dazzle Red	25 Cobalt Blue	30 Lemon Lime	65 Passion Purple	70 Cool Copper	35 Green Apple	45 Nugget Yellow	50 Pearl White	55 Fire Engine Red	60 Black Black

CERTIFICATION(S)

NSF, COLORS by Vollrath

ADD SUFFIX TO BASE ITEM NUMBER TO INDICATE COLOR SELECTION
Metallic Colors: Tangelo (10), Dazzle Red (15), Cobalt Blue (25), Lemon Lime (30), Passion Purple (65), Cool Copper (70)
Classic Colors: Green Apple (35), Nugget Yellow (45), Pearl White (50), Fire Engine Red (55), Black Black (60)

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
46587XX	Round Colored Double Wall Bowl	.75 (.71)	5 11/16 x 3 (14.4 x 7.6)	6
46590XX	Round Colored Double Wall Bowl	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591XX	Round Colored Double Wall Bowl	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592XX	Round Colored Double Wall Bowl	6.9 (6.6)	11 13/16 x 6½ (30 x 16.5)	3
46569XX	Round Colored Double Wall Bowl	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

BEAUTIFUL COLOR... BEAUTIFUL FOOD

SEE THE VIDEO OF HOW THE COLORED DOUBLE WALL BOWLS HOLD UP ON THE BASEBALL FIELD AT VOLLRATH.COM

Colored Double Wall Insulated Serving Bowls – Square

NEW COLOR ADDED EVERY YEAR. SIGN-UP FOR OUR EMAIL AT VOLLRATH.COM OR FOLLOW US ON FACEBOOK OR TWITTER FOR ANNOUNCEMENTS.

NEW

BOWL COLORS

- 10 Tangelo
- 15 Dazzle Red
- 25 Cobalt Blue
- 30 Lemon Lime
- 65 Passion Purple
- 70 Cool Copper
- 35 Green Apple
- 45 Nugget Yellow
- 50 Pearl White
- 55 Fire Engine Red
- 60 Black Black

CERTIFICATION(S)

NSF

COLORS by Vollrath

ADD SUFFIX TO BASE ITEM NUMBER TO INDICATE COLOR SELECTION
Metallic Colors: Tangelo (10), Dazzle Red (15), Cobalt Blue (25), Lemon Lime (30), Passion Purple (65), Cool Copper (70)
Classic Colors: Green Apple (35), Nugget Yellow (45), Pearl White (50), Fire Engine Red (55), Black Black (60)

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47619XX	Square Colored Double Wall Bowl	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47632XX	Square Colored Double Wall Bowl	1.8 (1.7)	7¼ x 7¼ x 3⅞ (18.4 x 18.4 x 8.7)	12
47634XX	Square Colored Double Wall Bowl	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47635XX	Square Colored Double Wall Bowl	5.2 (4.9)	10⅜ x 10⅜ x 5⅛ (25.8 x 25.8 x 13)	4
47637XX	Square Colored Double Wall Bowl	8.2 (7.9)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3

DOUBLE WALL INSULATED SERVING BOWLS

A collection of insulated serving bowls for those times when sacrificing beauty for performance isn't an option

Fluted Double Wall Insulated Serving Bowls – Square and Round

CERTIFICATION(S)

NSF

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Mirror-finished exterior and satin-finished interior for an upscale look
- Stainless steel

ITEM #	DESCRIPTION	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
47680	Square fluted bowl	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47681	Square fluted bowl	1.8 (1.7)	7¼ x 7¼ x 3⁷⁄₁₆ (18.4 x 18.4 x 8.7)	6
47682	Square fluted bowl	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47683	Square fluted bowl	5.2 (4.9)	10³⁄₁₆ x 10³⁄₁₆ x 5⅛ (25.8 x 25.8 x 13)	2
47684	Square fluted bowl	8.2 (7.9)	11¹³⁄₁₆ x 11¹³⁄₁₆ x 5¹⁵⁄₁₆ (29.9 x 29.9 x 15)	2
47685	Round fluted bowl	.75 (.7)	5¹⁄₁₆ x 3 (14.4 x 7.6) (dia x h)	6
47686	Round fluted bowl	1.7 (1.6)	7¼ x 4 (18.4 x 10.3) (dia x h)	6
47687*	Round fluted bowl	3.4 (3.2)	9½ x 5 (24.1 x 12.9) (dia x h)	6
47688*	Round fluted bowl	6.9 (6.6)	11¹³⁄₁₆ x 6½ (30 x 16.5) (dia x h)	2
47689	Round fluted bowl	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5) (dia x h)	2

*See page 235 for false bottom information

Angled Double Wall Insulated Serving Bowls

ITEM #	CAPACITY: QT (L)	DIMENSIONS (DIA. X W X H): IN (CM)	CASE LOT
ANGLED BOWLS*			
47650	1 (.95)	7⅜ x 5½ (18.8 x 13.9)	6
47651	1.9 (1.8)	9½ x 6¹³⁄₁₆ (24 x 17.3)	6
47652	3.7 (3.5)	11¹³⁄₁₆ x 5⅞ (30 x 15)	2
47658	5 (4.7)	13¾ x 9⅜ (35 x 23.8)	2
ANGLED BEEHIVE BOWLS*			
46584	1 (.95)	7⅜ x 5½ (18.8 x 13.9)	6
46585	1.9 (1.8)	9⁷⁄₁₆ x 6¹³⁄₁₆ (24 x 17.3)	6
46586	3.7 (3.5)	11¹³⁄₁₆ x 8¼ (30 x 20.9)	2
46582	5 (4.7)	13¾ x 9⅜ (35 x 23.8)	2

Round Bowl Dimensions (Top Diameter x Height): IN (CM)

DOUBLE WALL INSULATED SERVING BOWLS

- Double wall construction provides insulation to maintain proper food temperature — hot or cold
- Dishwasher safe
- Will not sweat
- Requires no preheating or chilling
- Stainless steel

CERTIFICATION(S)

NSF

47675

47637

46591

46666

47672

47619

46587

46667

ITEM #	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
SQUARE BOWLS			
47659	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47672	1.8 (1.7)	7¼ x 7¼ x 3 7/16 (18.4 x 18.4 x 8.7)	12
47674	3.2 (3)	8½ x 8½ x 4¼ (21.6 x 21.6 x 10.8)	6
47675	5.2 (4.9)	10 3/16 x 10 3/16 x 5⅛ (25.8 x 25.8 x 13)	4
47677	8.4 (7.9)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3
BEEHIVE SQUARE BOWLS			
47619	.75 (.71)	5½ x 5½ x 2¾ (13.9 x 13.9 x 7)	6
47632	1.8 (1.7)	7 5/16 x 7 5/16 x 3½ (18.5 x 18.5 x 8.9)	12
47634	3.2 (3)	8⅝ x 8⅝ x 4¼ (21.8 x 21.8 x 10.8)	6
47635	5.2 (4.9)	9⅝ x 9⅝ x 5 3/16 (24.4 x 24.4 x 13.1)	4
47637	8.2 (7.8)	11 13/16 x 11 13/16 x 5 15/16 (29.9 x 29.9 x 15)	3
BEEHIVE ROUND BOWLS*			
46587	.75 (.7)	5 11/16 x 3 (14.4 x 7.6)	6
46590	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46591**	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46592**	6.9 (6.6)	11 13/16 x 6½ (30 x 16.5)	3
46569	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2
SATIN-FINISHED BOWLS WITH CONTRASTING MIRROR-FINISHED RINGS*			
46665	.75 (.7)	5 11/16 x 3 (14.4 x 7.6)	6
46666	1.7 (1.6)	7¼ x 4 (18.4 x 10.3)	6
46667**	3.4 (3.2)	9½ x 5 (24.1 x 12.9)	6
46668**	6.9 (6.6)	11 13/16 x 6½ (30 x 16.5)	3
46669	10.1 (9.6)	13¾ x 6⅞ (35 x 17.5)	2

*Round Bowl Dimensions (Top Diameter x Height): IN (CM) **See next page, 235 for false bottom information

DOUBLE WALL INSULATED SERVING BOWLS

- Heavy-gauge stainless steel will not affect taste or color of food
- Mirror-finished exterior for an upscale look
- Satin-finished interior hides scratches and wear

CERTIFICATION(S)

NSF

ITEM #	CAPACITY: QT (L)	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
RECTANGULAR BOWLS			
47665	2 (1.9)	10⅜ x 6¾ x 3¼ (26.2 x 17.1 x 8.3)	6
47666	4.3 (4.0)	13 x 10⅝ x 3¼ (33 x 26.2 x 8.3)	4
TRIANGULAR BOWLS			
47667	2 (1.9)	13³⁄₁₆ x 8¼ x 2¹⁄₁₆ (33.5 x 21 x 6.8)	6
47668	2.8 (2.6)	15¾ x 9½ x 2½ (40 x 24.1 x 6.4)	4
47669	4.3 (4.0)	20⅛ x 11¹⁄₁₆ x 2½ (51.5 x 29.6 x 6.4)	4
CONICAL BOWLS*			
46575	.62 (.59)	6⁵⁄₁₆ x 2¾ (16 x 6.9)	1
46576	1.4 (1.3)	7¾ x 3½ (20 x 8.8)	1
46577	2.5 (2.4)	9¹³⁄₃₂ x 4¼ (24 x 10.8)	1
46578	2.8 (2.6)	11 x 3⅞ (28 x 9.8)	1
46579	6.4 (6.1)	11 x 7¾ (28 x 19.7)	1
46581	1.7 (1.6)	13 x 2 (33 x 5.1)	1
TRUMPET BOWL*			
47664	3.4 (3.2)	9⅝ x 5½ (24.5 x 14)	4

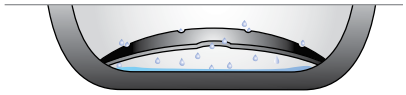
**Round Bowl Dimensions (Top Diameter x Height): IN (CM)*

False Bottoms for Double Wall Round Bowls

- Dome design drains liquid away from food product
- Finger hole for easy removal
- Satin-finished stainless steel

CERTIFICATION(S)

NSF



As shown in base of bowl

ITEM #	DESCRIPTION	TOP DIA X HEIGHT: IN (CM)	CASE LOT
46614	For 46591, 47687 and 46667 Bowls	6 x ⅝ (15.2 x 1.6)	6
46615	For 46592, 46668 and 47688 Bowls	6¾ x ¹³⁄₁₆ (17.2 x 2.1)	6

Covers for Double Wall Round Bowls

- 18-8 stainless steel
- Combination satin/mirror finish for beautiful food presentations
- Innovative way to display trayed foods while keeping them cold
- Tray can be used as cover for double wall bowl or as a stand-alone display item

ITEM #	DIAMETER: IN (CM)	FITS	CASE LOT
82005	5¹¹⁄₁₆ (14.4)	46587	3
82006	7¼ (18.4)	46590	10
82007	9½ (24.1)	46591	3
82008	11³⁄₁₆ (30)	46592	3
82009	13¾ (35)	46569	3

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

SPOON REST

Mirror-finished stainless steel

See Page 240

	ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
A.	46653	Oval ladle 6 oz (177.4 ml)	15¼ (38.7)	12
B.	46641	Ladle 4 oz (118.3 ml)	12⅝ (32)	12
C.	46642	Perforated turner	14⅝ (37.1)	12
D.	46647	Solid serving spoon	12¼ (31.2)	12
E.	46646	Notched serving spoon	12¼ (31.2)	12
F.	46650	Slotted serving spoon	12¼ (31.2)	12
G.	46645	Buffet tong	11⅞ (30.2)	6
H.	46640	Ladle with spout 2 oz (59.1 ml)	12⅝ (32)	12
I.	46643	Pie server	11¾ (29.9)	12
J.	46644	Pastry server	11½ (29.2)	12
K.	46651	Slicing knife	13¾ (34.9)	12
L.	46652	Carving knife	12⁹⁄₁₆ (31.9)	12
M.	46648	Pot fork 2-tine	11½ (29.2)	12
N.	46649	Cold meat fork 4-tine	10⁷⁄₁₆ (26.4)	12

Hollow Handle Buffetware

- One-piece, mirror-finished stainless steel
- Comfortable handles with finger grips
- Well-balanced design

ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46905	Ladle with spout 1 oz (29.6 ml)	11⁹⁄₁₆ (29.4)	12
46907	Ladle with spout 2 oz (59.1 ml)	12⁹⁄₁₆ (31.9	12
46909	Ladle 4 oz (118.3 ml)	12⁹⁄₁₆ (31.9	12
46930	Perforated turner	14³⁄₁₆ (36.0	12
46935	Pie server	11³⁄₁₆ (28.4	12
46936	Pastry server	11 (27.9	12
46937	Cheese plane	11 (27.9	12
46952	Solid serving spoon	11⅝ (29.5	12
46960	Slotted serving spoon	12 (30.5)	12
46950	Notched serving spoon	11⅝ (29.5)	12
46956	Cold meat fork 4-tine	10⅜ (26.4)	12
46955	Pot fork 2-tine	11⅜ (28.4)	12
48145	Slicing knife with 9" (22.9 cm) blade	13¾ (34.9)	12
48146	Carving knife with 8" (20.3 cm) blade	12¾ (32.4)	12

Kool Touch® Buffetware

- Attractive black Kool Touch® handle insulates to provide a cool grip
- Heat resistant to 180°F (82.2°C)
- 18-8 stainless steel with hollow handles

ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46916	Ladle 4 oz (118.3 ml)	12 9/16 (31.9)	12
46918	Pot fork 2-tine	11 3/16 (28.4)	12
46919	Slotted serving spoon	12 (30.5)	12
46917	Solid serving spoon	11 5/8 (29.5)	12
46920	Notched serving spoon	11 5/8 (29.5)	12

Stainless Steel Buffet Serving Tongs

- One-piece, mirror-finished stainless steel
- Stylishly designed for durability and function

SILVERPLATE AVAILABLE FOR SOME ITEMS – SEE MORE AT VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46929	48429	Pastry tongs	8 (20)	24
46928	48428	Bread tongs	9¼ (23.5)	12
46927	48427	Scalloped serving tongs	10 (25)	12
46926	48426	Serving tongs	8¼ (21)	12
46925*	48425*	Scissors salad tongs	10 (25)	10
46988	—	Spaghetti tongs	9 (22.9)	12
46989	—	Spaghetti tongs	11½ (29.2)	12
46938	—	Buffet tongs	12 (30.5)	6
46645	—	Buffet tongs	11⅞ (30.2)	6

Two piece construction

Stainless Steel Serving Utensils

- Elegant embossed pattern

ITEM #	DESCRIPTION	OVERALL LENGTH: IN (CM)	CASE LOT
46942	Ladle 2 oz (59.1 ml)	9 (22.9)	12
46944	Ladle 4 oz (118.3 ml)	12 (30.5)	12
46954	Fork	13 (33)	12
46951	Spoon	11 ½ (29.2)	12
46953	Spoon	13 (33)	12

Stainless Steel Serving Ladles

ITEM #	CAPACITY: OZ (ML)	OVERALL LENGTH: IN (CM)	CASE LOT
46940	½ (14.8)	6 (15.2)	12
46941	1 (29.6)	6⅝ (16.8)	12
47892	6 (177.4)	12 (30.5)	24

WINE SERVICE

A collection of accessories worthy of the Vollrath name and the service of a fine wine.

Wine/Champagne Buckets

- Heavy-duty mirror-finished stainless steel

SILVERPLATE AVAILABLE FOR SOME ITEMS – SEE MORE AT VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (DIA X H) IN (CM)	BOTTOM DIAMETER IN (CM)	FITS STAND ITEM #	CASE LOT
47630	48330	Bucket w/handles, mirror-finished stainless steel	8¼ x 8 (21 x 20.3)	—	47611	1
47625	48325	Double bucket w/handles, mirror-finished stainless steel	9⅞ x 9⅛ (25.1 x 23.2)	—	47621	1
47620*	48320*	Bucket w/handles, mirror-finished stainless steel	8¼ x 7¾ (21 x 19.7)	—	47611	1
46609	—	Beehive style, heavy-gauge mirror-finished stainless steel, tabletop use	7½ x 7⅞ (19 x 20)	5⅜ (13.7)	—	1
47617*	—	Fluted style mirror-finished interior and top rim steel, tabletop or stand	9 7/16 x 8¾ (24 x 22.2)	6½ (16.5)	47611	1
46801	—	Satin-finished stainless steel, stand use only	8¾ x 10⅛ (22.2 x 25.7)	6 (15.2)	46800	6
46616	—	Double wall, stainless steel	8 x 7 (20.3 x 17.8)	5¾ (41.6)	47611	6
52930	—	Wine cooler, black plastic	8 x 10 (20.3 x 25.4)	6½ (16.5)	47611, 46800	3

**For use on tabletop or in stand*

Double Wall Insulated Wine Coolers

- Stainless steel
- Keeps wines or champagnes chilled for up to 4 hours
- No ice or pre-chilling required, no "sweat"
- Small footprint takes up very little table space

ITEM #	DESCRIPTION	EXTERIOR FINISH	INTERIOR FINISH	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47615	Double wall beehive cooler	Mirror-finish	Satin-finish	4½ x 7⅞ (11.4 x 20)	1
47605	Double wall straight-sided cooler	Satin-finish	Satin-finish	4½ x 7¾ (11.4 x 19.7)	1
47616	Double wall hourglass cooler	Mirror-finish	Satin-finish	5 13/16 x 8⅝ (14.8 x 22)	1

Wine/Champagne Bucket Stands

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47611	48311	Single bottle stand, for 46616, 47617, 47620, 47630, and 52930 buckets	7¾ x 23⅝ (19.7 x 60)	1
47621	48321	Double bottle stand, for 47625 bucket	8⅝ x 23⅝ (21.9 x 60)	1
46800	—	Stand only, for 46801 and 52930 buckets		1

Note: Buckets and stands sold separately

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
- Lifetime warranty on stand welds

ITEM #	DESCRIPTION	OUTSIDE DIMENSIONS (TOP DIA X H X BOTTOM DIA): IN (CM)	CASE LOT
47226	Tabletop beverage bin	14½ x 7 x 11¼ (36.8 x 17.8 x 28.6)	1
47225	Double wall conical beverage bin	18 x 8¼ x 15 (45.7 x 20.9 x 38.1)	1
46548	Floor stand for beverage bin 47225	13¾ (34.9) dia x 26 (66) h	1

Traex® Melamine Cocktail Plate

- Dishwasher safe
- Holds glasses with a bottom diameter of 1 15⁄16" - 2½"
- Made of tough melamine

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W): IN (CM)	CASE LOT
CP8-06	Cocktail plate	Black	8 x 8 (20.3 x 20.3)	12

Wire Flight Caddies

- Ideal for beverage or food sampling
- Dishwasher safe
- Easy finger grip
- Glasses not included

ITEM #	DESCRIPTION	CAPACITY	MAX GLASS DIAMETER IN (CM)	MAX GLASS STEM LENGTH IN (CM)	DIMENSIONS (DIA X H) IN (CM)	CASE LOT
WR-1026-06	Circular wire flight caddy	6 glasses	3½ (8.9)	4¾ (12.1)	9 x 11 (22.9 x 27.9)	1
WR-1027-06	Circular wire flight caddy	3 glasses	4⅚ (10.8)	4¾ (12.1)	7 x 11 (17.8 x 27.9)	1
WR-1028-06	Inline wire flight caddy	3 glasses	3½ (8.9)	—	11⅛ x 7⅝ (28.3 x 19.4)	1

Bottle Coaster/Spoon Rest

- Mirror-finished stainless steel
- Accommodates all standard wine bottles
- Wide rim design helps prevent spills onto tablecloth
- Ideal for use as a spoon rest, a cover for small ice bucket (46621, *page 241*) or as a small appetizer/dessert plate

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
46622	Bottle coaster/spoon rest	6⅛ (15.6)	24

Vacuum Wine Saver/Stopper

- Maintains wine quality by removing excess oxygen
- Pump and wine stopper in one unit
- Creates vacuum seal – no leaking
- Textured sides ensures sure grip
- Ideal for operators selling wine by the glass
- Allows for upright or horizontal storage
- Dishwasher safe

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
47609	Vacuum Wine Saver/Stopper	4 x 1¾ (10.2 x 4.4)	6

Wine Stopper

- Unique PVC interior stopper provides tight seal and extends life of wine
- Easy to put on and take off — saving time and effort
- ABS plastic exterior is durable, sanitary and easy to clean
- Dishwasher safe

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46773	Wine Stopper	1⅝ x 1½ (4.1 x 3.8)	12 packages (2 per package)

Pulltap's™ Waiter's Corkscrew

- Patented double lever system makes removing the cork effortless
- Ergonomic curved handle
- Five turn Teflon® coated forged steel
- Serrated capsule cutting blade provides easy removal of foil
- Finest waiter's corkscrew you can buy
- Custom imprinting available, contact your Vollrath representative for more details

ITEM #	DESCRIPTION	SCREW LENGTH IN (CM)	OVERALL LENGTH* IN (CM)	CASE LOT
47602	Hinged design	2 (5.1)	4⅝ (11.7)	10

*Closed position

Corkscrews

WAITER'S CORKSCREW

- Stainless steel
- Pocket style with knife, cork and cap lifter

WINGED CORKSCREW

- Gear lever action lifter affords easy removal of cork
- Imported from Italy

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
46789	Waiter's corkscrew	4⅝ (11.7)	12
46788	Winged corkscrew and cap lifter	7¼ (18.4)	12

Champagne Stopper

- Patented slide feature creates easy, quick seal on bottle
- Unique PVC interior stopper provides tight seal and extends life of champagne
- Easy to clean
- Dishwasher safe

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46774	Champagne Stopper	2⅝ x 1⅞ x 1½ (6.7 x 4.8 x 3.8)	12 packages (2 per package)

Champagne Stopper

- Mirror-finished stainless steel
- For use with champagne, sparkling wine and mineral bottles
- Spring-loaded design creates a tight fit for better sealing

ITEM #	DESCRIPTION	CASE LOT
47603	Butterfly style champagne stopper, stainless steel	12

BAR SERVICE

The strength of stainless steel and the durability of Traex® plastics, designed to handle vigorous bar service.

3-piece Cocktail Shaker Sets

- Mirror-finished stainless steel
- Crimped top removes easily
- Simple yet elegant design
- Small size perfect for individual service

ITEM #	DESCRIPTION	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
47610	12 oz, Beehive style	2½ x 7 (6.4 x 17.8)	10
47612	24 oz, Beehive style	3½ x 9 (8.9 x 22.3)	5
47622	22 oz, Contemporary style	3½ x 8 (8.9 x 20.3)	12

Shakers 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

Four-Prong Cocktail Strainer and Bar Spoon

- Stainless steel
- Strainer has removable spring for easy cleaning

ITEM #	DESCRIPTION	CASE LOT
46787	Strainer fits standard size bar shaker	12
46784	Bar spoon measures 11" (27.9 cm) length	24

Stainless Steel Bowls

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 Ice Bucket and Ice Tongs

STAINLESS STEEL ICE BUCKET

- Mirror-finished exterior, satin-finished interior
- Welded handles for easy transportation
- Compact design fits neatly on table top or perfect for room service

ICE TONGS

- Stainless steel
- Beautiful hammered finish

ITEM #	DESCRIPTION	CAPACITY QT (L)	DIMENSIONS IN (CM)	CASE LOT
46621	Ice bucket	1.6 (1.5)	5⅞ x 5½ (15 x 14) dia x h	24
47104	Ice tongs	—	6¼ (15.9) length	12

Scoops

STAINLESS STEEL SCOOPS

- Heavy-duty stainless steel
- Mirror-finished inside, satin-finished outside
- Use for ice, sugar or other dry ingredients

CAST ALUMINUM SCOOPS

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

CERTIFICATION(S)*

USA MADE NSF

**92110 Made in USA and NSF Certified*

ITEM #		CAPACITY: OZ (ML)	BOWL SIZE: IN (CM)	LENGTH: IN (CM)	CASE LOT
STAINLESS STEEL SCOOPS					
92110	Stainless steel scoop	52 (1537.8)	7⅞ x 5¼ (20 x 13.3)	4 (10.2) handle	6
46790*	Stainless steel bar scoop**	5½ (162.7)	5 x 2½ (12.7 x 6.4)	9½ (24.1) overall	24
CAST ALUMINUM SCOOPS**					
46890	Cast aluminum scoop	5 (147.9)	4¾ x 2⅜ (12.1 x 6)	7 3/16 (18.2)	24
46891	Cast aluminum scoop	12 (354.9)	6¼ x 3⅛ (15.9 x 7.9)	8 13/16 (22.4)	24
5280	Cast aluminum scoop	18 (532.2)	5½ x 3 (14 x 7.6)	—	6
46892	Cast aluminum scoop	23 (680.2)	8 x 4 (20.3 x 10.2)	10¾ (27.3)	24
46893	Cast aluminum scoop	40 (1183)	9 x 4¾ (22.9 x 12.1)	12 13/16 (31)	24
46894	Cast aluminum scoop	55 (1626.7)	10½ x 5½ (26.7 x 14)	14⅜ (36.6)	20
46895	Cast aluminum scoop	86 (2543.4)	12 x 6¼ (30.5 x 15.9)	15⅝ (39.8)	20

**Not NSF*
***Imported*

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 kit - 1 pint	.5 (.47)	10⅛ x 3⅝ (25.7 x 9.2)	12
3632	Bar Keep™ II storage kit- 1 quart	1 (.95)	13⅜ x 3¾ (34 x 9.5)	12
3648	Bar Keep™ II storage kit- 48 oz	1.5 (1.4)	15 x 6½ (38.1 x 16.5)	6
3664	Bar Keep™ II storage kit- .5 gal	2 (1.9)	13¾ x 5 (35 x 12.7)	6
3628	Bar Keep™ II storage kit- 1 gal	4 (3.8)	17 x 5½ (43.2 x 13.4)	6

Bar Mats

- Flexible thermoplastic rubber

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	COLOR	DIMENSIONS: IN (CM)	CASE LOT
2330-99	Rail-mate glass rail mat	Black	23½ x 3⅛ x ½ (56.7 x 7.9 x 1.3)	12
2331-01	Service mat	Brown	18 x 12 x ½ (45.7 x 30.5 x 1.3)	6
2331-99	Service mat	Black	18 x 12 x ½ (45.7 x 30.5 x 1.3)	6

Rim Mate™ Salt & Sugar Glass Rimmer

- Accommodates glasses up to 5½" (14 cm) diameter

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
3675	Rim-Mate™ three tray rimmer	7¼ x 2⅞ (18.4 x 7.3)	6
3677	Replacement sponge - small	5½ (14) dia	12

Traex® Kondi-Keeper™ Condiment Dispensers

- Self-closing lid
- Contemporary design
- Plastic models are NSF
- S/S 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

4743-XX

4741-XX

4740-XX

4746-XX

CERTIFICATION(S)

USA MADE

529-13

4705

4702

ITEM #*	DESCRIPTION	EXTERIOR FINISH	CAPACITY	INSERTS	DIMENSIONS: IN (CM)	CASE LOT
CONDIMENT DISPENSERS						
4741-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	4 pt (1.9 L)	4	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4743-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	6 pt (2.8 L)	6	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4746-xx*	Condiment dispenser w/pint inserts and standard lid	Plastic	8 pt (3.8 L)	8	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4762-xx*	Condiment dispenser w/quart inserts and notched lid	Plastic	3 qt (3.3 L)	3	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4742-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	3 qt (3.3 L)	3	18 x 6 x 6⅛ (45.7 x 15.2 x 15.6)	1
4740-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	2 qt (2.2 L)	2	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4745-xx*	Condiment dispenser w/quart inserts and standard lid	Plastic	4 qt (4.4 L)	4	24 x 6 x 4½ (61 x 15.2 x 11.4)	1
4701	Condiment dispenser w/pint inserts and standard lid	Stainless Steel	4 pt (1.9 L)	4	12 x 6 x 4½ (30.5 x 15.2 x 11.4)	1
4702	Condiment dispenser w/pint inserts and standard lid	Stainless Steel	6 pt (2.8 L)	6	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1
4705	Condiment dispenser w/quart inserts and standard lid	Stainless Steel	3 qt (3.3 L)	3	18 x 6 x 4½ (45.7 x 15.2 x 11.4)	1
CONDIMENT DISPENSER ACCESSORIES						
4747	Refreezable bottle	—	—	—	5⅕ x 4½ x 1⅛ (13.2 x 11.4 x 2.9)	6
4801**	1 Pint insert	—	1 pt (.47 L)	—	2⅞ x 3 x 5⅝ (7.3 x 7.6 x 14.9)	24
4720	1 Pint insert cover	—	—	—	—	24
4802**	1 Quart insert	—	1 qt (.95 L)	—	2⅞ x 5⅝ x 5⅝ (7.3 x 14.9 x 14.9)	12
4721	1 Quart insert cover	—	—	—	—	24
529-13	Condiment spoon	—	—	—	5¼ (13.3) length	6

**Add suffix to designate color at XX (Brown -01, Black -06)* ***Cover sold separately*

Mariner Flatware

- Elegant scalloped pattern
- Mirror-finished, extra heavyweight
- 18% chrome stainless steel

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48200	Teaspoon	6⅛ (15.6)	1 dz
48203	Dessert spoon	7 (17.8)	1 dz
48205	Bouillon spoon	6⅛ (15.6)	1 dz
48204	Iced 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	6⅛ (15.6)	1 dz

Brocade Flatware

- Elegant trim
- Mirror-finished, heavyweight
- 18% chrome stainless steel

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48220	Teaspoon	6⅜ (16.2)	1 dz
48223	Dessert spoon	7⅜ (18.7)	1 dz
48225	Bouillon spoon	6⅛ (15.6)	1 dz
48224	Iced teaspoon	7⅜ (18.7)	1 dz
48228	Serving spoon	8¼ (21)	1 dz
48221	Dinner fork	7½ (19.1)	1 dz
48227	4-tine salad fork	6½ (16.5)	1 dz
48226	Oyster/shrimp fork	5¾ (14.6)	1 dz
48222	Dinner knife, solid handle	8⅞ (22.5)	1 dz

Thornhill™ Flatware

- Traditional design
- Matte finish, heavyweight
- 18% chrome stainless steel

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48150	Teaspoon	6 (15.2)	1 dz
48151	Dessert spoon	7 (17.8)	1 dz
48153	Bouillon spoon	6 (15.2)	1 dz
48154	Iced 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
- Satin-finished, heavyweight
- 18% chrome stainless steel

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
48100	Teaspoon	6 (15.2)	1 dz
48101	Dessert spoon	7 (17.8)	1 dz
48102*	Bouillon spoon	6⅛ (15.6)	1 dz
48103	Iced teaspoon	7½ (19.1)	1 dz
48104	Serving spoon	8⅜ (21.3)	1 dz
48110*	Dinner fork	8 (20.3)	1 dz
48112*	4-tine dinner fork	7½ (19.1)	1 dz
48114	4-tine salad fork	6⅝ (16.8)	1 dz
48113	3-tine salad fork	6⅝ (17.2)	1 dz
48115	Oyster/shrimp fork	5⅝ (14.3)	1 dz
48116	Serving fork	8⅝ (21.9)	1 dz
48122*	Dinner knife, solid flat handle	9 (22.9)	1 dz
48131	Dinner knife, hollow handle	9 (22.9)	1 dz
48133	Dinner knife, hollow handle	9⅜ (23.8)	1 dz
48130	Steak knife, hollow handle	9⅙ (23)	1 dz
48125	Butter knife, hollow handle	7 (17.8)	1 dz

Not shown

Steak Knives

48144 48148 48147 48143 48130 48142 48140 48141

ITEM #	DESCRIPTION	BLADE LENGTH: IN (CM)	OVERALL LENGTH: IN (CM)	CASE LOT
48144	Jumbo, black plastic handle, rounded tip, hollow ground blade	4⅞ (12.4)	9 11/16 (24.6)	12
48148	Jumbo, riveted wood handle, rounded tip, hollow ground blade	5 (12.7)	9⅞ (25.5)	12
48147	Riveted wood handle, rounded tip, hollow ground blade	4⅛ (10.5)	8 5/16 (21.1)	24
48143	Plastic black textured handle, hollow ground blade, dishwasher safe	4¾ (12.1)	8¾ (22.3)	24
48130	Queen Anne™, well-balanced stainless steel hollow handle	5 (12.7)	9 1/16 (23)	12
48142	Laminated wood handle, pointed tip, hollow ground blade	4 (10.2)	8⅝ (21.9)	12
48140	Wood handle, hollow ground blade	4⅜ (11.2)	8 5/16 (21.1)	24
48141	Wood handle pointed tip blade	4⅛ (10.5)	8 5/16 (21.1)	24

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

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
81170	Oval platter with underliner	13¾ x 8 5/16 (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 8 5/16 (34.9 x 21.1)	12

Stainless Steel Au Gratins

- Mirror-finished stainless steel
- Go straight from oven or broiler to table
- Integral handle

47406

47425

ITEM #	CAPACITY: OZ (ML)	OVERALL DIMENSIONS: IN (CM)	INSIDE DIAMETER: IN (CM)	CASE LOT
47428	8 (236)	8 x 4½ x 1⅛ (20.3 x 11.4 x 2.9)	6 (15.2)*	12
47422	12 (355)	9 x 5 x 1⅜ (22.9 x 12.7 x 3.5)	7⅛ (18.1)*	12
47425	15 (443)	10½ x 5¾ x 1⅜ (26.7 x 14.6 x 3.5)	8¼ (21)*	12
47429	20 (591)	10½ x 6 x 1⅜ (26.7 x 15.2 x 3.5)	8¼ (21)*	12
47406	6 (177)	6¾ (17.1) outside diameter	5½ (14)	12
47408	8 (236)	7¼ (18.4) outside diameter	5¾ (14.6)	12

Inside top diameter

Stainless Steel Plate Covers

CERTIFICATION(S)
USA MADE

- Plate covers keep food at its ideal serving temperature for improved customer satisfaction
- Many stock sizes to choose from or Vollrath can custom make your plate covers
- Stainless steel
- Satin-finish keeps covers looking better longer
- Mirror-finished polish is available at additional charge
- Hemmed finger hole
- Minimum order is 12
- Custom covers available, *see page 247* for ordering instructions

ORDERING INSTRUCTIONS

Samples are required for orders greater than 144 but are recommended for all orders.

PLATE COVER WAREWASHING RACKS

See Page 274

ITEM #	FITS PLATES: IN (CM)	HEIGHT: IN (CM)	CASE LOT
62340	8 1/16 to 8 3/4 (22 to 22.2)	2 5/16 (5.9)	12
62341	8 13/16 to 8 7/8 (22.4 to 22.5)	2 5/16 (5.9)	12
62342	8 15/16 to 9 (22.7 to 22.9)	2 5/16 (5.9)	12
62300	9 to 9 1/8 (22.9 to 23.2)	2 5/16 (5.9)	12
62301	9 3/16 to 9 1/4 (23.3 to 23.5)	2 5/16 (5.9)	12
62302	9 5/16 to 9 3/8 (23.7 to 23.8)	2 5/16 (5.9)	12
62303	9 7/16 to 9 1/2 (24 to 24.1)	2 5/16 (5.9)	12
62304	9 9/16 to 9 5/8 (24.3 to 24.4)	2 5/16 (5.9)	12
62305	9 11/16 to 9 3/4 (24.6 to 24.8)	2 5/16 (5.9)	12
62306	9 13/16 to 9 7/8 (24.9 to 25.1)	2 5/16 (5.9)	12
62307	9 15/16 to 10 (25.2 to 25.4)	2 5/16 (5.9)	12
62308	10 1/16 to 10 1/8 (25.6 to 25.7)	2 5/16 (5.9)	12
62309	10 3/16 to 10 1/4 (25.9 to 26)	2 5/16 (5.9)	12
62310	10 5/16 to 10 3/8 (26.2 to 26.4)	2 5/16 (5.9)	12
62311	10 7/16 to 10 1/2 (26.5 to 26.7)	2 5/16 (5.9)	12
62312	10 9/16 to 10 5/8 (26.8 to 27)	2 5/16 (5.9)	12
62313	10 11/16 to 10 3/4 (27.1 to 27.3)	2 5/16 (5.9)	12
62314	10 13/16 to 10 7/8 (27.5 to 27.6)	2 5/16 (5.9)	12
62315	10 15/16 to 11 (27.8 to 27.9)	2 5/16 (5.9)	12
62318	11 1/16 to 11 1/8 (28.1 to 28.3)	2 13/16 (5.9)	12
62319	11 3/16 to 11 1/4 (28.4 to 28.6)	2 13/16 (5.9)	12
62320	11 5/16 to 11 3/8 (28.7 to 28.9)	2 13/16 (5.9)	12
62321	11 7/16 to 11 1/2 (29.1 to 29.2)	2 13/16 (5.9)	12
62322	11 9/16 to 11 5/8 (29.4 to 29.5)	2 13/16 (5.9)	12
62323	11 11/16 to 11 3/4 (29.7 to 29.8)	2 13/16 (5.9)	12
62324	11 13/16 to 11 7/8 (30 to 30.2)	2 13/16 (5.9)	12
62325	11 15/16 to 12 (30.3 to 30.5)	2 13/16 (5.9)	12
62326	12 1/16 to 12 1/8 (30.6 to 30.8)	2 13/16 (5.9)	12
62327	12 3/16 to 12 1/4 (31 to 31.1)	2 13/16 (5.9)	12
62328	12 5/16 to 12 3/8 (31.3 to 31.4)	2 13/16 (5.9)	12
62329	12 7/16 to 12 1/2 (31.6 to 31.8)	2 13/16 (5.9)	12
62330	12 9/16 to 12 5/8 (31.9 to 32.1)	2 13/16 (5.9)	12
62331	12 11/16 to 12 3/4 (32.2 to 32.4)	2 13/16 (5.9)	12

Custom Platter & Plate Covers Sizing and Imprinting

- Satin-finished stainless steel for longer life
- Custom fit for stability during transport
- Tapered side walls to ensure stackability when in storage
- Finger hole for easy removal
- Extended heights available on request

CERTIFICATION(S)

USA MADE

OVAL PLATTER COVER

ROUND PLATE COVER WITH OPTIONAL MIRROR FINISH

ORDERING INSTRUCTIONS: Minimum order quantity is 24

Oval Platter Covers

1) Measure width and length of plate.
2) Check the PLC range where both dimensions fall and select the proper part number and note this on your purchase order. Note: If plate falls into two PLC ranges, select the higher PLC part number.

REFERENCE	PLATTER WIDTH: IN (CM)	PLATTER LENGTH: IN (CM)	COVER HEIGHT: IN (CM)	CASE LOT
PLC-15	8¼ to 11¼ (20.9 to 28.5)	9⅜ to 12⅜ (23.8 to 31.4)	2 (5.08)	12
PLC-16	9⅝ to 12⅜ (24.4 to 31.4)	10⅝ to 13⅜ (26.9 to 33.9)	2 (5.08)	12
PLC-17	10⅞ to 13⅜ (27.6 to 34.0)	12⅛ to 15⅝ (30.8 to 39.7)	2¾ (6.99)	12

Round Plate Covers

1) Measure five plates at their widest point. Choose the largest one.
2) Select the part number based on plate diameter.

REFERENCE	PLATE DIAMETER IN (CM)	COVER HEIGHT IN (CM)	CASE LOT
PLC-08	7 11/16 to 9 (19.5 to 22.86)	2 5/16 (5.9)	12
PLC-09	9 to 10 (22.9 to 25.4)	2 5/16 (5.9)	12
PLC-10	10 1/16 to 11 (25.6 to 27.9)	2 5/16 (5.9)	12
PLC-11	11 1/16 to 12 (28.1 to 30.5)	2 13/16 (7.1)	12
PLC-12	12 1/16 to 12¾ (30.6 to 32.4)	2 13/16 (7.1)	12

3) Send the largest platter/plate sample with your purchase order to The Vollrath Company, L.L.C. **Attn: Technical Service, 1236 N. 18th St., Door #1, Sheboygan, WI 53082-0611.** Samples are recommended for all custom orders.
4) After we receive the sample and purchase order, we will acknowledge the order with a new part number.
5) We will confirm model numbers and pricing. Vollrath will only guarantee pricing on orders that have been submitted with sample plates. Order fulfillment is not guaranteed.
6) Custom covers will be slightly larger in diameter than sample plate provided to compensate for normal variations. We cannot guarantee our platter covers will stack solidly if platters are warped.
7) Lead time: 3 Weeks after receipt of purchase order.
8) Mirror-finish: Add "-M" to part number. (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

1200-13

Plastic plate covers shown stacked

ITEM #	PLATE DIAMETER: IN (CM)	COVER HEIGHT: IN (CM)	CASE LOT
918-13	8½ - 9⅛ (21.6 - 23.2)	2⅝ (6.7)	12
958-13	9⅛ - 9⅝ (23.2 - 24.5)	2⅝ (6.7)	12
978-13	9⅝ - 9⅞ (24.5 - 25.1)	2¾ (7)	12
1018-13	9⅞ - 10⅛ (25.1 - 25.7)	2¾ (7)	12
1038-13	10⅛ - 10⅜ (25.7 - 26.2)	2¾ (7)	12
1078-13	10½ - 10⅝ (26.7 - 27)	2¾ (7)	12
1100-13	11 (27.9)	2⅞ (7.2)	12
1200-13	12 (30.5)	2⅞ (7.2)	12

BEVERAGE SERVICE

The strength of stainless steel and the durability of Traex® plastics, designed to handle the vigorous bar service stage.

"We replaced units that were double the money with Trennium Beverage Servers but didn't lose any of the quality features."

MICHAEL JENKINS

SENIOR DIRECTOR OF FOOD & BEVERAGE
HILTON COLUMBUS AT EASTON

Triennium™ Beverage Service

- Stainless steel is resistant to corrosion, pitting and rusting
- Unique triangular body design elevates the overall appearance of any establishment
- Sturdy hidden hinge design for greater durability
- Seamless spouts offer an elegant look, precise directional pouring and easy cleaning
- Dishwasher safe

MIRROR-FINISHED	SATIN-FINISHED	DESCRIPTION	CAPACITY	HEIGHT: IN (CM)	CASE LOT
46200	46300	Coffee pot	10 oz (.3 L)	7⅞ (20)	1
46201	46301	Coffee pot	20 oz (.6 L)	5¼ (13.3)	1
46202	46302	Coffee pot	34 oz (1.0 L)	6⅛ (15.6)	1
46203	46303	Coffee pot	2.3 qt (2.2 L)	8⅜ (21.3)	1
46204	46304	Water pitcher	2.3 qt (2.2 L)	7⅞ (20)	1
46206	46306	Water pitcher with ice guard	2.3 qt (2.2 L)	7⅞ (20)	1
46207	46307	Tea pot	12 oz (.35 L)	3 (7.6)	1
46208	46308	Open creamer	9 oz (.29 L)	3¾ (9.5)	1
46209	46309	Covered creamer	9 oz (.29 L)	3¾ (9.5)	1
46000	46400	Covered sugar bowl	8.5 oz (.25 L)	2¼ (5.7)	1

Orion™ Beverage Service

- Mirror-finished exterior, satin-finished interior stainless steel
- Gooseneck spouts for easy pouring while offering an elegant design
- Hollow handle insulates for comfortable pouring
- Sturdy hinge for greater durability

ITEM #	DESCRIPTION	CAPACITY: OZ (L)	HEIGHT: IN (CM)	CASE LOT
46593	Coffee pot	12 (.35)	4½ (11.4)	1
46594	Coffee pot	20 (.6)	5⅛ (13.0)	1
46595	Coffee pot	34 (1)	5⅞ (15.0)	1
46596	Coffee pot	68 (2)	7 11/16 (19.5)	1
46597	Sugar server	12 (.35)	3⅜ (8.5)	1
46598	Covered creamer	12 (.35)	4½ (11.4)	1
46633	Open creamer	8 (.25)	3½ (8.9)	1
46634	Water pitcher	68 (2)	6¾ (17.1)	1

Traex® Beverage Pitchers

- 6010-13 clear pitcher is NSF
- Virtually unbreakable polycarbonate
- Thumb grip pour control and ice catcher pour lip
- Dishwasher Safe

6010-13

611-0606

6000-13

CERTIFICATION(S)

USA MADE

Add suffix (XX) to choose pitcher color (Black -06, Clear -13, Amber -16, Cobalt Blue -44, Margarita Green -19, Ruby Red -22)

06 Black | 16 Amber | 44 Cobalt Blue | 19 Margarita Green | 22 Ruby Red

ITEM #	DESCRIPTION	CAPACITY OZ (L)	DIMENSIONS IN (CM)	CASE LOT
6010-XX	Three-lip deluxe pitcher - choose color suffix	60 (1.8)	8⅝ x 4⅞ (21.9 x 12.4)	12
6000-13	Deluxe clear pitcher	60 (1.8)	9¼ x 5⅛ (23.5 x 13)	12
611-0606	Black beverage coaster	—	6 x 6 (15.2 x 15.2)	12

Stainless Steel Pitcher

- Elegant brushed satin stainless steel exterior and mirror polished stainless steel interior
- Designed for perfect pouring with an ergonomic handle

ITEM #	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
465312	3 (2.8)	9¼ x 6½ x 9¼ (23.5 x 16.5 x 23.5)	1

Bell-Shaped Pitchers

CERTIFICATION(S)

NSF

- High-quality stainless steel seamless construction and satin finish
- All welded handles
- Hollow handle insulates for comfortable pouring

92020

ITEM #	CAPACITY: QT (L)	HEIGHT: IN (CM)	CASE LOT
82020	2⅛ (2)	8 (20.3)	4
82030	3⅛ (2.9)	9 (22.9)	4
82040	4⅛ (3.9)	10⅜ (26.4)	4
92020	2⅛ (2)	8 (20.3)	4

Double Wall Pitcher

- Double wall construction provides insulation to maintain proper temperature and will not sweat
- Dishwasher safe
- Mirror-finished 18/8 stainless steel

ITEM #	CAPACITY: QT (L)	DIMENSIONS: IN (CM)	CASE LOT
46550	2 (1.9)	11⅛ x 6½ x 8¾ (28.2 x 16.5 x 22.2)	1

Water Pitchers

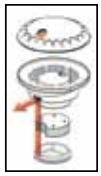
- Welded ice guard reduces splashing and spills for trouble-free pouring
- Welded hollow tubular handles insulate for comfortable pouring
- 81020 is straight sided with a bright finish, no ice guard, made in USA and NSF

46599 | 68174 | 46403 | 81020 | 46402

ITEM #	DESCRIPTION	CAPACITY: QT (L)	HEIGHT: IN (CM)	DIAMETER: IN (CM)	CASE LOT
46599	Water pitcher, mirror-finished exterior, satin-finished interior, stainless steel, welded hollow tubular handle insulates for comfortable pouring	1.9 (1.8)	9⅙ (23)	—	1
68174	Water pitcher, satin-finished aluminum, ice guard and riveted handle	2⅛ (2)	7⅞ (20.1)	—	12
46403	Water pitcher, stainless steel	2 (1.9)	9¼ (23.5)	—	1
46402	Water pitcher, stainless steel, welded hollow tubular handle insulates for comfortable pouring	2 (1.9)	7¼ (18.4)	—	6
81020	Water pitcher, bright finish stainless steel, no ice guard	2 (1.9)	6⅜ (16.2)	5⅛ (13)	4

SwirlServe® Beverage Servers

- 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
- Covers are interchangeable with SwirlServe® covers

BLACK ITEM #	WHITE ITEM #	CAPACITY: OZ (ML)	CASE LOT	BLACK COVER ITEM #	WHITE COVER ITEM #	COVER CASE LOT
52126	52124	10 (295)	12	52127	52125	6
52142	52132	20 (591)	12	52143	52133	6
52140	52130	42 (1242)	12	52141	52131	6
52144	52134	64 (1892)	6	52145	52135	6

SEE RESULTS OF THE SWIRLSERVE® BEVERAGE SERVER HEAT RETENTION TEST AT VOLLRATH.COM

SwirlServe® Hot-N-Cold Beverage Servers

- Covers are interchangeable with Tilt & Pour® covers

BLACK ITEM #	WHITE ITEM #	CAPACITY: OZ (ML)	CASE LOT	BLACK COVER ITEM #	WHITE COVER ITEM #	COVER CASE LOT
52122	52120	10 (295)	12	52123	52121	6
52172	52162	20 (591)	12	52173	52163	6
52170	52160	42 (1242)	12	52171	52161	6
52174	52164	64 (1892)	6	52175	52165	6

Tea and Coffee Servers

- Mirror-finished stainless steel
- Hollow handles insulate for comfortable pouring
- 46565 has thumb tab for single-handed cover opening

SILVERPLATE AVAILABLE FOR SOME ITEMS – SEE MORE AT VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
COFFEE SERVER WITH GADROON BASE					
46565	48365	Hollow handle	64 (1.9)	8½ (21.6)	6
TEA AND COFFEE SERVERS WITH BUILT-IN STRAINER FOR SERVING TEA					
46314	—	Flat handle	10 (.3)	4¼ (10.8)	12
46370	—	Hollow handle	12 (.4)	4 (10.2)	12

Coffee Decanters

- Mirror-finished stainless steel
- Comfortable black plastic handle
- Designed to fit standard stove top and coffee warmers

ITEM #	DESCRIPTION	CAPACITY 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

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

Hammered Creamers and Servers

- Finish on hammered creamers and servers enhances style and minimizes noticeable wear
- Stainless steel

NEW

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
T4030HH	Bell shaped hammered creamer	3 (88)	2 (5.1)	12
T4050HH	Bell shaped hammered creamer	5 (148)	2¾ (7)	12
T4080HH	Bell shaped hammered creamer	8 (237)	3 (7.6)	12
T4710HH	Gooseneck hammered server	10 (300)	4¼ (10.8)	12

Bell Creamers

- Mirror-finished stainless steel
- Excellent choice for serving cream, sauces, and dressings

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46003	Bell creamer	3 (89)	2 (5.1)	24
46005	Bell creamer	5 (148)	2¾ (7)	12
46008	Bell creamer	8 (237)	3⅛ (7.9)	12

Gooseneck Servers

- Mirror-finished stainless steel
- Hollow handle insulates for comfortable pouring

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46310	—	Traditional	10 (296)	4¼ (10.8)	12
46312	48312	Gadroon edge	10 (296)	4¾ (12.1)	12

Creamer/Servers

- Mirror-finished stainless steel
- Hinged lid with thumb tab for single-handed refilling

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	HEIGHT IN (CM)	CASE LOT
46205	—	Gadroon base	5 (148)	3½ (8.9)	12
46516	—	Standard	10 (296)	4 (10.2)	12
46560	48360	Gadroon base	10 (296)	4½ (11.4)	12
46517	48317	Gadroon base	16 (473)	5½ (14)	12

SILVERPLATE AVAILABLE FOR GOOSENECK SERVERS AND CREAMER/SERVERS – SEE MORE AT VOLLRATH.COM

82144

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

ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	CASE LOT
82144	Multi-purpose bowl	11 (10.6)	15 19/32 x 8½ (39.6 x 21.6)	1
82146	Multi-purpose bowl	17.5 (16.5)	18 x 9 13/16 (45.7 x 25)	1

Round Serving Bowls with Handles

- Heavy-gauge mirror-finished stainless steel
- Permanently welded stainless steel handles
- Ideal for use with sauces, salads, main dishes, bread or fruit

ITEM #	DESCRIPTION	CAPACITY: QT (L)	TOP DIAMETER X HEIGHT: IN (CM)	CASE LOT
46625	Round serving bowl with handles	1 (.95)	6⅛ x 2¾ (15.6 x 7)	1
46626	Round serving bowl with handles	2 (1.89)	7⅞ x 3½ (20 x 8.9)	1
46627	Round serving bowl with handles	3.5 (3.31)	9 7/16 x 4⅜ (24 x 11.1)	1

Oval Bowl

- Mirror-finished stainless steel basket is ideal for breads, rolls, and fruit

ITEM #	DESCRIPTION	CAPACITY: QT (L)	OVERALL DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46624	Oval bowl	1.7 (1.6)	10 11/16 x 7 x 2 5/16 (27.1 x 17.8 x 5.9)	1

Condiment Server

- Stainless steel — resistant to corrosion, pitting and rusting
- Ideal for nuts, mints, chocolate and candy — for bars and tables
- Stainless steel hollow rod handle provides easy surface to grab and transport servers

ITEM #	DESCRIPTION	SINGLE BOWL CAPACITY: OZ (L)	OVERALL HEIGHT: IN (CM)	BOWL DIAMETER: IN (CM)	CASE LOT
46636	3 bowl condiment server	4 (.12)	3¼ (8.3)	3⅞ (9.8)	1

Tureen

- Stainless steel
- Sturdy welded base and side handles

ITEM #	DESCRIPTION	CAPACITY: QT (L)	HEIGHT W/BASE: IN (CM)	CASE LOT
47845	Tureen	5 (4.7)	4⅞ (12.4)	6

Flared Sauce Cups

- Stainless steel
- Mirror-finished outside, satin-finished inside
- Retains temperature longer (than plastic or melamine)
- Flared design is attractive, and allows for easier dipping or pouring

NEW

46714

46716

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	HEIGHT: IN (CM)	TOP DIAMETER: IN (CM)	CASE LOT
46714	Flared stainless steel sauce cup	4 (118)	1 39/64 (4.1)	3 (7.6)	12
46716	Flared stainless steel sauce cup	6 (177)	1 13/16 (4.6)	3¼ (9.5)	12

Sauce Cup

- Stainless steel retains temperature longer and helps reduce food waste
- Mirror-finished outside, satin-finished inside
- Sized for individual condiment service

46713

ITEM #	CAPACITY OZ (ML)	HEIGHT IN (CM)	TOP DIAMETER IN (CM)	CASE LOT
46713	3 (89)	1⅝ (4.1)	2 9/16 (6.5)	12

Ramekin

CERTIFICATION(S)

USA MADE

533-06

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	CASE LOT
533-06	Smooth ramekin, black	2 (59)	72

Wire Serving Pieces

- Ramekin holder is 2½" (6.4 cm) in diameter (Item #533-06)
- WP9-06 is powder coated

WP9-06

WB-8006

WB-8007-06

ITEM #	DESCRIPTION	DIMENSIONS IN (CM)	CASE LOT
WP9-06	Black round basket	9 x 2½ (22.9 x 6.4)	12
WB-8006	Chrome oval basket	7⅛ x 10½ (18.1 x 26.7)	12
WB-8006-06	Black oval basket	7⅛ x 10½ (18.1 x 26.7)	12
WB-8007*	Chrome oval basket w/ ramekin holder	7⅛ x 10½ (18.1 x 26.7)	12
WB-8007-06*	Black oval basket w/ ramekin holder	7⅛ x 10½ (18.1 x 26.7)	12

**Accommodates ramekin 533-06 (not included)*

Twister® Wire Cones

- Unique wire cones for fries, appetizers, and more

WC-6007

WC-6007

WC-6009-06

WC-6008

WC-6004-06

WC-6004

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 7 7/16 (17.8 x 19)	12
WC-6009*	Large wire cone w/ramekin holder, chrome	3½ (0.8)	7 x 7 7/16 (17.8 x 19)	12
WC-6004-06	Medium wire cone, black	1¼ (0.3)	5¼ x 6 (13.3 x 15.2)	12
WC-6004	Medium wire cone, chrome	1¼ (0.3)	5¼ x 6 (13.3 x 15.2)	12

**Accommodates ramekin 533-06 shown above (not included)*

Dripcut® Condiment Caddies and Jars

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS (DIA X H): IN (CM)	CASE LOT
528-13	Clear poly condiment jar and lid	8 (237)	3¾ x 3⅛ (9.5 x 7.9)	12
528J-13	Clear poly condiment jar only	—	—	12
528T-13	Clear poly condiment lid only	—	—	12
527	Glass condiment jar and lid	6 (177.4)	3¾ x 3⅛ (9.5 x 7.9)	12
527J	Glass condiment jar only	—	—	12
527T	Glass condiment lid only	—	—	12
529-13	Clear polycarbonate condiment spoon	—	5¼ (13.3)	12
WR-1010	Wire rack condiment caddy - holds three condiment jars	—	7⅜ x 6⅝ x 7⅛ (18.7 x 16.8 x 18.1)	4
WR-1000	Wire rack condiment caddy - holds two salt & pepper shakers, steak sauce/ketchup, and sugar packets - with cardholder	—	8 x 6 x 5½ (20.3 x 15.2 x 14)	6
WR-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	—	4⅜ x 2⅜ 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 6⅛ x 7¼ (15.9 x 15.6 x 18.4)	4

Dripcut® Cruets

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT
68028	Square glass oil & vinegar cruets w/wire rack	5 oz (148)	5¾ x 2⅝ x 7¼ (14.6 X 6.7 X 18.4)	6
WR-1020	Wire rack condiment caddy - holds two cruets	—	5¾ x 2⅝ x 7¼ (14.6 X 6.7 X 18.4)	6
68020-0	Square glass oil & vinegar cruets set	5 oz (148)	2⅛ x 5⅞ (5.4 X 14.9)	12

Condiment Jar Cover

- Mirror-finished stainless steel
- Features spoon slot for no-mess service
- Fits 6½ oz (192 ml) jar

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
47648	Condiment jar cover	3⅛ (7.9)	48

312 313 322 402 403 302 303 802 802G 710 1002 1003 602 202 703

Dripcut® Salt & Pepper Shakers

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR ITEM #	REPLACEMENT TOP ITEM #
PLASTIC TOP CAFÉ						
312-02	Poly jar/red plastic top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	102T-02
312-06	Poly jar/black plastic top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	102T-06
313-02	Poly jar/red plastic top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	102T-02
313-06	Poly jar/black plastic top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	102T-06
PANELED FLIP TOP™ CAFÉ						
322-06	Poly jar/black plastic top S&P shaker	2 (59)	1¾ x 3⅝ (4.5 x 9.2)	72	—	—
PANELED POLYCARBONATE JARS/STAINLESS STEEL MUSHROOM TOP						
402	Poly jar/stainless steel mushroom top S&P shaker	2 (59)	1¾ x 3¾ (4.5 x 9.5)	72	—	440T
403	Poly jar/stainless steel mushroom top S&P shaker	3 (89)	2 x 4¾ (5.1 x 12.1)	72	—	440T
PANELED POLYCARBONATE JARS/STAINLESS STEEL FLAT TOP						
302-0	Poly jar/stainless steel flat top S&P shaker	2 (59)	1¾ x 3½ (4.5 x 8.9)	72	—	320T
303-0	Poly jar/stainless steel flat top S&P shaker	3 (89)	2 x 4⅝ (5.1 x 11.8)	72	—	320T
CONTINENTAL COLLECTION						
802-12	Glass jar/chrome top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	802T
802G-12	Glass jar/gold top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	802T6
710	Glass jar/chrome top S&P shaker	.5 (15)	1⅝ x 2 (4.1 x 5.1)	72	710J	710T
ELEGANCE COLLECTION						
1002	Glass jar/chrome top S&P shaker	1.5 (44.4)	2 x 4⅝ (5.1 x 11.8)	24	1002J	1002T
1003	Glass jar/chrome top S&P shaker	1 (29.5)	1¾ x 4⅜ (4.5 x 11.1)	24	1003J	1003T
TRADITIONAL						
602-12	Glass jar/stainless steel top S&P shaker	2 (59)	1¾ x 3 (4.5 x 7.6)	12	802J-12	440T
NOSTALGIC						
202-12	Square glass jar/stainless steel top S&P shaker	2 (59)	1⅝ x 4⅛ (4.1 x 10.5)	12	—	—
SMOOTH GLASS JAR/STAINLESS STEEL MUSHROOM TOP						
703	Smooth glass jar stainless steel top S&P shaker	3 (89)	1¾ x 4⅝ (4.5 x 11.8)	24	703J	440T

Dripcut® Cheese Shakers

674

260

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
674	Round perforated SS top w/swirl glass jar	6 (177.4)	2½ x 3⅝ (6.4 x 9.2)	12	674J-12	674T
260	Round SS top w/polycarbonate jar	4 (118.3)	2½ x 3½ (6.4 x 8.9)	12	260LJ	260T

Dripcut® Sugar Pourers & Holders

930

SC-1007-13

WR-1024-06

WR-1024

WR-1009

WR-1025

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
930	Continental chrome plated top glass sugar pourer	12 (355)	3⅜ x 2⅜ x 5⅛ (8.6 x 6 x 13)	12	930J	930T
SC-1007-13	Plastic sugar caddy	—	3⅜ x 2⅝ x 2⅛ (8.6 x 6.5 x 5.4)	12	—	—
WR-1024-06	Sugar caddy with handles, black	—	5 x 2⅛ x 1⅝ (12.7 x 5.4 x 4.1)	12	—	—
WR-1024	Chrome-plated sugar caddy w/handles	—	5 x 2⅛ x 1⅝ (12.7 x 5.4 x 4.1)	12	—	—
WR-1009	Chrome-plated sugar caddy w/out handles	—	5 x 2⅛ x 1⅝ (12.7 x 5.4 x 4.1)	12	—	—
WR-1025	Round chrome-plated sugar caddy	—	2¾ x 4¼ (7 x 10.8)	12	—	—

Note: Case Lots for these items will not be broken

Dripcut® Servers with Plastic Jars and Chrome Plated Tops

- Polycarbonate is clear, polyethylene is white

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
1206	Polycarbonate jar w/top	7 (207)	2¾ x 1⅝ x 4¼ (7 X 4.1 X 10.8)	12	1206LJ	206T
1212	Polycarbonate jar w/top	10 (296)	3⅛ x 1¾ x 5 (7.9 X 4.5 X 12.7)	12	1212LJ	206T
1214	Polycarbonate jar w/top	16 (473)	3½ x 1⅞ x 5¾ (8.9 X 4.8 X 14.6)	12	1214LJ	214T
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

Dripcut® Servers

- Servers with glass jars and chrome plated tops

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
206-0	Glass jar w/top	6 (177.4)	2¾ x 1¾ x 3¾ (7 X 4.5 X 9.5)	12	206J	206T
912	Continental™ collection glass jar w/top	12 (355)	2¾ x 1¾ x 4⅛ (7 X 4.5 X 10.5)	12	930J	912T
214	Glass jar w/top	14 (414)	3½ x 2 x 5⅞ (8.9 X 5.1 X 14.9)	12	214J	214T

Dripcut® Servers with Glass Jars and Plastic Tops

- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose color (Brown 01, Red 02, White 05, Black 06, Yellow 08, Almond 18, Vista Green 191)***

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
606-TT*	Glass jar w/top	6 (177.4)	2¾ x 1¾ x 4⅛ (7 X 4.5 X 10.5)	12	206J	606T-TT
614-TT**	Glass jar w/top	14 (414)	3½ x 2 x 5⅞ (8.9 X 5.1 X 14.9)	12	214J	614T-TT

*Available in red, black, almond and vista green **Available in brown, red, white, almond and vista green

Dripcut® Top Colors

****Not all colors are available with all products*

- 01 Brown
- 02 Red
- 05 White
- 06 Black
- 08 Yellow
- 18 Almond
- 191 Vista Green

Servers with Plastic Jars and Plastic Tops

- To specify top color when ordering your Dripcut® server, add suffix (TT) to choose color (Brown 01, Red 02, White 05, Black 06, Yellow 08, Almond 18, Vista Green 191)***

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT	REPLACEMENT JAR	REPLACEMENT TOP
1606-TT*	Polycarbonate jar w/top	7 (207)	2¾ x 1¾ x 4¼ (7 X 4.5 X 10.8)	12	1206LJ	606T-TT
1412-TT*	Polycarbonate jar w/top	10 (296)	3⅛ x 1¾ x 5 (7.9 X 4.5 X 12.7)	12	1212LJ	606T-TT
1414-TT**	Polycarbonate jar w/top	16 (473)	3½ x 1⅞ x 5¾ (8.9 X 4.8 X 14.6)	12	1214LJ	614T-TT

*Available in red, black and almond **Available in brown, almond, red and vista green

Dripcut® "Cut-Off" Slide Imprinting

NEW

- Customize your servers with Cut-Off Slides imprinted with Syrup flavors
- When ordering slides, add the syrup color suffix after the slide number, for example: 206S-I for Maple imprint
- Imprint designations: Honey 01, Maple 03, Boysenberry 04, Strawberry 05, Raspberry 06, Lite 08, Blueberry 09, Wildberry 10, Blackberry 11, Twinberry 18
- 2-4 week lead time
- 100 piece minimum per imprint

ITEM #	DESCRIPTION	CASE LOT
206S-I	Imprint slide for 6 oz server chrome plated top	100
214S-I	Imprint slide for 14 oz server chrome plated top	100
608S-I	Imprint slide for 6 oz server plastic top	100
614S-I	Imprint slide for 14 oz server plastic top	100

48013

46701

46772

48003

46704

48060

48023

NEW

48083

T720DW

Dessert Service

- Mirror-finished stainless steel

SILVERPLATE AVAILABLE FOR SOME ITEMS – SEE MORE AT VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY	DIMENSIONS IN (CM)	CASE LOT
48013	48313	Paneled sherbet dish with scalloped top	3½ oz (103 ml)	1⅞ (4.8) height	12
48015	48315	Paneled sherbet dish with scalloped top	5 oz (148 ml)	2¼ (5.7) height	12
46701	48301	Paneled sherbet dish with gadroon base	16 oz (473 ml)	3⅜ (8.6) height	12
46772	48372	Sauce bowl with gadroon top	2 oz (59 ml)	3 x 3 (7.6 x 7.6) (h x dia)	72
48003	48303	Sherbet bowl with gadroon top	3½ oz (103 ml)	2 x 3 13/16 (5.1 x 9.6) (h x dia)	12
46704	—	Desert cup with paneled design	4 oz (118 ml)	1⅝ x 3⅝ (4.1 x 9.3) (h x dia)	48
48060	—	Tulip sundae with gadroon base	6 oz (177 ml)	4⅝ (12) height	12
T720DW	—	Hammered double wall ice cream chiller NEW	3 gal (3.8 L)	10¾ x 11⅝ (29.5 x 27.3) (h x dia)	1
48023	—	Cake stand shipped knocked down	—	6⅝ x 13 (16.8 x 33) (h x dia)	1
48083	—	Cake/pie server with stainless steel blade and riveted rosewood handle	—	10¾ (27) length	12

46745

46735

46746

46760

46764

46763

SUPREME SET

Seafood Service

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
46745	Oyster plate, 6 well, mirror-finished stainless steel	10⅜ diameter (26.3)	12
46735	Seafood shell, mirror-finished stainless steel	5 x 5½ x ⅝ (12.7 x 14.0 x 1.6)	12
46746	Snail plate, six embosses, mirror-finished stainless steel	6⅞ x 5 7/16 x ¾ (17.5 x 13.8 x 1.8)	24
46760	Snail tong, mirror-finished stainless steel	6 (15.2) length	12
46763	Lobster/nut cracker, forged stainless steel	6¼ (15.9) length	12
46764	Lobster/nut cracker, polished chrome-plated	6 (15.2) length	24
SUPREME SET – ORDER PARTS SEPARATELY			
46701	16 oz (473 ml) paneled bowl with gadroon base	5⅛ (12.8) outside diameter	12
46704	4 oz (119 ml) paneled cup	3 1/16 (9.2) outside diameter	48
46706	Slotted ring	5 3/16 (13) outside diameter	12
46709	1-piece slotted ring and cup	5 3/16 (13) outside diameter	12

Butter Melters

- Same stand – flip one way for 46771, flip over for 46770

REPLACEMENT PARTS AVAILABLE SEE VOLLRATH.COM

46770

46771

46776

46777

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	HEIGHT: IN (CM)	CASE LOT
46770	Butter melter with pan, candle holder and candle, chrome-plated wire stand	5 (148)	5⅝ (14.3)	1
46771	Butter melter with cup, candle holder and candle, chrome-plated wire stand	3 (89)	5⅝ (14.3)	6
46776	Butter melter with pan, glass candle holder and candle, chrome-plated wire stand	3¼ (96)	5 (12.7)	12
46777	Butter melter, stainless steel with pouring spout and rosewood handle	4¼ (125.7)	3⅝ (9.2)	1

Utility Servers

- Chrome-plated welded wire rack
- Stainless steel bowls
- 99615, 47633 and 47631: full sets include 1 rack and 3 bowls

ITEM #	DESCRIPTION	CASE LOT
99615*	Dimensions (W x H): 8" x 7⅜" (20.3 x 18.7 cm)	1
69260	Bowl only — 6 oz (177 ml) 3" x 1⅞" (7.6 x 4.7 cm)	12
99262	Replacement cover — fits 69260 bowls	12
47633	Dimensions (W x H): 8½" x 8¾" (21.6 x 22.2 cm)	6
47601	Bowl only — 10 oz (295 ml) 3½" x 2½" (9 x 6.4 cm)	12
47631	Dimensions (W x H): 9½" x 8¾" (24.1 x 22.2)	6
47522	Bowl only — 12 oz (355 ml) 4⅛" x 2⅜" (10.4 x 5.5 cm)	12

**Includes bowl covers*

Three-Way Revolving Server

- Rack revolves for easy access
- 99637 includes three 10 oz (295 ml) stainless steel bowls
- Stainless steel base with convenient plastic carry handle
- Ladle shown: 52908

ITEM #	DESCRIPTION	CASE LOT
99637	Server (W x H): 8¼" x 5¾" (20.9 x 14.6 cm)	1
99636	Bowl: 10 oz (295 ml) 4" x 2½" (10 x 6.3 cm)	12

Gravy Boats

- Mirror-finished stainless steel
- Gadroon edge base
- All welded construction

SILVERPLATE AVAILABLE – SEE MORE AT VOLLRATH.COM

ITEM #	SILVERPLATE ITEM #	DESCRIPTION	CAPACITY OZ (ML)	CASE LOT
47573	48373	Gravy boat	3 (89)	12
47575	48375	Gravy boat	5 (148)	12
47578	48378	Gravy boat	8 (236)	12

Card and Menu Holders

- Stainless steel
- 46795: Weighted cast base adds stability

ITEM #	DIAMETER: IN (CM)	HEIGHT: IN (CM)	CASE LOT
46795	1⅛ (2.9)	1½ (3.8)	36
46794	2¼ (5.7)	1¾ (4.4)	60

Counter Menu Holder

- Stainless steel
- Screw-on assembly
- Set includes brackets
- 15½" (39.4 cm)

ITEM #	DIMENSIONS: IN (CM)	CASE LOT
46797	15½ x 4 (39.4 x 10.2) length x height above counter	12

Condiment and Card Holder

- Stainless steel
- Sanitary, rounded corners

ITEM #	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
46796	2½ x 1½ x 1½ (6.4 x 3.8 x 3.8)	24

Stacking Lugs on underside

CERTIFICATION(S)*

USA MADE

**68520 tumbler only*

Stainless Steel Institutional Ware

- Mirror-finished stainless steel

ITEM #	DESCRIPTION	CAPACITY: OZ (ML)	DIMENSIONS: IN (CM)	CASE LOT
47252	Six compartment tray with stacking lugs	—	15½ l x 11⅝ w x ¾ h (39.4 x 29.5 x 1.9)	24
47536	Soup bowl	16.3 (482)	6 dia x 1¾ h (15.2 x 4.5)	12
47555	Drink or soup cup	9 (266)	3½ dia x 2 7/32 h (8.9 x 5.6)	12
47556	Drink or soup cup	11 (325)	3½ dia x 2⅜ h (8.9 x 6)	12
68520	Tumbler	12 (354)	3⅛ x 2 1/16 x 4 9/16 (8 x 5.2 x 11.5) (top dia x bottom dia x h)	12

Serving Bowls

- Dishwasher safe, impact-resistant, melamine construction
- In compliance with FDA standards
- Ideal for salad, chips, and condiments
- Heat resistant up to 187°F (86°C)

ITEM #	DESCRIPTION	CAPACITY OZ (ML)	DIMENSIONS IN (CM)	CASE LOT
52860	Birchwood	12 (354)	5¾ (14.6)	48
52861	Black	12 (354)	5¾ (14.6)	48
52866	Birchwood	14 (413)	6 (15.2)	48
52867	Black	14 (413)	6 (15.2)	48
52869	Birchwood	34 (1005)	8 (20.3)	48
52870	Black	34 (1005)	8 (20.3)	48

Plastic Tip Trays

- Attractive scratch-resistant material

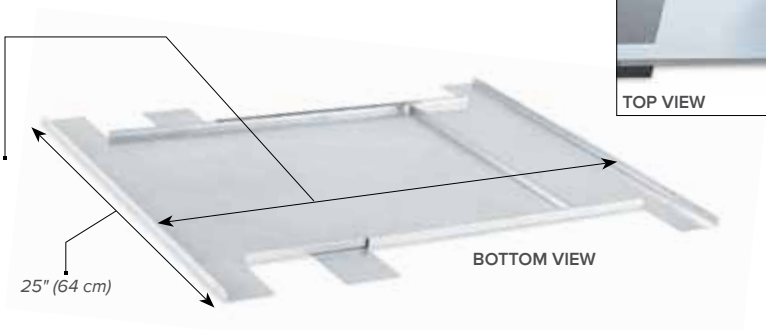
CERTIFICATION(S)

USA MADE

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

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

86338

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

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
CORK-LINED LAMINATED SERVING TRAYS			
86326	Rectangular tray	12 x 16 (30.5 x 40.6)	12
86328	Rectangular tray	14 x 18 (35.6 x 45.7)	12
86330	Rectangular tray	15 x 20 (38.1 x 50.8)	12
86331	Rectangular tray	16 x 22 (40.6 x 55.9)	12
86333	Oval tray	20 x 25 (50.8 x 63.5)	6
86334	Oval tray	23 x 28 (58.4 x 71.1)	6
86336	Round tray	11 (27.9)	12
86339	Round tray	14 (35.6)	12
86341	Round tray	16 (40.6)	12
86338	Beer tray, round	12½ (31.8)	12
ROUND CORK LINERS			
86350	Fits 11" dia (27.9 cm) trays	9⅛ (23.2)	12
86351	Fits 12" dia (30.5 cm) trays	11 (27.9)	12
86352	Fits 14" dia (35.6 cm) trays	12⅛ (30.8)	12
86353	Fits 16" dia (40.6 cm) trays	12 15⁄16 (32.9)	12
OVAL CORK LINERS			
86360	Fits 20" x 25" (50.8 x 63.5 cm) trays	16¼ x 21 (41.3 x 53.3)	12
86361	Fits 23" x 28" (58.4 x 71.1 cm) trays	19⅛ x 23⅝ (48.6 x 60)	12

47205

47208

47204

Baskets

- Durable
- Dishwasher safe

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
TAN PLASTIC RATTAN			
47204	Oblong	9 x 3½ x 2 (22.9 x 8.9 x 5.1)	12
47205	Round	9 x 2¾ (22.9 x 7)	12
47206	Oval	9½ x 6½ x 3 (24.1 x 16.5 x 7.6)	12
BLACK VINYL WITH GOLD TRIM			
47208	Oval	9 x 6¼ x 2⅜ (22.9 x 15.9 x 6)	12

Tuf Glas™ Fiberglass Trays

- Low profile design allows larger and low profile plates to hang over the edge without tipping
- Rubber liner is permanently bonded to the tray
- Heavy-duty construction eliminates warping
- Stain and odor resistant
- 5 year warranty

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
2700L-01	Brown tray	27 (68.6)	6
2700L-06	Black tray	27 (68.6)	6

Traex® Non-Skid Trays

- Anti-skid surface resists glassware slippage even when wet
- Anti-skid liner is molded right to the tray, custom color combinations available
- Lifetime warranty

CERTIFICATION(S)
USA MADE

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"

CERTIFICATION(S)
USA MADE

ITEM #	DESCRIPTION	DIAMETER: IN (CM)	CASE LOT
1489-0606	Black tray w/sign holder	14 (35.6)	12

Anti-Skid Mat Tray Accessories

CERTIFICATION(S)
USA MADE

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	16⅛ x 12½ (41 X 31.8)	12
1612-06	Black anti-skid mat	16⅛ x 12½ (41 X 31.8)	12

Check Spindle

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2721	Check spindle	3 x 6 (7.6 x 15.2)	12

Check Holders

- Brushed aluminum
- Patent pending channel lock keep checks organized design

CERTIFICATION(S)
USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2518	Check holder	18 x 2 (45.7 x 5.1)	2
2524	Check holder	24 x 2 (61 x 5.1)	2
2536	Check holder	36 x 2 (91.4 x 5.1)	2
2548	Check holder	48 x 2 (121.9 x 5.1)	2

CUSTOM IMPRINTING AVAILABLE. TO PERSONALIZE YOUR FAST FOOD TRAYS WITH SILKSCREEN IMPRINTS SEE VOLLRATH.COM

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)

CERTIFICATION(S)

NSF

COLOR	ITEM #	DIMENSIONS IN (CM)	CASE LOT	ITEM #	DIMENSIONS IN (CM)	CASE LOT	ITEM #	DIMENSIONS IN (CM)	CASE LOT
Red	86100	10 x 14 (25.4 x 35.6)	24	86110	12 x 16 (30.5 x 40.6)	24	86120	14 x 18 (35.6 x 45.7)	12
Brown	86101	10 x 14 (25.4 x 35.6)	24	86111	12 x 16 (30.5 x 40.6)	24	86121	14 x 18 (35.6 x 45.7)	12
Burgundy	86103	10 x 14 (25.4 x 35.6)	24	86113	12 x 16 (30.5 x 40.6)	24	86123	14 x 18 (35.6 x 45.7)	12
Orange	86104	10 x 14 (25.4 x 35.6)	24	86114	12 x 16 (30.5 x 40.6)	24	86124	14 x 18 (35.6 x 45.7)	12
Gray	86105	10 x 14 (25.4 x 35.6)	24	86115	12 x 16 (30.5 x 40.6)	24	86125	14 x 18 (35.6 x 45.7)	12
Almond	86106	10 x 14 (25.4 x 35.6)	24	86116	12 x 16 (30.5 x 40.6)	24	86126	14 x 18 (35.6 x 45.7)	12
Royal Blue	86107	10 x 14 (25.4 x 35.6)	24	86117	12 x 16 (30.5 x 40.6)	24	86127	14 x 18 (35.6 x 45.7)	12
Black	86108	10 x 14 (25.4 x 35.6)	24	86118	12 x 16 (30.5 x 40.6)	24	86128	14 x 18 (35.6 x 45.7)	12
Teal	86109	10 x 14 (25.4 x 35.6)	24	86119	12 x 16 (30.5 x 40.6)	24	86129	14 x 18 (35.6 x 45.7)	12

Traex® Premium Fast Food Trays

1014-01

1216-191

1418-02

- Easy to clean with built in handles for comfortable and controlled handling
- Dishwasher safe • Stain and odor resistant
- Stackable and approved for up to 180°F (82°C) for 30 minutes
- Add color suffix to base item number to indicate color selection (Brown -01, Red -02, Orange -03, Blue -04, Black -06, Burgundy -21, Gray -31, Beige -32, Teal -33, Royal Blue -44, Vista Green -191)

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
1014-XX	Fast Food tray	14¼ x 10⅝ (36.2 x 49.7)	24
1216-XX	Fast Food tray	17⅜ x 12⅛ (43.6 x 30.8)	24
1418-XX	Fast Food tray	18½ x 13⅞ (47 x 35.2)	12
1217-XX	Fast Food tray	17 x 12 (43.2 x 30.5)	24

Traex® School Compartment Trays

- Lightweight • Economically priced
- Add color suffix to base item number to indicate color selection (Red -02, Blue -04, Tan -09, Bright Blue -104, Bright Green -119, Bright Yellow -138)*

CERTIFICATION(S)

USA MADE NSF

***2614 and 2015 are NSF Certified*

2615-09

2614-02

2015-104

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
2614-XX***	Left Hand tray, polypropylene	13⅝ x 9¾ (34.6 x 24.8)	24
2015-XX**	Right Hand tray, polypropylene	14⅜ x 9⅞ (36.5 x 25.1)	24
2615-XX	Right Hand tray, ABS	14½ x 10 (36.9 x 25.4)	24

**2614-XX available only in Red -02 and Blue -04*

Symbol Signs

- High quality image signs have pressure-sensitive adhesive for easy mounting

CERTIFICATION(S)

USA MADE

5630

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4135

4504

4505

4506

4508

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4544

5613

5617

5609

5618

5643

5644

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
FOREIGN LANGUAGE SYMBOL SIGN			
4531	Los Empleados Deben Lavarse Las Manos Antes De Regresar Al Trabajo (Employees Must Wash Hands Before Returning to Work)	3 x 9 (7.6 x 22.9)	1
4566	Men/Caballeros	3 x 9 (7.6 x 22.9)	1
4567	Women/Damas	3 x 9 (7.6 x 22.9)	1
4589	No Fumar/No Smoking	3 x 9 (7.6 x 22.9)	1
TABLETOP TENT SIGN			
4135	Reserved – Screen-printed plastic signs, message on both sides	3 x 9 (7.6 x 22.9)	1
BRAILLE SYMBOL SIGN			
5630	Women/Accessible	6 x 9 (15.2 x 22.9)	1
5631	Men/Accessible	6 x 9 (15.2 x 22.9)	1
5632	Accessible	6 x 9 (15.2 x 22.9)	1
5633	Restroom	6 x 9 (15.2 x 22.9)	1
5634	Women	6 x 9 (15.2 x 22.9)	1
5635	Men	6 x 9 (15.2 x 22.9)	1
5638	No Smoking	6 x 9 (15.2 x 22.9)	1
CONTEMPORARY ENGLISH SYMBOL SIGN			
4504	Hand Wash Only	3 x 9 (7.6 x 22.9)	1
4505	Private	3 x 9 (7.6 x 22.9)	1
4506	Employees Only	3 x 9 (7.6 x 22.9)	1
4508	No Exit	3 x 9 (7.6 x 22.9)	1
4513	No Smoking	3 x 9 (7.6 x 22.9)	1
4515	Men	3 x 9 (7.6 x 22.9)	1
4516	Women	3 x 9 (7.6 x 22.9)	1
4517	Restrooms	3 x 9 (7.6 x 22.9)	1
4519	Sanitize	3 x 9 (7.6 x 22.9)	1
4520	No Checks Please	3 x 9 (7.6 x 22.9)	1
4521	Thank You For Not Smoking	3 x 9 (7.6 x 22.9)	1
4522	Rinse	3 x 9 (7.6 x 22.9)	1
4523	No Pets/Shoes, Shirt Required	3 x 9 (7.6 x 22.9)	1
4524	This is a Smoke-Free Restaurant	3 x 9 (7.6 x 22.9)	1
4525	Restrooms For Customer Use Only	3 x 9 (7.6 x 22.9)	1
4526	Wash	3 x 9 (7.6 x 22.9)	1
4530	Employees Must Wash Hands Before Returning to Work	3 x 9 (7.6 x 22.9)	1
4532	Not Responsible For Lost Or Stolen Articles	3 x 9 (7.6 x 22.9)	1
4544	Caution/Watch Your Step	3 x 9 (7.6 x 22.9)	1
SYMBOL SIGN			
5613	No Smoking	6 x 9 (15.2 x 22.9)	1
5617	Restrooms	6 x 9 (15.2 x 22.9)	1
5609	Exit	6 x 9 (15.2 x 22.9)	1
5618	Fire Extinguisher	6 x 9 (15.2 x 22.9)	1
5643	No Smoking Area	6 x 9 (15.2 x 22.9)	1
5644	Accessible	6 x 9 (15.2 x 22.9)	1

WAREWASHING, HANDLING & DISPENSERS

FEATURED PRODUCTS

Dish Caddies
p. 283-284

Warewashing Racks
p. 265-280

LidSaver™ Lid Dispensers
p. 294-295

SIGNATURE WAREWASHING RACKS

A complete selection of racks and accessories that provide outstanding strength, adaptability, versatility and durability. An unbeatable value in today's food-service operations.

VOLLRATH, THE INDUSTRY'S 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.

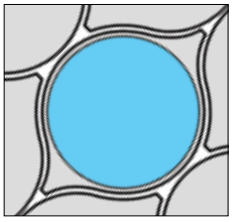
SIGNATURE FOUR-WAY TRACKING
on all full-size racks allows fast dish machine loading in either direction.

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

Sturdy, lightweight, adjustable warewashing system flexible enough to accommodate virtually any glassware or smallware

TRAEX® BUILT-IN BASE RACK DIVIDERS
provide 100% vertical glassware protection.

TRAEX® OPEN PROFILE DESIGN
allows top-to-bottom and side-to-side washing and drying.

TRAEX® SNAP-FIT EXTENDERS
Will not loosen or come apart over time.

TRAEX® CONVENIENT HANDLING
with handles an all four sides.

ADD TRAEX® CODE-A-CLIPS
for easy identification.

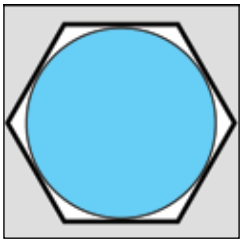
TOTAL SAVINGS:
$1,431+*
FROM INCREASED CAPACITY

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

- Open design promotes thorough washing action, complete rinsing, rapid drying and quick glass cooling for spot-free glassware
- Individual compartments help prevent chipping and breakage
- Ideal for storage, provide excellent protection and minimize costly replacement
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

RACK IMPRINTING

For color and imprinting options, see pages 285 and 288

CERTIFICATION(S)

USA MADE NSF

DIMENSIONS SHOWN BELOW: MAXIMUM INSIDE COMPARTMENT X DIAGONAL COMPARTMENT

52763

9-Compartment

5⅞" (14.9 cm) sq. compartment
with 8⁵⁄₁₆" (21.1 cm) diagonal

52720

16-Compartment

4⅜" (11.1 cm) sq. compartment
with 6³⁄₁₆" (15.7 cm) diagonal

52757

20-Compartment

Lemon Drop™
3¹⁵⁄₁₆" (10.0 cm) diameter

52712

25-Compartment

3½" (8.9 cm) sq. compartment
with 4¹⁵⁄₁₆" (12.5 cm) diagonal

52812

30-Compartment

Lemon Drop™
3³⁄₁₆" (8.1 cm) diameter

52715

36-Compartment

2⅞" (7.3 cm) sq. compartment
with 4¹⁄₁₆" (10.3 cm) diagonal

52784

49-Compartment

2⁷⁄₁₆" (6.2 cm) sq. compartment
with 3⁷⁄₁₆" (8.7 cm) diagonal

SIGNATURE RACK COLORS

01 Light Green · 02 Cocoa · 03 Red · 04 Light Blue · 05 Gold · 06 Gray · 07 Royal Blue · 09 Burgundy

9-COMP	16-COMP	20-COMP*	25-COMP	30-COMP*	36-COMP	49-COMP	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52726	52694	52691	52684	52790	52689	52699	Short	4⅛ (10.5)	2¹³⁄₁₆ (7.1)	6
52760	52766	52692	52772	52811	52778	52784	Short plus	4⅞ (12.4)	3¼ (8.3)	5
52727	52718	52693	52710	52812	52714	52722	Medium	5⅝ (14.3)	4⅝ (11)	4
52761	52767	52702	52773	52813	52779	52785	Medium plus	6⅜ (16.2)	4¹³⁄₁₆ (12.2)	4
52728	52719	52703	52711	52816	52715	52723	Tall	7 (17.8)	5¹⁄₁₆ (14.4)	3
52762	52768	52704	52774	52817	52780	52786	Tall plus	7¾ (19.7)	6¼ (15.9)	3
52730	52720	52706	52712	52832	52716	52724	X-tall	8½ (21.6)	7⅛ (18.1)	3
52763	52769	52707	52775	52844	52781	52787	X-tall plus	9¼ (23.5)	7¹⁄₁₆ (19.5)	2
52729	52721	52708	52713	52845	52717	52725	XX-tall	9⅞ (25.1)	8½ (21.6)	2
52764	52770	52709	52776	52846	52782	52788	XX-tall plus	10⁹⁄₁₆ (26.8)	9¹⁄₁₆ (23)	2
52731	52732	52754	52733	52847	52734	52735	XXX-tall	11⁵⁄₁₆ (28.7)	9¹⁵⁄₁₆ (25.2)	2
52765	52771	52755	52777	52848	52783	52789	XXX-tall plus	12⅛ (30.8)	10⁹⁄₁₆ (26.8)	2
52736	52737	52757	52738	52849	52739	52740	XXXX-tall	12¾ (32.4)	11⅜ (28.9)	2

**Lemon Drop™ Design – see page 265 for details, Patent # D650,541*

Traex® Full-Size Compartment Racks

- Open profile allows top-to-bottom and side-to-side thorough washing and air circulation
- Built in base rack dividers provide 100% vertical protection
- Snap fit extenders will not loosen over time or come apart
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

TR10FF

9-Compartment

5⅞" (14.9 cm) sq. compartment with 8⁵⁄₁₆" (21.1 cm) diagonal

TR18JJ

12-Compartment

Rack Max®
4¾" (12.1 cm) diameter

COMPARTMENT SIZE DIMENSIONS SHOWN BELOW RACKS

TR8DD

16-Compartment

4⅜" (11.1 cm) sq. compartment with 6³⁄₁₆" (15.7) diagonal

TR11GG

20-Compartment

Rack Max®
3¹⁵⁄₁₆" (10.0 cm) diameter

TR6BB

25-Compartment

3½" (8.9 cm) sq. compartment with 4¹⁵⁄₁₆" (12.5 cm) diagonal

TR12HH

30-Compartment

Rack Max®
3³⁄₁₆" (8.1 cm) diameter

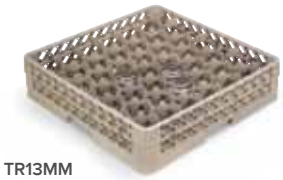
TRAEX® RACK COLORS

- 32 Beige (standard)
- 02 Red
- 06 Black
- 08 Yellow
- 19 Green
- 21 Burgundy
- 44 Royal Blue

TR7CCC

36-Compartment

2⅞" (7.3 cm) sq. compartment with 4¹⁄₁₆" (10.3 cm) diagonal



TR13MM

42-Compartment

Rack Max® Low Profile
2¾" (6.9 cm) diameter
Available in beige only

TR9E

49-Compartment

2⁷⁄₁₆" (6.2 cm) sq. compartment with 3⁷⁄₁₆" (8.7 cm) diagonal

TRAEX® STANDARD FULL-SIZE COMPARTMENT RACKS

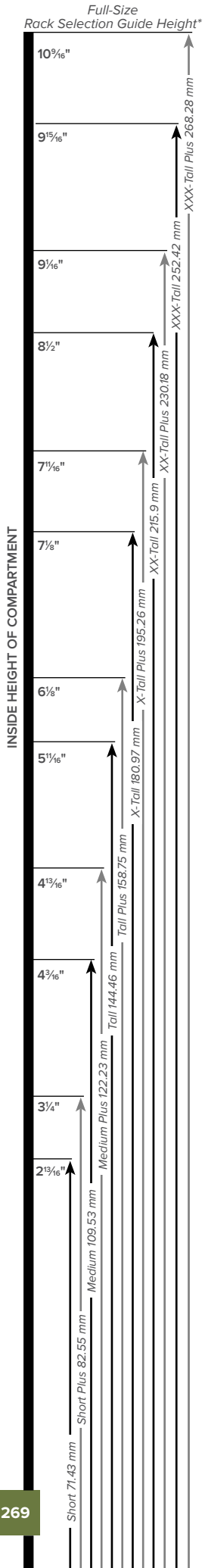
9-COMP	12-COMP	16-COMP	20-COMP	25-COMP	30-COMP*	36-COMP	49-COMP	OVERALL HEIGHT IN (CM)	INTERIOR HEIGHT IN (CM)	CASE LOT
TR10	TR18	TR8	TR11	TR6	TR12	TR7	TR9	4 (10.2)	3¼ (8.3)	6
TR10F	TR18J	TR8D	TR11G	TR6B	TR12H	TR7C	TR9E	5⁹⁄₁₆ (14)	4¹³⁄₁₆ (12.2)	2
TR10A	TR18A	TR8A	TR11A	TR6A	TR12A	TR7A	TR9A	5⁹⁄₁₆ (14)	4¹³⁄₁₆ (12.2)	2
TR10FF	TR18JJ	TR8DD	TR11GG	TR6BB	TR12HH	TR7CC	TR9EE	7⅛ (18.1)	6⅜ (16.2)	2
TR10FA	TR18JA	TR8DA	TR11GA	TR6BA	TR12HA	TR7CA	TR9EA	7⅛ (18.1)	6⅜ (16.2)	2
TR10FFF	TR18JJJ	TR8DDD	TR11GGG	TR6BBB	TR12HHH	TR7CCC	TR9EEE	8¾ (22.2)	7⅞ (20)	2
TR10FFA	TR18JJA	TR8DDA	TR11GGA	TR6BBA	TR12HHA	TR7CCA	TR9EEA	8¾ (22.2)	7⅞ (20)	2
TR10FFFF	TR18JJJJ	TR8DDDD	TR11GGGG	TR6BBBB	TR12HHHH	TR7CCCC	TR9EEEE	10⁵⁄₁₆ (26.2)	9⁷⁄₁₆ (24)	2
TR10FFFA	TR18JJJA	TR8DDDA	TR11GGGA	TR6BBBA	TR12HHHA	TR7CCCA	TR9EEEA	10⁵⁄₁₆ (26.2)	9⁷⁄₁₆ (24)	2
TR10FFFFF	TR18JJJJJ	TR8DDDDD	TR11GGGGG	TR6BBBBB	TR12HHHHH	TR7CCCCC	TR9EEEEE	11⅞ (30.2)	11 (27.9)	2
TR10FFFFA	TR18JJJJA	TR8DDDDA	TR11GGGGA	TR6BBBBA	TR12HHHHA	TR7CCCCA	TR9EEEEA	11⅞ (30.2)	11 (27.9)	2

All item numbers ending in "A" have an open rack extender on top. Rack Max® Design - See Page 266 for details

TRAEX® LOW PROFILE FULL-SIZE COMPARTMENT RACKS

9-COMP	12-COMP	16-COMP	20-COMP	25-COMP	30-COMP*	36-COMP	42-COMP	OVERALL HEIGHT IN (CM)	INTERIOR HEIGHT IN (CM)	CASE LOT
TR13F	TR13J	TR13D	TR13G	TR13B	TR13H	TR13C	TR13M	2⅞ (7.3)	2⅛ (5.2)	2
TR13FF	TR13JJ	TR13DD	TR13GG	TR13BB	TR13HH	TR13CC	TR13MM	4½ (11.4)	3⁹⁄₁₆ (9.1)	2
TR13FFF	TR13JJJ	TR13DDD	TR13GGG	TR13BBB	TR13HHH	TR13CCC	TR13MMM	6⅛ (15.6)	5⅛ (13)	2
TR13FFFF	TR13JJJJ	TR13DDDD	TR13GGGG	TR13BBBB	TR13HHHH	TR13CCCC	TR13MMMM	7⅝ (19.4)	6¾ (17.2)	2

TR13 and TRM racks are only available in beige. Low profile racks cannot be imprinted.

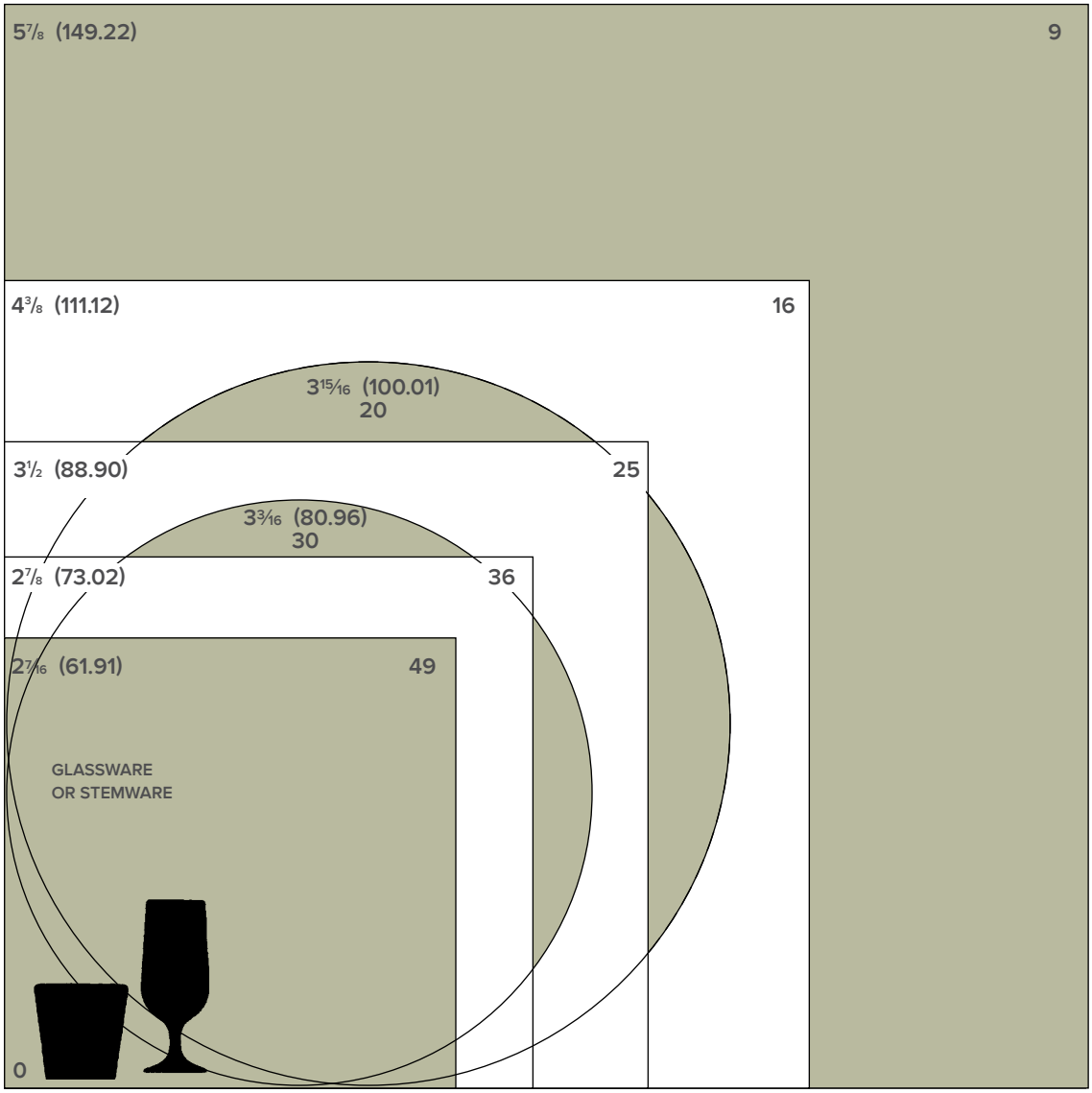


SIGNATURE FULL-SIZE RACK SIZING TEMPLATE

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

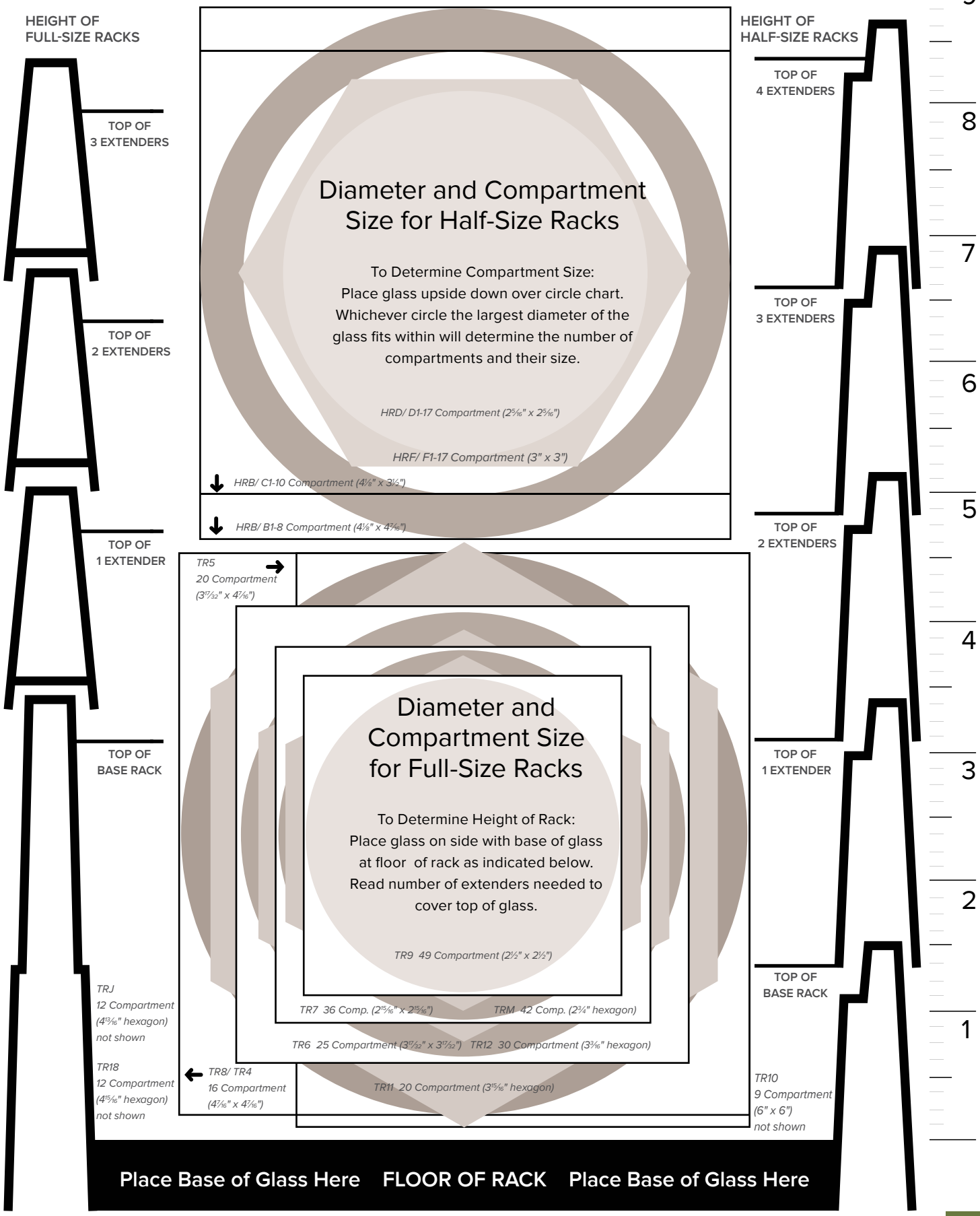


2 7/16 (61.91)	2 7/8 (73.02)	3 3/16 (80.96)	3 1/2 (88.9)	3 15/16 (100.01)	4 3/8 (111.12)	5 7/8 (149.22)

COMPARTMENT WIDTH: IN (MM)

** Because of height limitations, XXXX-Tall cannot be shown on this chart. XXXX-Tall is 11 3/8" (288.92 mm)*

TRAEX® FULL- AND HALF-SIZE RACK SIZING TEMPLATE

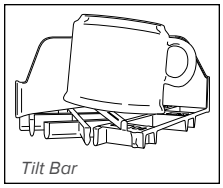


Full-Size Cup Racks

- Molded tilt bar prevents water from pooling in bottom of cup
- Extra-high, molded compartments prevent chipping and breakage
- TR16 is ideal for espresso cups with the 1" high compartment divider
- Outside dimensions:19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF



Tilt Bar

52676

Signature 16-Compartment

4⁵⁄₁₆" (11 cm) sq. compartment
with 6¹⁄₁₆" (15.4 cm) diagonal

52675

Signature 20-Compartment

3⁷⁄₁₆" (8.7 cm) x 4⁵⁄₁₆ (13.7 cm) compartment
with 5⅜" (13.7 cm) diagonal

SIGNATURE RACK COLORS

01 Light Green	02 Cocoa	03 Red	06 Gray	07 Royal Blue

TRAEX® RACK COLORS

32 Beige (standard)	03 Red	06 Black	08 Yellow	19 Green
21 Burgundy	44 Royal Blue			

TR4D

Traex® 16-Compartment

4⁷⁄₁₆" (11.3 cm) sq. compartment
with 6¹⁄₁₆" (15.4 cm) diagonal

TR5

Traex® 20-Compartment

3¹⁷⁄₃₂" (9.0 cm) x 4⁷⁄₁₆" (11.3 cm) compartment
with 5⅜" (14.3 cm) diagonal

TR16

Traex® 25-Compartment

3¹⁷⁄₃₂" (9 cm) sq. compartment
with 6¼" (15.9 cm) diagonal

16-COMP	20-COMP	25-COMP	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
SIGNATURE FULL-SIZE CUP RACKS					
52674	—	—	4⅛ (10.5)	2¾ (7)	6
52676	—	—	5⁹⁄₁₆ (14.1)	4⅛ (10.5)	4
—	52675	—	4⅛ (10.5)	2¹¹⁄₁₆ (6.8)	6
—	52677	—	5½ (14)	4⅛ (10.5)	4
TRAEX® FULL-SIZE CUP RACKS					
TR4	TR5	TR16	4 (10.2)	3 (8.3)	6
TR4D	—	TR16B	5⁹⁄₁₆ (14.1)	4¹³⁄₁₆ (12.2)	2
TR4A	TR5A	—	5⁹⁄₁₆ (14.1)	4¹³⁄₁₆ (12.2)	2
TR4DD	—	TR16BB	7⅛ (18.1)	6⅜ (16.2)	2
TR4DA	TR5AA	—	7⅛ (18.1)	6⅜ (16.2)	2
TR4DDD	—	TR16BBB	8¾ (22.2)	7⅞ (20)	2
TR4DDA	—	—	8¾ (22.2)	7⅞ (20)	2
TR4DDDD	—	TR16BBBB	10⁵⁄₁₆ (26.2)	9⁷⁄₁₆ (24)	2
TR4DDDA	—	—	10⁵⁄₁₆ (26.2)	9⁷⁄₁₆ (24)	2

All item numbers ending in A have an open rack extender on top

Full-Size Flatware Racks

- Tight mesh bottom grid prevents flatware from falling through
- Traex® racks have interior ribs that prevent knives from protruding through the side walls
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

52671

TR2

CERTIFICATION(S)

USA MADE NSF

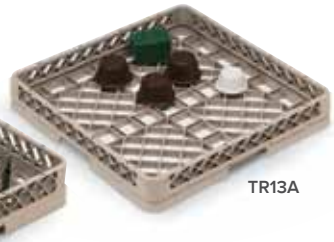
ITEM #	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
SIGNATURE FULL-SIZE FLATWARE RACK				
52671	18 1/16 x 18 1/16 (45.9 x 45.9)	4 1/8 (10.5)	2 5/8 (6.7)	6
TRAEX® FULL-SIZE FLATWARE RACK				
TR2	18 1/16 x 18 1/16 (45.9 x 45.9)	4 (10.2)	3 1/4 (8.3)	6

Full-Size Open Racks

- Open racks are designed for uniquely shaped or oversized dishes, utensils and cookware
- TR13A low profile rack allows compact and efficient washings – perfect for storing items like ramekins and ashtrays
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

52680

TR1


TR13A

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
SIGNATURE OPEN RACKS				
52670	Short	4 1/8 (10.5)	2 13/16 (7.1)	6
52696	Extended	4 7/8 (12.4)	3 1/4 (8.3)	5
52680	Medium	5 1/2 (14)	4 1/8 (10.5)	4
52681	Tall	6 7/8 (17.5)	5 1/2 (14)	3
52682	X-tall	8 3/16 (20.8)	6 13/16 (17.3)	3
52683	XX-tall	9 9/16 (24.3)	8 1/4 (21)	2
TRAEX® OPEN RACKS				
TR1	Rack	4 (10.2)	3 1/4 (8.3)	6
TR1A	Rack/extender	5 9/16 (14.1)	4 13/16 (12.2)	2
TR1AA	Rack/2 extenders	7 1/8 (18.1)	6 3/8 (16.2)	2
TRAEX® LOW PROFILE OPEN RACKS*				
TR13A	Rack/extender	3 (7.6)	2 1/4 (5.7)	2

**Traex® Low Profile Open Racks are available in beige only and cannot be imprinted*

Traex® Combination Rack (½ Open, ½ Peg)

- Combination rack for flatware, china, pitchers or urns
- Cylinder (Item 1370) sold separately
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

ITEM #	INSIDE COMP IN (CM)	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR15*	18 1/16 x 18 1/16 (45.9 x 45.,9)	4 (10.2)	3 1/4 (8.3)	6

**Available in beige only*

Traex® Rack Max® Pitcher Racks

- Ideal for supersized glassware, pitchers, and coffee urns
- Compartment (7½" diameter) dividers provide complete vertical protection
- Compartment Size: 7½" (19.5 cm) dia

CERTIFICATION(S)

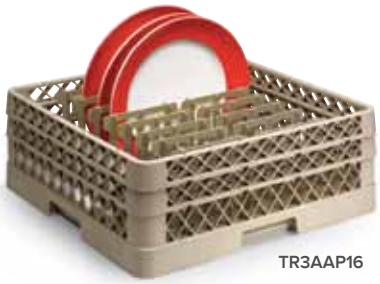
USA MADE NSF

ITEM #	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
TR13KKKK*	4 extenders	7 5/8 (19.4)	6 3/4 (17.2)	2
TR13KKKKK*	5 extenders	9 3/16 (23.3)	8 3/8 (21.3)	2
TR13KKKKKK*	6 extenders	10 5/8 (8.3)	10 (25.4)	1

**Traex® TR13 racks are available in beige only and cannot be imprinted*

52695

TR3



TR3AAP16

TR3AAP14

Full-Size Plate Racks

- Holds plates and trays upright for the ideal cleaning angle, reduces chipping and breakage
- Signature extended height racks have 3" tall pegs and Traex 6" pegs
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

SIGNATURE RACK COLORS

01 Light Green | 02 Cocoa | 03 Red | 06 Gray | 07 Royal Blue

TRAEX® RACK COLORS

32 Beige (standard) | 03 Red | 06 Black | 08 Yellow | 19 Green | 21 Burgundy | 44 Royal Blue

ITEM #	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	PEG HEIGHT IN (CM)	ROWS	PEG SPACING IN (CM)	CASE LOT
SIGNATURE FULL-SIZE PLATE RACKS							
52672	Standard height	3¼ (9.5)	2¾ (7)	2⁷⁄₁₆ (6.2)	8 x 8	1⁹⁄₁₆ (4)	6
52695	Extended height	4⅞ (12.4)	3¼ (8.3)	3⁵⁄₃₂ (8.0)	8 x 8	1⁹⁄₁₆ (4)	5
TRAEX® FULL-SIZE PLATE RACKS							
TR3	Peg rack	4 (10.2)	3¼ (8.3)	2⅞ (7.3)	9 x 9	1⅞ (4.8)	6
TR14*	High efficiency peg rack	4 (10.2)	3¼ (8.3)	2⅞ (7.3)	9 x 8	1¾ (4.4)	6
TRAEX® FULL-SIZE EXTENDED PLATE RACKS							
TR3AAP14	Up to 12¼" (31.3 cm) plate diameter	7⅛ (18.1)	6⅜ (16.2)	6 (15.2)	9	—	1
TR3AAP16*	Up to 18⁹⁄₁₆" (45.9 cm) plate diameter	7⅛ (18.1)	6⅜ (16.2)	6 (15.2)	7	—	1
TRPEG	Peg (fits TR3)	6 (15.2)	—	6 (15.2)	—	—	1

*Available in beige only

52678

TR30

Tray & Pan Rack

- Ideal for washing trays
- 52678 has a stainless steel-reinforced channel to support fiberglass and laminated trays or metal items
- TR30 full "beam wall" prevents rack from flexing under heavy loads
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
SIGNATURE TRAY & PAN RACK				
52678	Open-end	3¾ (9.5)	2¾ (7)	6
TRAEX® TRAY & PAN RACK				
TR30*	Open-end	3¼ (8.3)	4 (10.2)	6

*Available in beige only

Insulated Tray and Steam Table Pan Racks

- Designed to wash insulated food service trays and 2½" deep (6.5 cm) steam table pans
- 52669 open end rack with steel channel supports heavy oversized trays and steam table pans
- TR22 is ideal for steam table pans, insulated trays and plate covers
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	SPACING: IN (CM)	CASE LOT
SIGNATURE INSULATED TRAY AND STEAM TABLE PAN RACKS					
52669	Tray rack with chrome plated insert — standard height open end with stainless channel, insert is free-floating	4½ (11.4)	4½ (11.4)	3 (7.6)	1
52665	Insert only - chrome plated	4½ (11.4)	4½ (11.4)	—	1
TRAEX® INSULATED TRAY AND STEAM TABLE PAN RACKS					
TR21	Up to 9¾" (24.8 cm) plate cover diameter with powder coated insert	4¾ (12.1)	3¼ (8.3)	3⅛ (7.9)	1
TR22	Open end food pan and insulated tray rack with powder coated insert	5¼ (13.3)	5¼ (13.3)	3 (7.6)	1
TR31	Open end rack	5¼ (13.3)	5¼ (13.3)	—	1

Sheet Pan Racks

- Holds three full-size sheet pans
- Designed to fit standard height openings for all conveyor type dishwashers
- 52664 rack stacks with wire insert in place
- Outside dimensions: 19¾" x 19¾" (50 x 50 cm)

CERTIFICATION(S)

USA MADE NSF

ITEM #	DESCRIPTION	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	SPACING: IN (CM)	CASE LOT
SIGNATURE SHEET PAN RACK					
52664	Open-end rack with chrome plated insert	4⅞ (12.4)	3¼ (8.3)	2¼" (5.7)	1
TRAEX® SHEET PAN RACKS					
TR23	Open-end rack with vinyl coated insert	5¼ (13.3)	5¼ (13.3)	3 (7.6)	1
TR31	Open-end rack	5¼ (13.3)	5¼ (13.3)	—	1

Cup & Glass Max™ Stackers

- Cup Max™ stacker accommodates cups with: minimum 3" inside diameter, maximum 3½" outside diameter, maximum 2¾" base diameter
- Glass Max™ stacker accommodates glasses with: minimum 2" inside diameter, maximum 3¼" outside diameter, maximum 2¹¹⁄₁₆" base diameter

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CAPACITY	CASE LOT
CS15-32	Cup Max™ stacker	18 x 14 (45.7 x 35.6)	15 cups	6
GS21-32	Glass Max™ stacker	18 x 14 (45.7 x 35.6)	21 glasses	6

SIGNATURE AND TRAEX® HALF-SIZE RACKS

Sized for specialty items and those areas where full-size racks won't fit

- Open profile allows top-to-bottom and side-to-side thorough washing and air circulation
- Comfortable handles for easy lifting
- Overall outside dimensions: 10" x 19¼" (25.4 x 50.2 cm)
- Easy to transport from one location to another

CERTIFICATION(S)

USA MADE NSF

Signature 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
- Includes special corner compartment for washing of shaker tops
- Compartment size: 2⅛" sq. (5.2 cm)
- Outside dimensions: 10" x 19¾" (25.4 x 50.2 cm)

SIGNATURE RACK COLORS

01 Light Green

02 Cocoa

52815

ITEM #	DESCRIPTION	OVERALL HEIGHT IN (CM)	INSIDE HEIGHT IN (CM)	CASE LOT
52815	Short	4⅛ (10.5)	2⅞ (7.3)	6
52819	Medium	5 11/16 (14.4)	4 9/16 (11.6)	4
52828	Tall	7 3/16 (18.3)	6 1/16 (15.4)	3
52829	X-tall	8⅞ (22.5)	7 11/16 (19.5)	3
52834	XX-tall	10⅜ (26.4)	9 3/16 (23.3)	2

Signature Half-Size Cup Racks

- Molded 1" (2.5 cm) high divider keeps cups in place
- Eight-cup: 4⅜" x 4 5/16" (11.1 x 11 x 16.5 cm) with 6½" diagonal
- Ten-cup: 3 7/16" x 4⅜" (8.7 x 11.1 x 14 cm) with 5½" diagonal
- Half rack cannot be imprinted

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)	2 11/16 (6.8)	6

Signature Half-Size Compartment Racks

- Ten-compartment: 3½" x 4 5/16" (8.9 x 11 cm)
- Eighteen-compartment: 2 15/16" x 2 13/16" (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	5 11/16 (14.5)	4½ (11.4)	4
52821	52824	Tall	7 3/16 (18.3)	6 1/16 (15.4)	3
52822	52825	X-tall	8⅞ (22.5)	7 11/16 (19.5)	3
52818	52826	XX-tall	10⅜ (26.4)	9 3/16 (23.3)	2

Traex® Half-Size Glass Racks

- All half bases and extenders are only available in standard beige
- Snap fit extenders will not loosen over time or come apart

TRAEX® RACK COLOR

32 Beige (standard)

HR1B1

8-Compartment

4⅛" sq. x 4 7/16" (10.5 cm x 11.3 cm)

HR1C1CC

10-Compartment

4⅛" sq. x 3½" (10.5 cm x 8.9 cm)

HR1D1DD

17-Compartment

2 15/16" (7.5 cm) hex

HR1F

17-Compartment

3" (7.6 cm) hex

8-COMP	10-COMP	17-COMP	17-COMP	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
HR1	HR1	HR1	HR1	2 1/16 (5.2)	1¼ (3.2)	12
HR1B1	HR1C1	HR1D1	HR1F	3 13/16 (9.7)	3 (7.6)	6
HR1B1B	HR1C1C	HR1D1D	HR1FF	5 9/16 (14.1)	4¾ (12.1)	4
HR1B1A	HR1C1A	HR1D1A	HR1FA	5 9/16 (14.1)	4¾ (12.1)	4
HR1B1BB	HR1C1CC	HR1D1DD	HR1FFF	7 5/16 (18.6)	6½ (16.5)	2
HR1B1BA	HR1C1CA	HR1D1DA	HR1FFA	7 5/16 (18.6)	6½ (16.5)	2
HR1B1BBB	HR1C1CCC	HR1D1DDD	—	9 1/16 (23)	8¼ (20.1)	2
HR1B1BBA	HR1C1CCA	HR1D1DDA	HR1FFFF	9 1/16 (23)	8¼ (20.1)	2

Note: Traex® Half-Size Glass Racks cannot be imprinted

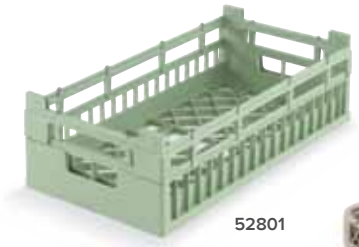
OPEN RACKS

Half-Size Open Racks

- Designed for uniquely shaped dishes and utensils
- Also used for transporting silverware cylinders

CERTIFICATION(S)

USA MADE NSF



52801

HR1A

SIGNATURE RACK COLORS

- 01 Light Green
- 02 Cocoa

TRAEX® RACK COLOR

- 32 Beige (standard)

ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
SIGNATURE OPEN RACKS					
52800	Short	9 x 18 1/16 (22.9 x 45.9)	4 1/8 (10.5)	2 3/4 (7)	6
52801	Medium	9 x 18 1/16 (22.9 x 45.9)	5 9/16 (14.1)	4 1/4 (10.8)	4
52802	Tall	9 x 18 1/16 (22.9 x 45.9)	7 1/8 (18.1)	5 3/4 (14.6)	3
52803	X-tall	9 x 18 1/16 (22.9 x 45.9)	8 5/16 (21.7)	7 5/8 (18.6)	3
52807	XX-tall	9 x 18 1/16 (22.9 x 45.9)	10 1/8 (25.7)	8 13/16 (22.4)	2
TRAEX® OPEN RACKS					
HR1	Open half rack	9 x 18 1/16 (22.9 x 45.9)	2 1/16 (5.2)	1 1/4 (3.2)	12
HR1A	Open half rack w/1 extender	9 x 18 1/16 (22.9 x 45.9)	3 13/16 (9.7)	3 (7.6)	6
HR1AA	Open half rack w/2 open extenders	9 x 18 1/16 (22.9 x 45.9)	5 9/16 (14.1)	4 3/4 (12.1)	4
HR1AAA	Open half rack w/3 open extenders	9 x 18 1/16 (22.9 x 45.9)	7 5/16 (18.6)	6 1/2 (16.5)	2
HR1AAAA	Open half rack w/4 open extenders	9 x 18 1/16 (22.9 x 45.9)	9 1/16 (23)	8 1/4 (20.1)	2

Half-Size Flatware Racks

- Mesh bottom prevents flatware from falling through
- Inside compartment size: 9" x 18 1/16" (22.9 x 46 cm)

CERTIFICATION(S)

USA MADE NSF

52804

HR2A

ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
SIGNATURE FLATWARE RACKS					
52804	Flatware half rack	9 x 18 1/16 (22.9 x 46)	4 1/8 (10.5)	2 5/8 (6.7)	6
TRAEX® FLATWARE RACKS					
HR2	Flatware half rack	9 x 18 1/16 (22.9 x 46)	2 1/16 (5.2)	1 1/4 (3.2)	12
HR2A	Flatware half rack w/1 extender	9 x 18 1/16 (22.9 x 46)	3 13/16 (9.7)	3 (7.7)	6

ONLINE GLASS RACK SELECTION GUIDE

FIND THE VOLLRATH GLASS RACK TO MATCH YOUR GLASSWARE! AVAILABLE FOR BOTH SIGNATURE AND TRAEX® RACKS.

SEE MORE AT VOLLRATH.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

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

VISIT VOLLRATH..COM FOR PLATE CRATE WASHING SYSTEM GRIDS

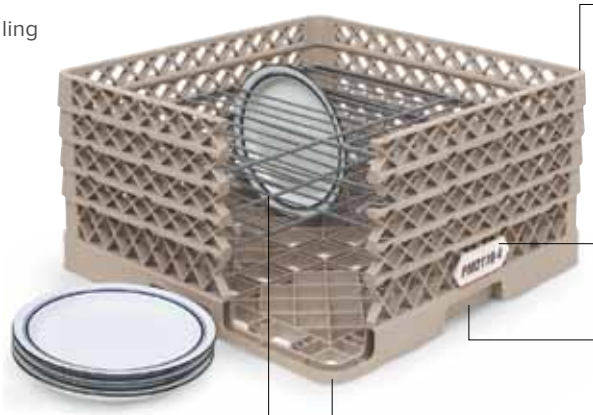
CERTIFICATION(S)

USA MADE NSF

- Less breakage
- Cleaner china
- Faster drying
- Stackability
- Durability
- Convenient handling

TRAEX® RACK COLORS

32 Beige (standard)
03 Red
06 Black
08 Yellow
19 Green
21 Burgundy
44 Royal Blue



High-quality Co-polymer plastic

Easy identification

Handles on all four sides

Double-wall construction

Custom Fit

Powder-painted wire grids cushion plates and prevent corrosion

ITEM #	DESCRIPTION	PLATE SIZE RANGE: IN (CM)	PLATE DEPTH: IN (CM)	PLATES PER RACK	CASE LOT
PM1412-6	Plate rack w/6 extenders	10¾ to 12⅚ (27.3 to 31.3)	Up to 1⅜ (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	11¼ to 12½ (28.6 to 31.8)	Up to 2⅜ (6)	9	1
PM1211-6	Plate rack w/6 extenders	10¾ to 11⅜ (27.3 to 28.4)	Up to 1¾ (4.4)	12	1
PM2011-6	Plate rack w/6 extenders	10¾ to 11 (27.3 to 28)	Up to 1 (2.5)	20	1
PM1510-5	Plate rack w/5 extenders	9 to 10¾ (22.9 to 27.3)	Up to 1⅜ (3.5)	15	2
PM1211-5	Plate rack w/5 extenders	9⅜ to 10¾ (23.3 to 27.3)	Up to 1¾ (4.4)	12	2
PM2011-5	Plate rack w/5 extenders	10 to 10¾ (25.4 to 27.3)	Up to 1 (2.5)	20	2
PM2110-5	Plate rack w/5 extenders	9⅜ to 10 (23.3 to 25.4)	Up to 1 (2.5)	21	2
PM1510-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1⅜ (3.5)	15	1
PM1211-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1¾ (4.4)	12	2
PM2110-4	Plate rack w/4 extenders	8¾ to 9⅜ (22.3 to 23.3)	Up to 1 (2.5)	21	2
PM2209-4	Plate rack w/4 extenders	7 to 8¾ (17.8 to 22.3)	Up to 1⅜ (3.5)	22	2
PM3008-4	Plate rack w/4 extenders	8 to 8⅜ (20.3 to 21.3)	Up to 1 (2.5)	30	2
PM3208-4	Plate rack w/4 extenders	7⅝ to 8 (19.7 to 20.3)	Up to 1 (2.5)	32	2
PM1211-3	Plate rack w/3 extenders	5 to 7⅝ (12.7 to 19.7)	Up to 1¾ (4.4)	12	1
PM3208-3	Plate rack w/3 extenders	4¾ to 7⅝ (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 ¾ (1.9)	44	2
PM2006-3	Plate rack w/3 extenders	4¾ to 6½ (12.1 to 16.5)	Up to 2 (5.1)	20	2
PM2209-3	Plate rack w/3 extenders	7 to 7⅞ (17.8 to 20)	Up to 1⅜ (3.5)	22	2
PM4806-2	Plate rack w/2 extenders	5 to 6 (12.7 to 15.2)	Up to ¾ (1.9)	48	2
PM3807-2	Plate rack w/2 extenders	5 to 6⅛ (12.7 to 15.6)	Up to 1 (2.5)	38	2
PM3208-2	Plate rack w/2 extenders	4¾ to 6¼ (12.1 to 15.9)	Up to 1 (2.5)	32	1

Flatware Washing System

- Employees handle only the system containers for safer and more sanitary conditions

CERTIFICATION(S)

USA MADE

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)

CERTIFICATION(S)

USA MADE

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

Flatware Soak & Washing Systems

- Allows presoak, wash, and transport for faster handling and less labor
- Rack's tight mesh bottom keeps flatware in place with free-flow solution
- Rack transfers directly to dishwasher

CERTIFICATION(S)

USA MADE NSF

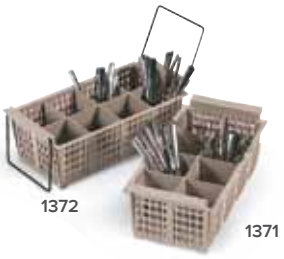
ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52827	Signature soak system half rack and tub	24 9/16 x 13½ x 5 7/16 (62.3 x 34.3 x 13.8)	1
1303	Half rack soak system - Traex® 4 compartment w/handles and half tub	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1
1392	Half rack only, 4 compartment	19¾ x 10 x 3 13/16 (50 x 25. 9.7)	1
1394	Half tub and Traex® 4 compartment rack	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1
1393	Half tub and Traex® open rack	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1
1397	Full tub and Traex® open rack	24½ x 24⅜ x 5¼ (62.2 x 61.9 x 13.3)	1
TR2	Full-size flatware Racks	19¾ x 19¾ x 4 (50 x 50 x 10.2)	6
HR2A	Traex® flatware half rack w/extender	19¾ x 10 x 3 13/16 (50 x 25.4 x 9.7)	6
1300	Traex® half rack open w/handles	19¾ x 10 x 3 13/16 (50 x 25.4 x 9.7)	1
52804	Signature half-size flatware rack only	9 x 18½ x 4⅛ (23 x 47 x 10.5)	6
97300	Signature soak system stand only	12 x 11 x 9 (30.5 x 28 x 23)	1
1390	Traex® half tub only	24½ x 13⅜ x 5¼ (62.2 x 34 x 13.3)	1
1395	Traex® full-size tub only	24 x 24⅜ x 5¼ (61 x 61.9 x 13.3)	1

8-Compartment Flatware Baskets

- Two baskets fit full-size open rack
- Inside compartment: 3⁹⁄₁₆" x 3⁹⁄₁₆" x 4¼" (9 x 9 x 10.8 cm)

CERTIFICATION(S)

USA MADE NSF



ITEM #	DESCRIPTION	INSIDE COMPARTMENT: IN (CM)	OVERALL HEIGHT: IN (CM)	INSIDE HEIGHT: IN (CM)	CASE LOT
52640	Signature basket w/out handles	3⁹⁄₁₆ x 3⁹⁄₁₆ (9 x 9)	7⁹⁄₃₂ (18.4)	4¼ (10.8)	4
52641	Signature basket w/handles	3⁹⁄₁₆ x 3⁹⁄₁₆ (9 x 9)	13⁹⁄₁₆ (34.5)	4¼ (10.8)	4
1371	Traex® basket w/out handles	3½ x 3½ (8.9 x 8.9)	5⅞ (14.9)	4¼ (10.8)	6
1372	Traex® basket w/handles	3½ x 3½ (8.9 x 8.9)	5⅞ (14.9)	4¼ (10.8)	6

Cutlery Boxes

- Heavy-duty plastic with four rounded compartments
- May also use for storing packaged straws and condiment packets
- 99700 is heavy-duty stainless steel with four rounded corners

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52653	Black polyethylene	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
52654	Gray polyethylene	21⅝ x 11⅞ x 3¾ (54.9 x 30.2 x 9.5)	12
52651	Gray polyethylene,w/overflow cutout	21⅜ x 11⁹⁄₁₆ x 4 (54.3 x 29.4 x 10.2)	6
1375-01	Traex® chocolate	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12
1375-06	Traex® black	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12
1375-31	Traex® gray	20⅞ x 12⅞ x 4½ (53 x 32.5 x 11.4)	12
99700	Stainless steel bin	17 x 10¼ x 3¾ (43.2 x 26 x 9.5)	6
52652	Brown plastic bin	20 x 10 x 4 (50.8 x 25.4 x 10.2)	6

Vertical Flatware Washing System, Cylinders & Storage

- Heavy-duty, long wearing
- Cylinders (sold separately) 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
52633*	Black plastic cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
52643*	White plastic cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
1370*	Traex® flatware cylinder - beige plastic	4½ dia x 5⅝ (11.4 dia x 14.3)	36
52642*	Nylon cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
99710	Stainless cylinder	3¾ dia x 5⅝ (9.5 dia x 14.3)	12
52808***	8 compartment cylinder rack	19¾ x 10 x 5⅝ (50 x 25.4 x 14.1)	4
HR1370*	Traex® Half rack with 8 flatware cylinders	19¾ x 10 x 9⁹⁄₁₆ (50 x 25.4 x 23)	3
HR2D1DDA*	Traex® 17 compartment half rack	19¾ x 10 x 9⁹⁄₁₆ (50 x 25.4 x 23)	2
99720**	6 cylinder Transport rack	15 x 10 x 11⅛ (38.1 x 25.4 x 28.3)	1
97241***	6 cylinder stainless silv-a-tainer	14⅞ x 11½ x 8½ (37.8 x 29.2 x 21.6)	1
97240**	4 cylinder stainless silv-a-tainer	10⅛ x 11½ x 8½ (25.7 x 29.2 x 21.6)	1
52644**	6 cylinder plastic silv-a-tainer	15⅛ x 10¾ x 11 (38.4 x 27.3 x 27.9)	1

**NSF certified* ***Cylinders sold separately*

Hold Down Grids

- Signature grids have plastisol coating to protect rack items
- Traex® grids have vinyl coating

CERTIFICATION(S)

USA MADE

TR13AW

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
52385	Signature full-size grid only	17⅞ x 17⅞ (45.4 x 45.4)	12
TR2W	Traex® TR2 full-size rack w/hold down grid (assembled)	19¾ x 19¾ (50 x 50)	1
TR13AW	Traex® TR13A full-size rack w/hold down grid (assembled)	19¾ x 19¾ (50 x 50)	1
92241	Traex® full-size grid only	17⅞ X 17⅞ (45.4 X 45.4)	1

Traex® Rack Master® Ice Filler

- Gravity-fed system fills glassware in seconds
- Fits all 19¾" x 19¾" (50 x 50 cm) full-size warewashing racks
- 1⁷⁄₁₆" (6.4 cm) deep

CERTIFICATION(S)

USA MADE

TRICE25 SHOWN WITH RACK – SOLD SEPARATELY

TRICE25

ITEM #	DESCRIPTION	CASE LOT
TRICE16	Ice Filler - 16 compartment	3
TRICE25	Ice Filler - 25 compartment	3
TRICE36	Ice Filler - 36 compartment	3

Ice Caddy

- Unique lid attachment prevents loss (non-metal hinges)
- Lock can be placed through tag hole for secure, tamper-proof storage
- A slanted top fits under counter for space saving storage
- 4 non-marking 5" swivel casters with locking brakes
- Recessed drain prevents breakage
- Front lid slides down front of unit to protect from exposure and prevent cross contamination

CERTIFICATION(S)

NSF

ITEM #	DESCRIPTION	DIMENSIONS L X W X H: IN (CM)	CASE LOT
ICE140-06	Ice Caddy, 140 lb capacity	36 x 27¼ x 30⅝ (91.4 x 69.2 x 77.4)	1

Traex® Dollies and Covers

- Constructed of impact-resistant copolymer with reinforced caster mounts and a rib-reinforced base
- 5" casters and optional handles for superior performance
- Hold loads up to 350 lbs
- Optional ½" (1.3 cm) hole for drainage
- Chrome plated handle
- Handle sold separately

CERTIFICATION(S)

USA MADE

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 20½ (76.2 x 52.1)	1
TRCV3	Vinyl rack cover	36 x 21½ x 21½ (91.4 x 54.6 x 54.6)	3
TRCV4	Vinyl rack cover	48 x 21½ x 21½ (121.9 x 54.6 x 54.6)	3

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 height only: 5¹⁄₁₆" (14.5 cm)
- Weight capacity: 200 lbs (90 kg)
- Handle and insert sold separately

CERTIFICATION(S)

USA MADE

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

Traex® Rack Covers

CERTIFICATION(S)

USA MADE

- Open design top eliminates water pooling
- Ideal for glass storage
- Covers fit all Vollrath racks and most major competitors

ITEM #	DESCRIPTION	DIMENSIONS: IN (CM)	CASE LOT
TR13	Open rack cover	19¾ x 19¾ x 1⁷⁄₁₆ (50 x 50 x 3.7)	6
TR33	Solid rack cover	19¾ x 19¾ x 1⁷⁄₁₆ (50 x 50 x 3.7)	6

TR13 and TR33 cannot be imprinted

Steel Rack Dolly

CERTIFICATION(S)

USA MADE

- 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: 5⅞" (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

Bus Boxes

- Signature boxes have smooth interior bottom, ribbed exterior bottom and a hole in the handle for easy drainage
- Traex® boxes reinforced ribs on the top and bottom add strength for extended life
- Stacking lugs prevent sticking together and allow for quicker drying
- Reinforced handles
- Made of high density polyethylene
- Temperatures: -30° to 180°F
- Traex® boxes and 52657 are approved for food contact

CERTIFICATION(S)

USA MADE NSF

1527-01
Single Compartment 7" Deep Bus Box

Heavy-Duty Bus Box – shown with Cover

1521-05
5" Deep Bus Box

1721-31
Two Compartment 6⅛" Deep Bus Box

52611-06
Single Compartment 5" Deep Bus Box

1529-31
Under Counter Bus Box

52632 AND 52634
Two Compartment 6" Deep Bus Boxes

***COLORS**

01 Brown | 05 White | 06 Black | 31 Gray

*Where applicable, add two digit suffix (XX) after dash (-) to indicate color. See color options.

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
52629**	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
52657	Signature heavy-duty single compartment bus box	Natural	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
1527-XX*	Traex® standard 7" deep single compartment bus box	Choose	21¾ x 15½ x 7 (55.2 x 39.4 x 17.8)	12
1527B-XX*	Traex® standard 7' deep single compartment bus box	Choose	21¾ x 15½ x 7 (55.2 x 39.4 x 17.8)	150
1521-XX*	Traex® 5" deep single compartment bus box	Choose	21¾ x 15⅝ x 5 (55.2 x 39.5 x 12.7)	24
1521B-XX*	Traex® 5" deep single compartment bus box	Choose	21¾ x 15⅝ x 5 (55.2 x 39.5 x 12.7)	150
1721-XX*	Traex® two compartment bus box	Gray and Brown only	22⅞ x 17¾ x 6⅛ (58.1 x 45.1 x 15.6)	12
1529-31	Traex® under counter bus box	Gray	23½ 12 x 5¼ (59.7 x 30.5 x 13.7)	6

**Add two digit suffix (XX) after dash (-) to denote color **Not NSF Certified*

Bus Box Covers

- 52422, 52424 and 52420 fit Signature and Traex® 5" and 7" boxes
- Item 1500-xx is available in white (05), clear (13) and gray (31) – fits 1521-xx, and 1527-xx
- 1522-xx available in brown (01), white (05), black (06) and gray (31) – fits 1521-xx, and 1527-xx

CERTIFICATION(S)

USA MADE NSF

52424

1522-31

1500-13

ITEM #	DESCRIPTION	COLOR	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
52422	Signature universal recessed cover	Natural	20 x 15 (50.8 x 38.1)	12
52424	Signature universal recessed cover	Gray	20 x 15 (50.8 x 38.1)	12
52420	Signature universal recessed cover	Black	20 x 15 (50.8 x 38.1)	12
1500-xx	Traex® snap-on cover	Choose	22⅛ x 15⅝ x 2½ (56.2 x 39.7 x 6.4)	6
1522-xx	Traex® bus box cover	Choose	20 x 15 (50.8 x 38.1)	12

SAC-SQ1

UNIQUE "EASY ADJUSTMENT" FROM THE TOP

EMPTY SAC UNITS STACK TOGETHER TO SAVE SPACE

Traex® Adjustable Dish Caddy

- Unique "Easy Adjustment" from the top
- Dual side handles for easy maneuvering
- Dish caddies have 19" of stacking space, allows for approximately 40 - 55 plates per stack based on average plate height. Please calculate using your specific plate measurements for a more exact measurement
- ADC accommodate round pieces 4½" to 12½" (11.4 to 31.6 cm)
- SAC units accommodate square pieces 4" to 10⅝" (10.2 to 27 cm), round pieces from 4" to 14" (10.2 to 35.6 cm) and rectangular trays up to 14¼" x 9⅞" (36.2 x 25.1 cm)
- Empty SAC units stack together to save space
- Rotational molded body
- Vinyl cover included

CERTIFICATION(S)

USA MADE NSF

ADC-6

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

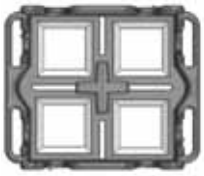
ITEM #	DISH SIZE: IN (CM)	STACKS	DIMENSIONS: IN (CM)	DIVIDERS	CASE LOT
SAC-SQ1	9⅝" to 10⅝" (24.4 to 27) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	1	1
SAC-SQ4	8" to 9½" (20.3 24.1) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-SQ1A	14¼" to 9⅞" (36.2 to 25.1) trays	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	1	1
SAC-SQ5	4" to 8" (10.2 X 20.3) square plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	5	1
SAC-2	10⅜" to 11¼" (26.4 to 28.6) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	2	1
SAC-2A	12½" to 14" (31.6 to 35.6) round bowls/trays	2	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	2	1
SAC-4A	8½" to 9½" (21.6 to 24.1) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-4C	9⅝" to 10¼" (24.4 to 26) round plates/bowls	4	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-4D	11½" to 12½" (29.2 to 31.6) round plates/bowls	2	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	4	1
SAC-6	4" to 8" (10.2 X 20.3) round plates/bowls	6	30½ x 27½ x 32¾ (77.5 x 69.9 x 83.2)	6	1
ADC-2	11⅝" to 12½"(29.5 to 31.6) round plates	4	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	2	1
ADC-4	10¾" to 11½" (27.3 to 29.2) round plates	5	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	4	1
ADC-6	8⅝" to 9⅛" (21.9 to 23.2) round plates or 9⅛" to 10⅝" (23.2 to 27) round plates	6 or 5	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	6	1
ADC-8	7⅛" to 8½" (18.1 to 21.6) round plates	8	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	8	1
ADC-10	5½" to 7⅛" (14 to 18.1) round plates	9	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	10	1
ADC-14	4½" to 5½" (11.4 to 14) round plates	13	31 1/16 x 30 x 40 (78.9 x 76.2 x 101.6)	14	1

Note: ADC color: Gray SAC color: Black

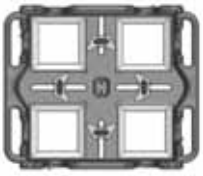
TRAEX® ADJUSTABLE DISH CADDY

CERTIFICATION(S)

USA MADE NSF

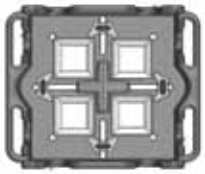


SAC-SQ1
1 post divider
4 stacks holds
9⅝" 10⅝" square
plates/bowls
L32¾ W27½ H30½

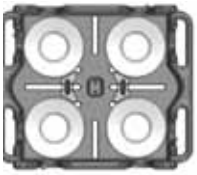


SAC-SQ4
4 post dividers
4 stacks holds
8"-9½" square
plates/bowls
L32¾ W27½ H30½

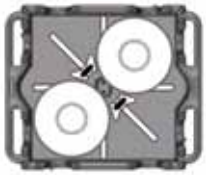
SAC-SQ1A
1 post divider
4 stacks holds trays
up to 14¼" x 9⅞"
L32¾ W27½ H30½



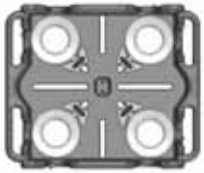
SAC-SQ5
5 post dividers
4 stacks holds
4"-8" square
plates/bowls
L32¾ W27½ H30½



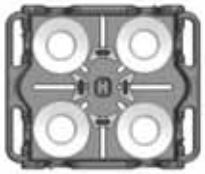
SAC-2
2 post dividers
4 stacks holds
10⅜"-11¼" round
plates/bowls
L32¾ W27½ H30½



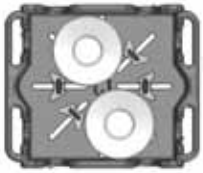
SAC-2A
2 post dividers
2 stacks holds
12½"-14" round
bowls & trays
L32¾ W27½ H30½



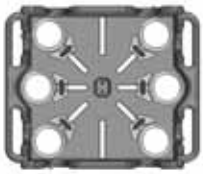
SAC-4A
4 post dividers
4 stacks holds
8" - 9½" round
plates/bowls
L32¾ W27½ H30½



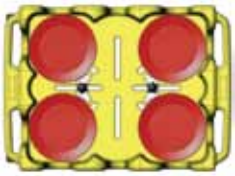
SAC-4C
4 post dividers
4 stacks holds 9⅝"
- 10¼" round
plates/bowls
L32¾ W27½ H30½



SAC-4D
4 post dividers
2 stacks holds
11½" - 12½" round
plates/bowls
L32¾ W27½ H30½



SAC-6
6 post dividers
6 stacks holds
4" - 8" round
plates/bowls
L32¾ W27½ H30½

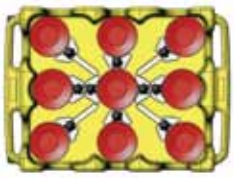


ADC-2
2 post dividers
4 stacks holds
11⅝" - 12½" plates
L40 W30 H31¹⁄₁₆

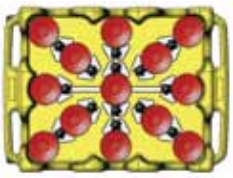
ADC-4
4 post dividers
5 stacks holds
10¾" - 11½" plates
L40 W30 H31¹⁄₁₆

ADC-6
6 post dividers
6 stacks holds
8⅝" - 9⅛" plates
or 5 stacks holds
9⅛" - 10⅝" plates
L40 W30 H31¹⁄₁₆

ADC-8
8 post dividers
8 stacks holds
7⅛" - 8½" plates
L40 W30 H31¹⁄₁₆



ADC-10
10 post dividers
9 stacks holds
5½" - 7⅛" plates
L40 W30 H31¹⁄₁₆



ADC-14
14 post dividers
13 stacks holds
4½" - 5½" plates
L40 W30 H31¹⁄₁₆

HOW TO ORDER THE RIGHT SIGNATURE RACK

See page 270 and 288 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 267 to 276*.

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 267*. One-half size racks are available in light green or cocoa only.)

Color	Sixth Digit
Light Green	1
Cocoa	2
Red	3
Light Blue	4
Gold	5
Gray	6
Royal Blue	7
Burgundy	9

STEP 3. COLOR-CODED TOP RISER

To indicate the style of glass/stemware or the facility where the rack is used, you can color code the top riser of Vollrath compartment racks. Just code the seventh digit of the item number with the desired color number listed above. A perfect system for resorts, hotels, clubs, and institutions. Optional methods of color coding are available upon request.

EXAMPLE

Red rack is Code 3
Gray top is Code 6

5 2 7 1 6 — Basic 36 Compartment X-Tall Rack

3 → RED BASE

6 → GRAY TOP RISER

STEP 4. STANDARD IMPRINTING

Vollrath gives you the option for additional identification by imprinting the glass symbol and name on each rack. Letters will appear in white ink only, ½" high. There is a nominal charge for each rack imprinted with the symbol and name. To order symbol imprinting, simply identify the symbol code after the seven-digit rack model number.

STEP 5. CUSTOM IMPRINTING

You can have your racks personalized with your company name, logo or any other text. Maximum size of imprint is 6" (15.2 cm) wide by 1" (2.5 cm) high in white ink only. Camera-ready art required. There is a one-time charge for preparation of the screen plus a nominal charge per rack personalized. Allow 10 working days for screen preparation.

EXAMPLE

52711-11 AB = Beer Mug
52715-66 BE = White Wine

The above number represents the rack ordered, the color selected, the top riser color, and the symbol imprinting. If both a custom logo and a glass symbol are specified, the logo will appear on one side and the glass symbol on the other. Contact your DSM for custom form to submit with your order

Note: Imprinted racks cannot be returned or cancelled

DELIVERY

All racks will be shipped within three working days from receipt of order. Custom racks, or personalized racks will be shipped within 7 working days from receipt of order. Contact the Vollrath office or your district sales manager regarding lead times on initial personalization orders.

AVAILABLE SYMBOLS**

CODE		CODE	
AA	Beer	AQ	Hi-Ball
AB	Beer Mug	AR	Iced Tea
AC	Brandy	AS	Margarita
AD	Champagne	AT	Martini
AE	Champagne Flute	AU	Old Fashioned
AF	Coffee Mug	AV	Pilsner
AG	Collins	AW	Red Wine
AH	Cordial	AX	Rocks (footed style)*
AJ	Creamer	AZ	Rocks (tumbler style)*
AK	Cup	BA	Sherry
AL	Decanter	BB	Sorbet
		BC	Water (footed style)*
AM	Flatware	BD	Water (tumbler style)*
AN	Goblet	BE	White Wine
AP	Grande	BF	Wine

Also available in Spanish.
•Wording in parenthesis will not imprint
••Additional symbols available. Contact your Vollrath representative

Signature Full-Size Compartment Racks

52784

52712

52812

52757

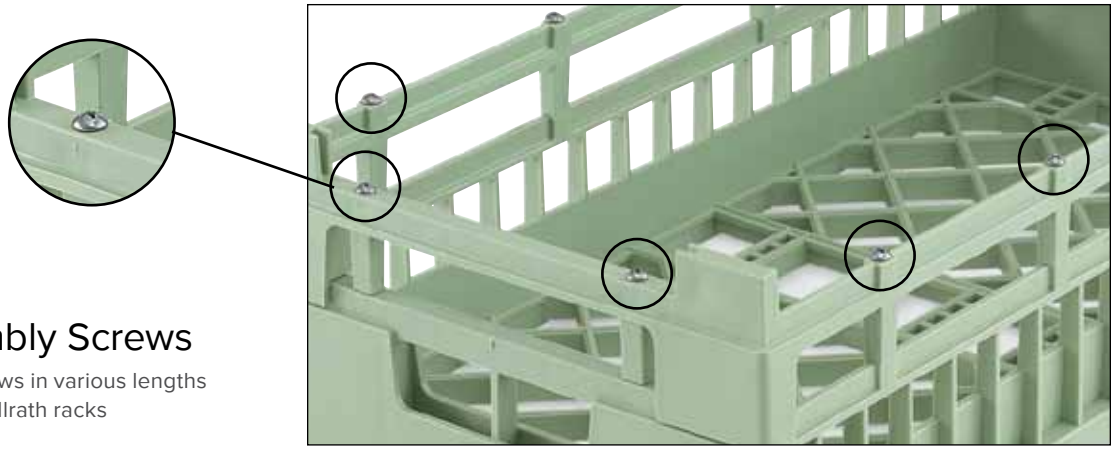
NUMBER OF COMPARTMENTS COMPARTMENT SIZE: IN (CM)	9 5⅞ (14.9)	16 4⅜ (10.0)	20 3¹⁵⁄₁₆ (11.1)	25 3½ (8.9)	30 3³⁄₁₆ (8.1)	36 2⅞ (7.3)	49 2⁷⁄₁₆ (6.2)	RACK COMPONENTS
SHORT Overall Ht. 4⅛ (10.5) Inside Ht. 2¹³⁄₁₆ (7.1)	52726	52694	52691	52684	52790	52689	52699	No Risers One Divider
SHORT PLUS Overall Ht. 4⅞ (12.4) Inside Ht. 3¼ (8.3)	52760	52766	52692	52772	52811	52778	52784	
MEDIUM* Overall Ht. 5⅝ (14.3) Inside Ht. 4⁵⁄₁₆ (11)	52727	52718	52693	52710	52812	52714	52722	ONE RISER ONE FULL DIVIDER ONE TRIM DIVIDER
MEDIUM PLUS* Overall Ht. 6⅜ (16.2) Inside Ht. 4¹³⁄₁₆ (12.2)	52761	52767	52702	52773	52813	52779	52817	
TALL Overall Ht. 7 (17.8) Inside Ht. 5¹⁄₁₆ (14.4)	52728	52719	52703	52711	52816	52715	52723	TWO RISERS TWO DIVIDERS
TALL PLUS Overall Ht. 7¾ (19.7) Inside Ht. 6¼ (15.9)	52762	52768	52704	52774	52817	52780	52786	
X TALL* Overall Ht. 8½ (21.6) Inside Ht. 7⅛ (18.1)	52730	52720	52706	52712	52832	52716	52724	THREE RISERS TWO FULL DIVIDERS ONE TRIM DIVIDER
X TALL PLUS* Overall Ht. 9¼ (23.5) Inside Ht. 7¹⁄₁₆ (19.5)	52763	52769	52707	52775	52844	52781	52787	
XX TALL Overall Ht. 9⅞ (25.1) Inside Ht. 8½ (21.6)	52729	52721	52708	52713	52845	52717	52725	FOUR RISERS THREE FULL DIVIDERS
XX TALL PLUS Overall Ht. 10⁹⁄₁₆ (26.8) Inside Ht. 9⁵⁄₁₆ (23)	52764	52770	52709	52776	52846	52782	52788	
XXX TALL* Overall Ht. 11⁵⁄₁₆ (28.7) Inside Ht. 9¹⁵⁄₁₆ (25.2)	52731	52732	52754	52733	52847	52734	52735	FIVE RISERS THREE FULL DIVIDERS ONE TRIM DIVIDER
XXX TALL PLUS* Overall Ht. 12⅛ (30.8) Inside Ht. 10⁹⁄₁₆ (26.8)	52765	52771	52755	52777	52848	52783	52789	
XXXX TALL Overall Ht. 12¾ (32.4) Inside Ht. 11" (28.9)	52736	52737	52757	52738	52849	52739	52740	SIX RISERS FOUR FULL DIVIDERS

**Requires trimmed divider*

Note: Trim dividers are used with one riser. Full dividers are used with two risers.

CHANGING GLASS SIZES? CONVERT YOUR EXISTING SIGNATURE COMPARTMENT RACKS WITH SIGNATURE COMPONENT PARTS AT VISIT VOLLRATH..COM

Ordering Signature Rack Component Parts

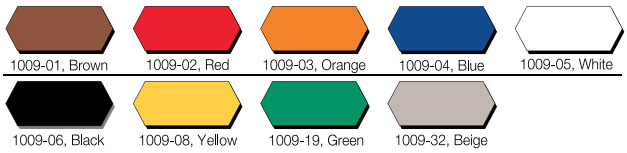


Rack Assembly Screws

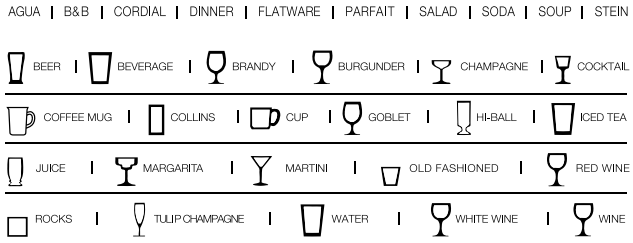
- Set of sixteen screws in various lengths to fit all sizes of Vollrath racks

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	½" (1.3)	52355	Short Compt.
52676, 52677, 52680	1⅞" (4.8)	52356	Medium Open
52693, 52702, 52710, 52714, 52718, 52722, 52727, 52761, 52767, 52773, 52779, 52785, 52798, 52812, 52813	2" (5.1)	52357	Medium Compt.
52801			Med. Open
52820, 52823	2¼" (5.7)	52358	Medium Compt.
52681	3¼" (8.3)	52359	Tall, No Compt.
52703, 52704, 52711, 52715, 52719, 52723, 52728, 52762, 52768, 52774, 52780, 52786, 52794, 52816, 52817	3½" (8.9)	52360	Tall Compt.
52802			Tall Open, No Compt.
52821, 52824	3¾" (9.5)	52367	Tall Compt.
52682	4⅝" (11.8)	52362	X-Tall
52706, 52707, 52712, 52716, 52720, 52724, 52730, 52763, 52769, 52775, 52781, 52787 52832, 52844	4⅞" (12.4)	52368	X-Tall Compt.
52803			X-Tall Open
52822, 52825	5⅜" (13.7)	52366	X-Tall Compt.
52683	5⅞" (14.9)	52369	XX-Tall Open
52708, 52709, 52713, 52717, 52721, 52725, 52729, 52764, 52770, 52776, 52782, 52788, 52845, 52846	6⅜" (16.2)	52363	XX-Tall
52818, 52826	6¾" (17.1)	52371	XX-Tall Compt.
52807			XX-Tall Open
52731, 52732, 52733, 52734, 52735, 52754, 52755, 52765, 52771, 52777, 52783, 52789, 52847, 52848	7 13/16" (19.8)	52370	XXX-Tall
52736, 52737, 52738, 52739, 52740, 52757, 52849	9¼" (23.5)	52372	XXXX-Tall

Traex® Code-A-Clips™



Code-A-Clips™ or Imprints



Stock Code-A-Clips™ color—white clip with black foil for above imprints. Additional dies available. Allow 4 weeks for custom imprinting.

Full-Size Code-A-Clips™
-Plain
No. 1009-(clip color suffix)
L4⅜ W1⅝
12 pcs.

Full-Size Code-A-Clips™
-Imprinted Stock
No. 1009-(imprinted clip color no.)-
(color foil color suffix)
L4⅜ W1⅝
12 pcs. (Packed 12 pcs./bag)
(Minimum order of 3 dozen on custom orders only. Imprint area 2½" x 1")

Half-Size Code-A-Clips™
No. 1006
L2¾ W¾
96 pcs./17#
(Minimum order of 40 dozen on custom imprinted orders only and a 4 week lead time.)

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).

Extender Code-A-Clips™

Extender Code-A-Clips™
-Plain
No. 1007-(clip color suffix)
L4⅜ W1⅝
12 pcs.

Extender Code-A-Clips™
- Imprinted Stock
No. 1007 - (Imprinted clip color no.)-
(foil color suffix)
L4⅜ W1⅝
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 VOLLRATH.COM

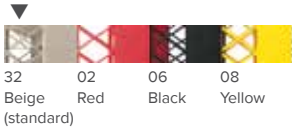
How to Order Traex® Color Racks:

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.

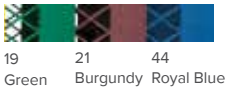
2. SINGLE EXTENDER IN ONE COLOR –
To order a beige rack with only the top extender in one color such as Red (02), add a "9" plus the color suffix to the rack part number such as rack no. (TR6BBB) - (9) and color suffix (02):TR6BBB-32902.

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)

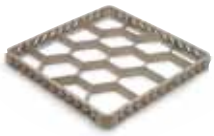
TRAEX® GLASS & CUP EXTENDERS

CERTIFICATION(S)

USA MADE NSF

TRG

TRH


TRJ

TRK

TRM

TRB

TRC

TRD

TRE

TRF

TRA

Full-Size Glass and Cup Extenders

ITEM #	DESCRIPTION	DIMENSIONS H X W X L: IN (CM)	COMPARTMENT SIZE IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
RACK MAX® FULL-SIZE GLASS AND CUP EXTENDERS					
TRG	20 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	3 5/16 (10) hexagon	1 9/16 (4)	12
TRH	30 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	3 5/16 (8) hexagon	1 9/16 (4)	12
TRJ	12 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	4 13/16 (12.2) hexagon	1 9/16 (4)	12
TRK	5 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	7 1/2 (19)	1 9/16 (4)	12
TRM	42 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	2 3/4 (7) hexagon	1 9/16 (4)	12
RACK-MASTER® FULL-SIZE GLASS AND CUP EXTENDERS					
TRB	25 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	3 17/32 (9) square	1 9/16 (4)	12
TRC	36 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	2 15/16 (7.5) square	1 9/16 (4)	12
TRD	16 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	4 7/16 (11.3) square	1 9/16 (4)	12
TRE	49 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	2 1/2 (6.4) square	1 9/16 (4)	12
TRF	9 compartment extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	6" (15.3) square	1 9/16 (4)	12
TRA	Open extender	1 9/16 x 19 3/4 x 19 3/4 (4 x 50 x 50)	18 1/16 (45.9) square	1 9/16 (4)	12

HRA

HRB

HRB1

HRC

HRC1

HRD

HRD1

HRF

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)	COMPARTMENT SIZE IN (CM)	MAX HEIGHT IN (CM)	CASE LOT
HRA	Open extender	2 x 10 x 19 3/4 (5.1 x 25.4 x 50)	8 3/8 x 18 1/4 (21.3 x 46.5)	1 3/4 (4.4)	12
HRB	8 compartment extender	2 x 10 x 19 3/4 (5.1 x 25.4 x 50)	4 1/8 X 4 7/16 (10.5 X 11.3)	1 3/4 (4.4)	12
HRB1	8 compartment dropped extender	3 1/8 x 10 x 19 3/4 (7.9 x 25.4 x 50)	4 1/8 X 4 7/16 (10.5 X 11.3)	1 3/4 (4.4)	12
HRC	10 compartment extender	2 x 10 x 19 3/4 (5.1 x 25.4 x 50)	3 5/8 x 4 1/4 (9.2 x 10.8)	1 3/4 (4.4)	12
HRC1	10 compartment dropped extender	3 1/8 x 10 x 19 3/4 (7.9 x 25.4 x 50)	3 5/8 x 4 1/4 (9.2 x 10.8)	1 3/4 (4.4)	12
HRD	17 compartment extender	2 x 10 x 19 3/4 (5.1 x 25.4 x 50)	2 15/16 (7.5) Hexagon	1 3/4 (4.4)	12
HRD1	17 compartment dropped extender	3 1/8 x 10 x 19 3/4 (7.9 x 25.4 x 50)	2 15/16 (7.5) Hexagon	1 3/4 (4.4)	12
HRF	17 compartment extender	2 x 10 x 19 3/4 (5.1 x 25.4 x 50)	3 (7.6) Hexagon	1 3/4 (4.4)	12

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

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CAPACITY LB (KG)	SHELF SIZE (W X L): IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF GAUGE	CASE LOT
TWO-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES 18½" (46.9 CM)						
97200	2-shelf ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97202	2-shelf ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
TWO-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES 30" (76.2 CM)						
97205	2-shelf standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97207	2-shelf standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
THREE-SHELF CARTS WITH RAISED LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 8⅞" (22.5 CM) UPPER: 7⅞" (19.9 CM)						
97201	3-shelf ergonomic	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97203	3-shelf ergonomic	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
THREE-SHELF CARTS WITH STANDARD LOWER SHELF: HEIGHT BETWEEN SHELVES LOWER: 15" (38.1 CM) UPPER: 15" (38.1 CM)						
97206	3-shelf standard	650 (295)	20 x 30 (50.7 x 76.1)	39 x 20 x 44½ (98.9 x 50.7 x 113)	16	1
97208	3-shelf standard	900 (405)	23 x 35 (58.4 x 88.8)	44 x 23 x 44½ (112 x 58.4 x 113)	16	1
HEAVY-DUTY KNOCK-DOWN (K.D.) CART: HEIGHT BETWEEN SHELVES: LOWER: 10" (25.4 CM) UPPER: 10¹⁄₁₆" (25.6 CM)						
97211	3-shelf	650 (295)	20 x 30 (50.7 x 76.1)	37¾ x 21⅛ x 42¼ (95.9 x 53.7 x 107.3)	18	1

Note: For replacement part information, refer to www.vollrath.com

Stainless Steel Assembled and Knocked-Down Utility Carts

- Heavy-duty welded construction
- Three stainless steel shelves
- ABS handle helps prevent damage to walls and doors
- Rated load capacity is weight distributed evenly on all shelves
- Swivel casters
- Height between shelves: 12" (30 cm) – 97140 is 12½" (31.3)

97320 shown knocked down

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	CASE LOT
97120*	Medium-duty, assembled	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97121	Medium-duty, assembled	300 (135)	3½ (9)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	1
97125	Heavy-duty, assembled	400 (180)	4 (10)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97126	Heavy-duty, assembled	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	1
97140	Extra heavy-duty, assembled	500 (225)	4 (10)	39½ x 21 x 33¼ (100 x 54 x 84)	21 x 35 (54 x 90)	1
97320	Medium-duty, knocked-down	300 (135)	3½ (9)	27½ x 15½ x 32⅝ (70 x 40 x 84)	15½ x 24 (39.4 x 60.9)	1
97326	Heavy-duty, knocked-down	400 (180)	4 (10)	30⅞ x 17¾ x 33¾ (79 x 45 x 86)	17¾ x 27 (45 x 69)	

•Shippable via FedEx® or UPS® Note: For replacement part information, refer to www.vollrath.com

Caravelle Cart

- U-shaped tubular steel frame
- Capacity: 500 lb. (226.2 kg)
- Stainless steel drawn shelves
- 4" (10 cm) casters
- Shelves: 33" x 21" (85 x 54 cm)
- Height between shelves: 8½" (22 cm)

CERTIFICATION(S)

USA MADE

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 — 8⅞" (22.2 cm)

97160

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CAPACITY LB (KG)	SHELF DIMENSIONS IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97160	2-shelf	400 (180)	24 x 16 (61 x 41)	32.3 (14.7)	1
97166	3-shelf	400 (180)	24 x 16 (61 x 41)	37.7 (17.1)	1
97161*	2-shelf	500 (225)	33 x 21 (85 x 54)	25.4 (11.5)	1
97167	3-shelf	500 (225)	33 x 21 (85 x 54)	53.8 (24.4)	1

Cantilever Bussing Cart

- Chrome tubular steel frame
- Three-shelf cart holds up to three standard tote boxes
- 4" (10 cm) casters
- Height between shelves: 13" (33 cm)
- Shippable via FedEx® or UPS®
- *See page 282 for bus boxes*

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CAPACITY LB (KG)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	CASE WEIGHT LBS (KG)	CASE LOT
97186*	3-shelf	300 (135)	26⅝ x 15¾ x 34½ (67.6 x 40 x 87.6)	31.9 (14.5)	1

*Not recommended for use with refuse bin

Money Saver Knocked-Down (K.D.) Cart

- Chrome-plated tubular frame
- Stainless steel 20 gauge shelves
- 4" (10 cm) casters
- Overall height: 36½" (92.7 cm)
- Height between shelves: 8½" (22 cm)
- Shippable via FedEx® or UPS®

CERTIFICATION(S)

USA MADE

97105

ITEM #	DESCRIPTION	CAPACITY: LB (KG)	SHELF DIMENSIONS: IN (CM)	CASE WEIGHT: LBS (KG)	SHIPPING CUBE	CASE LOT
97105	3-shelf	400 (180)	24 x 16 (61 x 41)	36 (16.3)	1.904	1
97106	3-shelf	500 (225)	33 x 21 (85 x 54)	49.6 (22.5)	2.283	1

Note: For replacement part information, refer to www.vollrath.com

Bussing Carts

- Stainless steel construction
- ABS handle
- Attractive, durable black vinyl finish
- Enclosed on three sides

CERTIFICATION(S)

USA MADE

97180

97181

97182

ITEM #	DESCRIPTION	CAPACITY LB (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES IN (CM)	CASE LOT
97180*	4-shelf	300 (135)	3½ (9)	27½ x 15½ x 33⅝ (70 x 40 x 86)	24 x 15½ (61 x 39)	Top shelf — 8½ (21.6) Bottom shelf — 8 (20)	1
97181	3-shelf	300 (135)	4 (10)	30⅞ x 17¾ x 33¾ (78 x 45 x 86)	27 x 17¾ (45 x 69)	12½ (31.7)	1
97182	3-shelf	500 (225)	4 (10)	39¼ x 21 x 34¾ (100 x 54 x 88)	35 x 21 (54 x 89)	12½ (31.7)	1

**Shippable via FedEx® or UPS®* *Note: For replacement part information, refer to www.vollrath.com*

Multi-Purpose Carts

- Front of the house appearance with back of the house durability
- Polypropylene shelves and handles are durable and lightweight
- Satin-finished aluminum uprights are durable and minimize wear
- Textured shelves reduce product shifting in transit
- 4" (10.1 cm) swivel non-marking casters allow for easy maneuverability
- Easy to clean, store and assemble
- Shipped knocked down via FedEx® or UPS®

97007 97004

Bus boxes and refuse bins sold separately

BLACK ITEM #	GRAY ITEM #	CAPACITY LBS. (KG)	CASTER SIZE IN (CM)	MAXIMUM DIMENSIONS (L X W X H): IN (CM)	SHELF SIZE IN (CM)	HEIGHT BETWEEN SHELVES: IN (CM)	CASE LOT
97006	97004	300 (135)	4 (10)	33 x 16 13/16 x 37 (83.8 x 42.7 x 94)	16½ x 26 (41.3 x 66)	11¾ (29.8)	1
97007	97005	300 (135)	4 (10)	40¼ x 19⅞ x 37 (102.2 x 50.5 x 94)	19¼ x 29½ (48.9 x 74.9)	11¾ (29.8)	1

Note: For replacement part information, refer to www.vollrath.com

Complete Bussing System Kit

- Kit includes one refuse bin, one silver bin and three bus boxes (52612)

CERTIFICATION(S)

USA MADE

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

CERTIFICATION(S)

USA MADE

ITEM #	FITS	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
9728810	Refuse bin, black	13½ x 8 x 22¾ (34.3 x 20.3 x 57.8)	6
9728820	Refuse bin, gray	13½ x 8 x 22¾ (34.3 x 20.3 x 57.8)	6

Silver Bins

- Fits all standard size carts and trucks
- Dimensions: 15½" x 6⅜" x 6½" (40 x 16 x 17 cm)

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	CASE LOT
97280	Silver bin, gray	6
97290	Silver bin, black	6

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 18½" (74 x 47 cm)
- Shipped knocked down via FedEx® or UPS®

Enclosed Utility Cart

- Plastic uprights
- Enclosed end panels
- Height between shelves: 10½" (26.7 cm)

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97111	Closed-end utility cart	30½ x 18½ x 39 (78 x 47 x 99)	1

Open Utility Carts with Chrome Uprights

- Mirror-finished chrome-plated uprights and handle
- Height between shelves: 97101: 23½" (60 cm), 97102: 10½" (26.7 cm)

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97101	2-shelf utility cart	30½ x 18½ x 36 (78 x 47 x 92)	1
97102	3-shelf utility cart	30½ x 18½ x 36 (78 x 47 x 92)	1

Open Utility Cart with Plastic Uprights

- Open four sides
- Height between shelves: 10½" (26.7 cm)

CERTIFICATION(S)

USA MADE

ITEM #	DESCRIPTION	MAXIMUM DIMENSIONS: IN (CM)	CASE LOT
97112	Open utility cart	30½ x 18½ x 39 (78 x 47 x 99)	1

Note: For replacement part information, refer to www.vollrath.com

DISPENSING SOLUTIONS

Maximize limited space at busy dispenser stations with the popular LidSaver™ single lid dispenser and a full line of condiment, napkin, tissue and straw dispensers

GO TO VOLLRATH.COM TO SEE CHEF RICH TALK ABOUT THE LIDSAVER™ 30% COST SAVINGS AND SANITARY SOLUTIONS

NEW

FER 2013 SMALLWARES AWARD WINNER

LIDSAVER™ DISPENSERS, WINNER OF A 2013 FER SMALLWARES AWARD.

LidSaver™ Dispensers

SANITARY SOLUTION

- Sanitary dispensing system helps eliminate contamination from excess handling
- Keeps operations clean and tidy, addressing major consumer concerns abut health and well-being
- Dispenses coffee and soda dome lids from 2¾" - 4¾"

COST SAVINGS

- Fewer wasted lids adds up to more savings
- Counters are kept free of stacks of new lids and messy rejected lids, requiring less labor for cleanup

CUSTOMER BENEFITS

- A welcome environment that is clean and tidy
- Noticeably more hygienic service fosters customer goodwill
- Simple-to-use design allows customers to fill beverages and put on a lid using only one hand

Go to page 63 for in-counter LidSaver™ dispensers

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
C1-L	Single cabinet LidSaver, clear faceplate	7⅞ x 6½ x 25 (18.7 x 16.5 x 63.5)	1
C2V-LL	Two high vertical cabinet, 2 LidSavers, clear faceplate	14⅜ x 6⅞ x 25¼ (36.5 x 17.5 x 64.1)	1
C2V-LC	Two high cabinet, 1 LidSaver, 1 cup dispenser, clear faceplate	14⅜ x 6⅞ x 25¼ (36.5 x 17.5 x 64.1)	1
C2V-CC	Two high vertical cabinet, 2 cup dispensers, clear faceplate	14⅜ x 6⅞ x 25¼ (36.5 x 17.5 x 64.1)	1
C2H-LL	Two horizontal cabinet, 2 LidSavers, clear faceplate	6⅞ x 14⅜ x 25¼ (17.5 x 36.5 x 64.1)	1
C3V-LLL	Three high vertical cabinet, 3 LidSavers, clear faceplate	21⅜ x 6⅞ x 25¼ (54.3 x 17.5 x 64.1)	1
C3V-LCC	Three high vertical cabinet, 1 LidSaver, 2 cup dispensers, clear faceplate	21⅜ x 6⅞ x 25¼ (54.3 x 17.5 x 64.1)	1
C3V-LCS	Three high vertical cabinet, 1 LidSaver, 1 cup dispenser, 1 straw pocket, clear faceplate	21⅜ x 6⅞ x 25¼ (54.3 x 17.5 x 64.1)	1
C4V-4L	Four high vertical cabinet, 4 LidSavers, clear faceplate	28⅜ x 6⅞ x 25¼ (72.1 x 17.5 x 64.1)	1
C4V-LCCC	Four high vertical cabinet, 1 LidSaver, 3 cup dispensers, clear faceplate	28⅜ x 6⅞ x 25¼ (72.1 x 17.5 x 64.1)	1
C4V-LLLS	Four high vertical cabinet, 3 Lidsavers, 1 straw pocket, clear faceplate	28⅜ x 6⅞ x 25¼ (72.1 x 17.5 x 64.1)	1
C4V-LCCS	Four high vertical cabinet, 1 LidSaver, 2 cup dispensers, 1 straw pocket, clear faceplate	28⅜ x 6⅞ x 25¼ (72.1 x 17.5 x 64.1)	1
C4X-4L	Two by two high cabinet, 4 LidSavers, clear faceplate	14⅜ x 13¾ x 25¼ (36.5 x 34.9 x 64.1)	1

**Not a complete item number. Visit the online configurator at vollrath.com to determine your complete item number.*
LidSavers are lid specific and lid manufacturer and part number must be suppled when ordering LidSaver.

Shallow Cabinet LidSavers™

- Designed for cabinets that have a maximum depth of 20¼" (51.4 cm)
- Sanitary solution
- Cost savings solution

NEW

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
E1-L	Shallow single cabinet, 1 - 18" Lidsaver, clear faceplate	7 x 6½ x 20¼ (17.8 x 16.5 x 51.4)	1
E2V-LL	Shallow two high vertical cabinet, 2- 18" LIdSavers, clear faceplate	14⅜ x 6⅞ x 20¼ (36.5 x 17.4 x 51.1)	1
E3V-LLL	Shallow three high vertical cabinet, 3 - 18" LidSavers, clear faceplate	21⅜ x 6⅞ x 20¼ (54.2 x 17.4 x 51.1)	1
E3V-LCC	Shallow three high vertical cabinet with 1- 18" LidSaver and 2- 18" cup dispensers, clear faceplate	21⅜ x 6⅞ x 20¼ (54.2 x 17.4 x 51.1)	1

**Not a complete item number - visit online configurator to determine complete item number. LidSavers are lid specific and lid manufacturer and part number must be suppled when ordering LidSaver.*

Wall Mount LidSavers™

- Wall mount unit frees up valuable counter space
- Mounting hardware included

NEW

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
C1VW	Wall mount, single cabinet vertical LidSaver	25¼ x 6⅞ x 7⅜ (24.1 x 60.3 x 17.4)	1

**Not a complete item number - visit online configurator to determine complete item number. LidSavers are lid specific and lid manufacturer and part number must be suppled when ordering LidSaver.*

For in-counter LidSavers and other dispensing products, see pages 63-65

Countertop LidSavers™ and Condiment Organizer

- Durable one piece construction

NEW

ITEM #*	DESCRIPTION	DIMENSIONS (H X W X L): IN (CM)	CASE LOT
C1LLDS	Single LIdSaver cabinet with condiment organizer	16¾ x 6½ x 25¼ (42.5 x 17.4 x 64.1)	1
C2VLCLDS	Two high cabinet, 1 LIdSaver, 1 cup dispenser with condiment organizer	23¾ x 6⅞ x 25¼ (60.3 x 17.4 x 64.1)	1

**Not a complete item number - visit online configurator to determine complete item number. LidSavers are lid specific and lid manufacturer and part number must be suppled when ordering LidSaver.*

Build your custom LidSaver in three easy steps!

Dispenser Item Builder

Follow the steps below to build an in-counter or free-standing cabinet dispenser for lids, cups, straws, and condiments. For full dispenser product information and resources

STEP 1: CHOOSE DISPENSER CONFIGURATION

First, select the number and arrangement of dispensers you need in the dropdown menu below.

Cabinet, three vertical dispensers

STEP 2: ENTER COMPONENT CODES

Now, look up the lid, cup, straw, and condiment dispensers you need in the Dispenser Code Lookup Spreadsheet, and then type your codes in the white boxes to the right.

S

A

AM

STEP 2B:

One or more of the codes you entered was for a LidSaver™. What color do you want your LidSaver™ component(s) to be?

◉ Clear faceplate with clear door?
◯ Black faceplate with clear door?

Clear **Black**

STEP 3: COPY ITEM NUMBER

Finally, copy your complete item number and US list price from the box below and contact your nearest Vollrath sales representative for more information.

Your complete item #: C3V-LCS-AM-A-S
Total US list price: $0.00

BUILD YOUR CUSTOM LIDSAVER™ IN THREE EASY TO FOLLOW STEPS AT VOLLRATH.COM

Self-Serve Dispenser System

- Versatile self-serve bins can be used alone, stacked, or mounted
- Ideal for flatware, tea, condiment packets, salt & pepper or products with high volume usage
- Made of durable plastic
- Stands can be secured together with aluminum clips

See page 64 for flush mount condiment dispensers

CERTIFICATION(S)

USA MADE

4804-xx

4830-xx

4843-xx

4841-xx

WALL MOUNTING RAIL

4840-xx

4842-xx

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT
SETS			
4840-xx	2 tier w/two 8" bins and clips	5⅝ x 12½ x 9⅛ (14.3 x 31.8 x 23.2)	1
4841-xx	2 tier w/two 11¼" bins and clips	5⅝ x 19¾ x 9⅛ (14.3 x 50.2 x 23.2)	1
4842-xx	3 tier w/three 8" bins and clips	5⅝ x 16 x 13⅞ (14.3 x 40.6 x 35.2)	1
4843-xx	3 tier w/three 11¼" bins and clips	5⅝ x 19¾ x 13⅞ (14.3 x 50.2 x 35.2)	1
COMPONENTS			
4804-xx	Single 8" bin	5 x 8 x 4½ (12.7 x 20.3 x 11.4)	1
4806-xx	Single 11¼" bin	5 x 11¼ x 4¼ (12.7 x 28.6 x 10.8)	1
4820-xx	2 tier stand w/3 clips	5⅝ x 7¾ x 9 (14.3 x 19.7 x 22.9)	1
4830-xx	3 tier stand w/3 clips	5⅝ x 11¾ x 13¾ (14.3 x 29.8 x 34.9)	1
91952	Wall mounting rail 21" (holds 4 bins)	21" (53.3 cm) long	1
91954	Wall mounting rail 31" (holds 6 bins)	31" (79 cm) long	1

Add suffix number to indicate color (Brown -01, Black - 06)

VOLLRATH ONLINE

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THE AWARD-WINNING MIRAGE® INDUCTION RETHERMALIZER

VISIT OUR NEWLY DESIGNED WEBSITE AT VOLLRATH.COM AND ENTER TO WIN A MIRAGE® INDUCTION RETHERMALIZER. SEE INSIDE BACK COVER FOR MORE INFORMATION.

3810-12

3815-28

3805-06

3855-06

3821-06

3835-12

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

See page 64 for flush mount napkin dispensers

CERTIFICATION(S)

USA MADE

FOR EASY ACCESS TO VOLLRATH'S COMPLETE LINE OF COUNTERTOP AND INCOUNTER DISPENSERS VISIT VOLLRATH.COM

3802-02

3825-06

3820-28

3845-12

ITEM #	DESCRIPTION	STRAW DIAMETER IN (CM)	STRAW LENGTH IN (CM)	DIMENSIONS (L X W X H): IN (CM)	CAPACITY	COLORS AVAILABLE	CASE LOT
3810-xx	Double sided, wrapped straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	400	06, 12, 28*	1
3815-xx	Single sided, wrapped straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	200	06, 12, 28* 29	1
3805-xx	Single sided, wrapped straw dispenser	.230 to .310 (.6 to .8)	9 - 12 (22.9 - 30.5)	12¼ x 4 7/16 x 7 (31.1 x 36.7 x 17.8)	200	06, 12, 28*	1
3802-xx	Double sided, bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	02, 06, 12, 28*	1
3855-xx	Single sided, bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	06	1
3825-xx	Single sided, bulk straw dispenser	.230 to .265 (.6 to .7)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	250	02, 06, 12, 28* ,29	1
3821-xx	Single sided, bulk straw dispenser	.275 to .310 (.7 to .8)	9 - 12 (22.9 - 30.5)	12½ x 5½ x 7 (31.8 x 14 x 17.8)	250	06	1
3820-xx	Single sided, bulk straw dispenser	.230 to .265 (.6 to .7)	9 - 12 (22.9 - 30.5)	12½ x 5½ x 7 (31.8 x 14 x 17.8)	250	06, 12, 28*	1
3835-xx	Single sided, bulk straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 4 x 7 (22.9 x 10.2 x 17.8)	250	06, 12	1
3845-xx	Double sided, bulk straw dispenser	.275 to .310 (.7 to .8)	7½ - 8¾ (19.1 - 22.2)	9 x 7½ x 7 (22.9 x 19.1 x 17.8)	500	12	1

Add suffix to signify color: Red -02, Black -06, Dark Walnut Woodgrain -12, Stainless Steel -28, Light Oak Woodgrain -29*
**Stainless Steel has 30% Surcharge*

FMS-4

FMN-1

FMHVN-1

See pages 64-65 for Flush Mount Dispensers

Table & Countertop Napkin Dispensers

- Limited napkin dispensers reduce waste – save 10% on total usage
- Dispensers feature a heavy gauge metal housing with durable plastic faceplates
- Choose from in-counter, countertop, or tabletop models in the color and style that fits your needs
- Countertop dispensers offer exclusive overload protection feature, helps prevent napkins from tearing

See page 64 for flush mount napkin dispensers

HOUSING COLORS & FINISHES

06 Black | 12 Dark Walnut Woodgrain | 28* Stainless Steel | 29 Light Oak Woodgrain

FACEPLATE COLORS

Transparent Brown | Clear | Chrome

Item is considered custom color unless specifically listed as stock color.

**Stainless Steel has 30% Surcharge*

CERTIFICATION(S)

USA MADE

For in-counter napkin dispensers, see page 64

ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	FOLDED NAPKIN SIZE IN (CM)	CAPACITY	FACEPLATE COLOR	STOCK COLORS AVAILABLE	CASE LOT
7545-xx	Limited tabletop dispenser	8 x 6 3/16 x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	90	Clear	06, 12	1
8545-xx	Limited tabletop dispenser	8 x 6 3/16 x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	90	Black	06 only	1
5515-xx	Two sided tabletop dispenser	8 x 6 x 5 (20.3 x 15.2 x 12.7)	3¾ x 6½ (9.5 x 16.5)	90	Transparent Brown	12 only	1
6515-xx	Two sided tabletop dispenser	8 x 6 x 5 (20.3 x 15.2 x 12.7)	3¾ x 6½ (9.5 x 16.5)	90	Chrome Plate	06 only	1
6516-xx	Two sided tabletop dispenser	8 x 6 3/16 x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	90	Chrome Plate	06 only	1
7516-xx	Two sided tabletop dispenser	8 x 6 3/16 x 6 (20.3 x 15.7 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	90	Clear	06, 12	1
5500-xx	Two sided vertical dispenser	4 x 4⅜ x 7⅜ (10.2 x 11.1 x 18.7)	3½ x 6¾ (8.9 x 17.1)	150	None	06 only	1
6509-xx	Two sided vertical dispenser	4 x 6 3/16 x 5⅞ (10.2 x 15.7 x 14.9)	3½ x 5 (8.9 x 12.7)	100	Chrome Plate	06, 12	1
5509-xx	Two sided vertical dispenser	4 x 6 3/16 x 5⅞ (10.2 x 15.7 x 14.9)	3½ x 5 (8.9 x 12.7)	100	Transparent Brown	12 only	1
46798	One sided spring loaded table-top napkin holder	3½ x 7 (8.9 x 17.8)	3½ x 6¾ (8.9 x 17.1)	135	None	28* only	1
8540-xx	One sided limited dispenser	11¾ x 7⅞ x 6½ (29.8 x 20 x 16.5)	5 x 7 (9.5 x 17.8)	175	Black	06 only	1
7540-xx	One sided limited dispenser	11¾ x 7⅞ x 6¾ (29.8 x 20 x 17.1)	5 x 7 (9.5 x 17.8)	175	Clear	06 only	1
5512-xx	One sided countertop dispenser	11 11/16 x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	175	Transparent Brown	12 only	1
6512-xx	One sided countertop dispenser	11 11/16 x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	175	Chrome Plate	06, 12, 28*	1
6513-xx	One sided countertop dispenser	11⅝ x 8 x 5 (29.5 x 20.3 x 9.5)	3¾ x 6½ (9.5 x 16.5)	185	Chrome Plate	06 only	1
7512-xx	One sided countertop dispenser	11 11/16 x 8 x 6 (29.7 x 20.3 x 15.2)	5 x 6½ or 5¼ x 6½ (12.7 x 16.5 or 13.3 x 16.5)	175	Clear	06 only	1

Add two digit suffix (xx) after dash (-) to indicate color. See color options above.

CERTIFICATION(S)

USA MADE

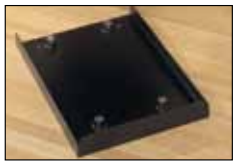
Quik-Pik™ Toothpick Dispensers

- 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	4⅜ x 4¼ x 4⅛ (11.1 x 10.8 x 10.5)	Black	1
3853-01	4⅜ x 4¼ x 4⅛ (11.1 x 10.8 x 10.5)	Brown	1

CERTIFICATION(S)

USA MADE



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 11¹¹⁄₁₆"w x 6"h (20.3 x 19.7 x 15.2)

ITEM #	FOLDED NAPKIN SIZE: IN (CM)	CAPACITY	COLOR	CASE LOT
6512-88	5¼ x 6½ (13.3 x 16.5)	175	Black	1

Countertop Condiment Straw & Lid Holders

NEW

- Keep operation clean and tidy
- Durable ABS construction
- Ideal for limited counter space to maximize storage

ITEM #	DESCRIPTION	STRAW DIAMETER IN (CM)	STRAW LENGTH IN (CM)	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
CTS-1A	Straw dispenser, bulk, countertop	¼ (0.6)	8 (20.3)	8⅞ x 5¾ x 5 (22.5 x 14.6 x 12.7)	1
CTS-2A	Stir stick/straw dispenser, countertop	⅛ (0.3)	6 (15.2)	7 X 5¾ x 5 (17.7 x 14.6 x 12.7)	1
LDS-3	Condiment/straw holder and organizer	—	—	7⅜ x 9¾ x 24⅞ (18.7 x 24.8 x 63.2)	1
DLH-1	Dome lid holder - single stack	—	—	4 x 10½ x 4 (10.2 x 26.7 x 10.2)	1
VL-3*	3 column lid holder, countertop step design	—	—	6 X 16 X 15¼ (15.2 X 40.6 X 46.4)	1
VL-4*	2 column lid holder, countertop step design	—	—	6 X 20½ X 24½ (15.2 X 40.6 X 46.4)	1

**Max lid size for the VL-3 and VL-4 is 4¾" (12.1 cm)*

LSC4-4P

NEW

CTL-4VS

Vertical Countertop Dispensers

- Keep operation clean and tidy
- Reclaim valuable counter space
- Durable ABS construction
- Easy loading

ITEM #	DESCRIPTION	DIMENSIONS (W X H X D): IN (CM)	CASE LOT
LSCP-3P	Condiment holder, three pocket, vertical cabinet	6⅞ x 21⅜ x 13 (17.5 x 54.3 x 33)	1
LSC4-4P	Condiment holder, three pocket, vertical cabinet	6⅞ x 28⅜ x 13 (17.5 x 72.1 x 33)	1
CTL-3VS	3 column lid and 1 straw holder, vertical cabinet	5½ x 24½ x 13 (13.9 x 62.2 x 33)	1
CTL-4VS	4 column lid and 1 straw holder, vertical cabinet	5½ x 28¼ x 13 (13.9 x 71.8 x 33)	1

Item numbers starting with "0" shown first. Then numeric index is sorted by the number of digits (or numbers before dash (-) or a letter if applicable). Asterisk denotes incomplete item number. See page number for details.

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VOLLRATH®

Outperform every day.™

Aluminum: Sheet Metal Gauges

INCHES	DEC.	MM	GAUGE*	INCHES	DEC.	MM	GAUGE*
1/64	.15625	—	–	7/64	.109375	2.778	–
	.0201	—	24		.1144	—	9
	.0226	—	23		.11811	3.000	–
	.0253	—	22	1/8	.1250	3.175	–
	.0285	—	21		.1285	—	8
1/32	.03125	.794	–		.137795	3.500	–
	.031496	.800	–	9/64	.140625	3.571	–
	.0320	—	20		.1443	—	7
	.0359	—	19	5/32	.15625	3.968	–
	.03937	1.000	–		.15748	4.000	6.25
	.0403	—	18		.1620	—	6
	.0453	—	17	11/64	.171875	4.365	–
3/64	.046875	1.190	–		.177165	4.500	–
	.0508	—	16		.1819	—	5
	.0571	—	15	3/16	.1875	4.762	–
1/16	.0625	1.587	–		.19685	5.000	–
	.063	—	–	13/64	.203125	5.159	–
	.0641	—	14		.2043	—	4
	.0720	—	13		.216535	5.500	–
5/64	.078125	1.984	–	7/32	.21875	5.556	–
	.07874	2.000	–		.2294	—	3
	.0808	—	12	15/64	.234375	5.953	–
	.0907	—	11		.23622	6.000	–
3/32	.09375	2.381	–	1/4	.250	6.350	–
	.098425	2.500	–		.2576	—	2
	.1019	—	10		.2893	—	1

**American or Brown & Sharpe Wire Gauges*
(Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

S/S: Steel Sheet Gauges

INCHES	DEC.	MM	GAUGE*	INCHES	DEC.	MM	GAUGE*
1/64	.0149	–	28	5/64	.078125	1.984	–
	.015625	.396	–		.07874	2.0	–
	.015748	.4	–		.086614	2.2	–
	.0179	–	26		.0897	–	13
	.0209	–	25	3/32	.09375	2.381	–
	.023622	.6	–		.094488	2.4	–
	.0239	–	24		.098425	2.5	–
	.0269	–	23		.1046	–	12
	.027559	.7	–		.106299	2.7	–
	.0299	–	22	7/64	.109375	2.778	–
1/32	.03125	.794	–		.11811	3.0	–
	.031496	.8	–		.1196	–	11
	.0329	–	21	1/8	.125	3.175	–
	.035433	.9	–		.1345	–	10
	.0359	–	20		.1495	–	9
	.03937	1.0	–	5/32	.15625	3.968	–
	.0418	–	19		.15748	4.000	–
3/64	.046875	1.19	–		.1644	–	8
	.047244	1.2	–		.1793	–	7
	.0478	–	18	3/16	.1875	4.762	–
	.0538	–	17		.188976	4.8	–
	.059055	1.5	–		.192913	4.9	–
	.0598	–	16		.1943	–	6
1/16	.0625	1.567	–	13/64	.203125	5.159	–
	.0673	–	15		.2092	–	5
	.0747	–	14		.2242	–	4
					.23622	6.0	–
					.2391	–	3
				1/4	.250	6.35	–

Weights, Measures and Metric Equivalents

LINEAR MEASURE

1 mil	=	0.001 inch	=	0.0254 millimeter
1 inch	=	1,000 mils	=	2.54 centimeter
12 inches	=	1 foot	=	0.3048 meter
3 feet	=	1 yard	=	0.9144 meter

SQUARE MEASURE

		1 square inch	=	6.452 square centimeters
144 square inches	=	1 square foot	=	929.03 square centimeters
9 square feet	=	1 square yard	=	0.8361 square meters

CUBIC MEASURE

		1 cubic inch	=	16.387 cubic centimeters
1.728 cubic inches	=	1 cubic foot	=	0.0283 cubic meters
27 cubic feet	=	1 cubic yard	=	0.7646 cubic meters

CONVERSION FORMULAS

Inches	x	25.4	=	mm	mm	x	.03937	=	Inches
Inches	x	2.54	=	cm	cm	x	.3937	=	Inches
					Meters	x	3937	=	Inches
					Meters	x	3.2809	=	Feet

DRY MEASURE

1 pint		33.6 cubic inches	=	0.5506 liter
2 pints (1 quart)	=	67.2 cubic inches	=	1.1012 liters
8 quarts	=	537.61 cubic inches	=	8.8098 liters

LIQUID MEASURE

1 fluid ounce	=	1.805 cubic inches	=	29.57 ml
4 fluid ounces	=	7.219 cubic inches	=	0.1183 liter
1 pint	=	28.875 cubic inches	=	0.4732 liter
2 pints (1 quart)	=	57.75 cubic inches	=	0.9464 liter
4 quarts (1 gallon)	=	231 cubic inches	=	3.7854 liters

AVOIRDUPOIS WEIGHT

1 ounce	=	.0625 pound	=	28.3495 grams
16 ounces	=	1 pound	=	453.59 grams
100 pounds	=	1 hundredweight	=	45.36 kilograms

***Manufacturer's Standard Gauge for Sheet Steel*
(Based on 41.82 lbs. per sq. foot per in. thick – Machinery Handbook, 21st Ed., 1981, Pgs. 464 & 465)

Warranty Policy for The Vollrath Co., L.L.C.

THIS WARRANTY DOES NOT APPLY TO PRODUCTS PURCHASED FOR PERSONAL, FAMILY OR HOUSEHOLD USE, AND THE VOLLRATH COMPANY LLC DOES NOT OFFER A WRITTEN WARRANTY TO PURCHASERS FOR SUCH USES.

The Vollrath Company LLC warrants each of its products listed below against defects in materials and workmanship for the applicable period provided below. All other products manufactured or distributed by The Vollrath Company LLC are warranted against defects in materials and workmanship for a period of one year. In all cases, the warranty runs from the date of the end user's original purchase found on the receipt.

- Refrigeration compressors – The warranty period is 5 years.
- Refrigerated Display Cases (RDE) compressors the warranty is 3 years.
- Replacement parts – The warranty period is 90 days.
- Aluminum Fry pans are 90 days.
- EverTite™ Riveting System, loose rivets only – The warranty runs for the lifetime of the original purchaser.
- Cayenne® Heat Strips, heating element only – The warranty period is 2 years.
- Ultra, Ultra Fajita, Mirage® Pro and Professional Induction Ranges – The warranty period is 2 years.
- ServeWell® Induction Workstation, induction hobs only – The warranty period is 2 years.
- Slicers, gears only – The warranty period is 10 years.
- Slicers, belts only – The warranty period is 5 years.
- Mixers – The warranty period is 2 years, except that on belts the warranty period is 5 years.
- Vollrath – Redco® products – The warranty period is 2 years.
- Optio/Arkadia product lines – The warranty period is 90 days.
- All products with non-stick coated surfaces (i.e. fry pans) – The warranty period is 90 days.
- TRAEX® Non-Skid Round Trays have a 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®, Centurion®, and Classic Select® Cookware*
- Miramar® Display Cookware

Jacob's Pride® warranty does not cover Kool-Touch®, non-stick coatings and silicone handles.

WARRANTY DOES NOT COVER:

- Knives and Slicer Blades
- Light Bulbs
- Door Seals
- Glass, Breath Guard Glass
- Calibration and set up of gas equipment

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- To obtain warranty service, the owner of the equipment will be responsible to call The Vollrath Company LLC.
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision (when required), neglect, improper use, installation or operation contrary to installation and operating instructions, normal wear and tear (such as knife scoring on cutting boards), or other causes not arising out of defects in materials or workmanship.
- No remedy will be available for slicers where blade has not been sharpened. (Refer to owner's manual for sharpening instructions.)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.
- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.

LIMITATION OF LIABILITY:
THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

OTHER WARRANTIES:
THERE ARE NO OTHER WARRANTIES ON ANY PRODUCTS SOLD BY THE VOLLRATH COMPANY LLC, AND THE VOLLRATH COMPANY LLC SPECIFICALLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE ON ITS PRODUCTS.

2014-2015 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.

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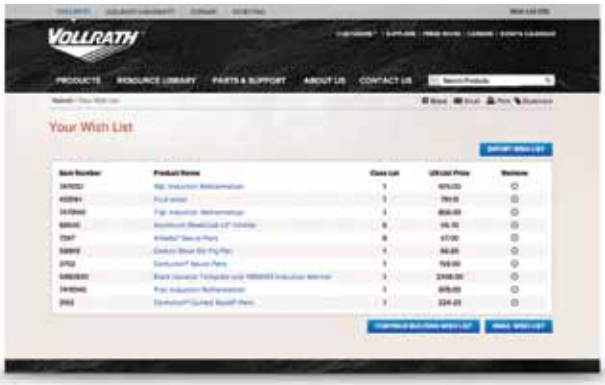

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The Vollrath Company, L.L.C.
1236 North 18th Street
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vollrath.com

Main Tel: 920-457-4851
Fax: 800-752-5620 or
920-459-6573

Customer Service: 800-628-0830
Credit: 920-459-5387
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