

**PADERNO®**

WORLD CUISINE

Italian manufacturing company

Product Catalog

**2014 / 2015**



## KEY LEGEND



NEW PRODUCTS



NSF CERTIFIED PRODUCTS



SUITABLE FOR INDUCTION STOVE



SUITABLE FOR ELECTRIC STOVE



SUITABLE FOR RADIANT (CERAMIC-GLASS) STOVE



SUITABLE FOR GAS STOVE



COMPOSITE MATERIAL  
(POLYAMIDE AND FIBERGLASS)



PRODUCT MADE OF RATTAN



PRODUCT MADE OF SYNTHETIC RATTAN

**PADERNO®**



WORLD CUISINE

# FACTORY

Founded in 1925 under the name of "Alluminio Paderno", the company originally specialized in the production of aluminum pots and pans for the household. Today, Paderno is a leading international brand in the manufacturing and sale of professional cookware and kitchen items for the restaurant and hospitality industry.

1997 saw the setup of Sambonet Paderno Industrie S.p.A., following the acquisition of Sambonet by Paderno s.r.l.. Since the mid-nineteenth century, Sambonet has been a standard-bearer for Italian excellence throughout the world, producing flatware and holloware in silver-plated and stainless steel, from a classic to a modern and design-driven style.

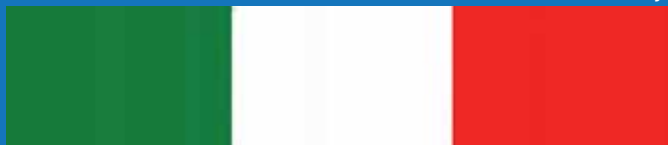
In 2001, Paderno and Sambonet arrived in Orfengo (Novara), where the headquarters of the group were set up in a new and modern plant designed by architect Enrico Frigerio. This facility houses not only the factory, the warehouse and a modern laboratory, but also the showroom, the outlet store and a recreation area for staff.

In 2007, Paderno USA acquired World Cuisine assets, a California Corporation, to accelerate its presence and distribution in the USA and is now doing business as Paderno World Cuisine.

In 2009, the acquisition of the prestigious German company Rosenthal permitted Sambonet Paderno Industrie S.p.A. to enhance its brand portfolio (Sambonet, Paderno and Arthur Krupp) with the addition of leading names in the porcelain sector, such as Rosenthal, Thomas and Hutschenreuther. The Italian group now plays a leading role in the production of top-quality items for the tabletop and the kitchen, aimed at covering all the needs required by the market.

Paderno products are distributed through specialized distributors in all segments of the food industry, as well as the retail industry. The company's 87-year history and its worldwide presence makes Paderno an indispensable international benchmark for the culinary world. A remarkable range of complementary articles, carefully selected and crafted by highly qualified companies, completes the Paderno produced collection.

Made in Italy





# CONTACTS

**Paderno USA:**

355 Michele Place  
Carlstadt, NJ 07072  
[www.paderno.it](http://www.paderno.it)

**Customer Service &  
Distribution Center:**

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Los Angeles, CA  
90022 U.S.A  
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Toll Free 877.778.2711  
Fax 323.210.7027  
[www.world-cuisine.com](http://www.world-cuisine.com)



# GREEN & HUMAN

Respect for the environment and for the people are relevant topics inside Sambonet Paderno Industrie S.p.A. Business Responsibility. The commitment to sustainable growth on which the group was founded has been maintained and permits both to guarantee adequate working conditions in order to satisfy the changing needs of the staff and to apply solutions aimed at cutting environmental impact.

From this perspective, the management of energy, electricity and water consumption focuses on:

- the use of electrical energy: clean, renewable and in harmony with the environment.
- the use of methane as the sole fuel source.
- the use of groundwater for the manufacturing process, which is then fully purified before being released into the environment.
- the use of an advanced energy-saving technology.

The central importance of these issues, the strong link with the local area and the quality, environmental and safety certifications obtained are indicative of a Company for which environmentally sustainable solutions are a hallmark feature.

## OBTAINED CERTIFICATIONS

### UNI EN ISO 9001:2008

The quality certification is compliant with the requisites of the international UNI EN ISO 9001:2008 standard, which guarantees the production and sale of quality products, conceived to fully meet customers' needs and expectations.

### UNI EN ISO 14001:2004

The UNI EN ISO 14001:2004 environmental certification guarantees the results of a policy aimed at the on-going improvement of environmental performance, through minimizing the negative impact of the company's activities on the environment.

### OHSAS 18001:2007

The OHSAS 18001:2007 safety certification has the objective of protecting the safety of the workplace and the health of workers. Sambonet Paderno Industrie S.p.A. is the first company in Italy to have obtained this certification in its sector.

## ECCELLENZA 2006

This prestigious certificate of Excellence, awarded by Certiquality to Sambonet Paderno Industrie S.p.A. for the implementation of an integrated Quality, Environmental and Safety management system, has been granted only to a few number of companies in Italy that have obtained the ISO 9001, ISO 14001 and BS OHSAS 18001 certifications.

## RECEIVED AWARDS

### AWARD FOR EXCELLENCE

In 2006 Sambonet Paderno Industrie S.p.A. received the Award for Excellence for Innovation by Confindustria which is the main organization representing Italian manufacturing and services companies with reference to the framework for innovation of the EFQM–European Foundation for Quality Management.



# PRODUCTS

The articles in the Paderno catalog are made using top-quality materials and are compliant with all the safety and suitability requisites necessary for sale. Specifically, they are compliant with:

- European Directive 1935/2004/EEC about materials and objects in contact with foodstuffs.
- FDA (Food and Drug Administration) Regulation no. 21CFR 177.2600.

## MATERIALS

The articles produced and sold by Sambonet Paderno Industrie S.p.A. comply with the following standards:

### A. METAL OBJECTS

Metal objects or articles in metal alloy are made in accordance with good manufacturing practices (GMP Regulation EC 2023/2006). In Italy, specific regulations are provided for stainless steel, aluminum, tin plate and chromed plate:

- articles in steel are compliant with the Ministerial Decree of 21 March 1973, updated by Ministerial Decree no. 258 of 21 December 2010;
- articles in aluminum are compliant with Ministerial Decree no. 76 of 18 April 2007;
- articles in tin plate are compliant with the Ministerial Decree of 18 February 1984 as amended;
- articles in chromed plate are compliant with Ministerial Decree no. 246 of 1 June 1988.

### B. CERAMIC OBJECTS

Ceramic objects are suitable for contact with foodstuffs, as they are compliant with the specific requisites set out in the Italian Ministerial Decree of 4 April 1985 as amended (which incorporates Directives 84/500/EEC and 2005/31/EC).

### C. GLASS AND WOODEN OBJECTS

Glass and wooden objects meet the requisites set out in the Italian Ministerial Decree of 21 March 1973 as amended.

### D. PLASTIC MATERIALS

Products made using plastic materials are compliant with:

- Regulation no. 2002/72 (and subsequent amendments) and Regulation no. 10/2011/EU (PIM);
- EEC Directive no. 93/10 on regenerated cellulose film and subsequent amendments;
- the recommendations from the BfR (Bundesinstitut für Risikobewertung – German Federal Institute for Risk Assessment);
- the Italian Ministerial Decree of 21 March 1973, the Decree of 23 April 2009 (additives), Decree no. 220 of 26 April 1993 and Ministerial Decree no. 338 of 22 July 1998.

Plastic materials are made in accordance with good manufacturing practices (GMP Regulation EC 2023/2006).

### E. PFOA FREE

All the products in the catalog in which Teflon is used as a non-stick material are PFOA-free.

### I. ELECTRICAL APPLIANCES

The electrical appliances featured in the catalog (unless expressly indicated otherwise) are supplied in compliance with European standards as regards both voltage and plugs. The company is able to provide customers with assistance and specific cost estimates. The company suggests always to request about relevant information, since standards may vary from one country to another.

### NSF CERTIFICATION

For a number of products, Sambonet Paderno Industrie S.p.A. has obtained the prestigious NSF (National Sanitation Foundation) certification for compliance with the strict standards applied in the USA for materials in contact with foodstuffs. The NSF mark represents a guarantee for constructors, inspectors and users.

### GOST CERTIFICATION

For a number of products, the Company has obtained the Russian certification GOST (GOST R) attesting the compliance with the standards applied on the Russian market and indicating that the products have been awarded the GOST R certificate from the Federal Agency on Technical Regulation and Metrology, better known as GOSSTANDART. The acronym GOST stands for "Gosudarstvennyj Standard", which means "State Standard" in Russian.

### AEO CERTIFICATION

In 2008 Sambonet Paderno Industrie S.p.A. was able to achieve AEO Certification for Customs Simplifications and Security and Safety, valid for the EU. This program provides a framework for governing customs regulations, guaranteeing that the company is able to provide a reliable and secure service within the international supply chain. In addition, in 2011, Sambonet Paderno Industrie S.p.A. obtained the mutual recognition of the AEO programme with the Japanese customs administration, thus further improving customs relations with Japan.



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**BAR SUPPLIES**

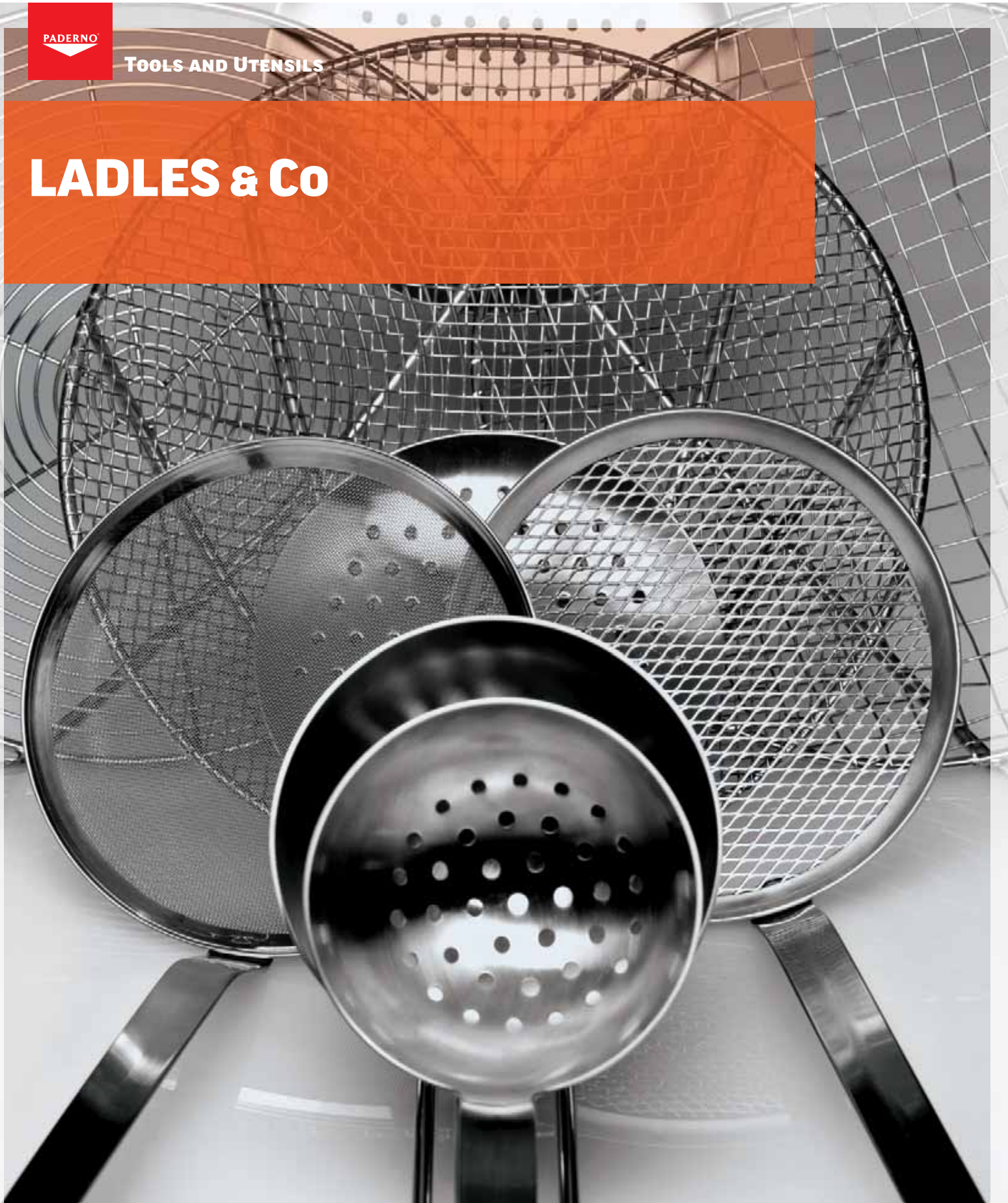
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# TOOLS AND UTENSILS



# LADLES & Co



The Paderno ladle.  
One-piece ladles feature a thick handle with a rounded border.  
Diameter and capacity stamped on the handle.





NSF

**One-Piece Ladle, Stainless Steel**

art.	Dia	L. handle	Oz.	Lbs
11970-06	2½"	11⅞"	2⅝	0.4
11970-08	3⅝"	12½"	4	0.5
11970-09	3½"	13"	6	0.6
11970-10	4"	14½"	8½	0.8
11970-11	4⅜"	15"	11¼	0.9
11970-12	4¾"	15¾"	16	1.0
11970-14	5½"	17⅝"	25⅝	1.6
11970-16	6¼"	18½"	34	1.8

**One Piece Stainless Steel Ladle**

The handle of this one piece, stainless steel ladle facilitates long reaches and allows for the easy transfer and scooping of food.



NSF

**Perforated One-Piece Ladle, Stainless Steel**

art.	Dia	L. handle	Oz.	Lbs
11967-06	2½"	11⅞"	2⅝	0.2
11967-08	3⅝"	12½"	4	0.3
11967-09	3½"	13"	6¾	0.4
11967-10	4"	14½"	8½	0.6
11967-11	4⅜"	15"	11¼	0.7
11967-12	4¾"	15¾"	17	0.9
11967-14	5½"	17⅝"	25⅝	1.0
11967-16	6¼"	18½"	34	1.2

**Perforated One Piece Stainless Steel Ladle**

The handle of this one piece, stainless steel perforated ladle facilitates long reaches and allows for the easy transfer and scooping of food while draining liquids.



NSF

**One-Piece Basting Spoon, Stainless Steel**

art.	Dia	L. handle	Oz.	Lbs
11969-06	2½"	11⅞"	2⅝	0.4

**Basting Spoon**

These basting spoons are used to moisten meat, poultry and fish while grilling.



NSF

**One-Piece Basting Spoon, S/S, Left-Handed**

art.	Dia	L. handle	Oz.	Lbs
11969-37	2½"	11⅞"	2⅝	0.4



**One-Piece Chef's Fork, Stainless Steel**

art.	L. handle	Lbs
11975-50	19⅞"	0.5
11975-99	39⅞"	1.5

**Chef's Fork**

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process. Available in two sizes: standard and oversized pick fork.



**One-Piece Fish Turner, Stainless Steel**

art.	Width	L. handle	Lbs
11985-34	6½"	13⅝"	0.8

**Oversized Turner**

This oversized turner is designed to flip fish and large pieces at once.

TOOLS AND UTENSILS



Wooden Spoon

art.	Length	Lbs
42901-20	7 7/8"	0.2
42901-25	10"	0.3
42901-30	11 7/8"	0.4
42901-35	13 3/4"	0.5
42901-40	15 3/4"	0.6

Wooden spoons are generally used for mixing ingredients for cooking or baking.



Kitchen Spatula, Wood

art.	Length	Lbs
42907-01	10"	0.2
42907-02	11 7/8"	0.3
42907-03	13 3/4"	0.4
42907-04	15 3/4"	0.5
42907-06	19 3/8"	0.6
42907-07	23 3/8"	0.8
42907-08	31 1/2"	1.1
42907-09	39 3/8"	1.4
42907-10	47 1/4"	1.8

Kitchen Spatula.

The traditional shape of this wooden kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading.



One-Piece Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
11971-08	3 1/8"	11 1/2"	0.3
11971-10	4"	12 1/2"	0.3
11971-12	4 3/4"	13 3/4"	0.5
11971-14	5 1/2"	15"	0.7
11971-16	6 1/4"	16 1/8"	0.9
11971-18	7 1/8"	16 3/4"	1.1
11971-20	7 7/8"	17 1/2"	1.3
11971-25	10"	29 1/2"	1.9

One Piece Stainless Steel Skimmer.

Constructed of one heavy weight stainless steel piece, this skimmer is used to gently remove solid residue that has risen to the surface of a liquid dish.



Mesh Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
11991-16	6 1/4"	15 3/4"	1

Mesh Frying Skimmer.

This stainless steel mesh skimmer scoops and strains food particles clouding simmering preparations.



Wire Bird's Nest Set, Stainless Steel

art.	Dia	L. handle	Lbs
42623-10	4"	10 1/4"	0.4

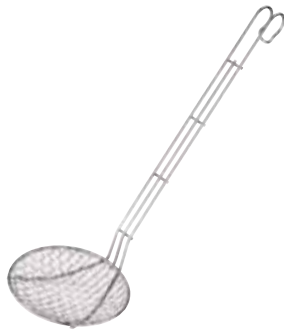
Stainless Steel Bird's Nest Deep Fryer Set.

When clamped together, these two nest-like deep fryer baskets rapidly brown and shape food, such as potatoes, leeks or cooked noodles.



Wire Bird's Nest Set, Stainless Steel

art.	Dia	L. handle	Lbs
42623-11	4"	14"	0.7



**Wire Skimmer, Stainless Steel**

art.	Dia	L. handle	Lbs
12640-14	5½"	15¾"	0.6
12640-16	6¼"	15¾"	0.6
12640-18	7⅛"	15¾"	0.7
12640-20	7⅞"	19⅝"	1.2
12640-24	9½"	19⅝"	1.3
12640-28	11"	19⅝"	1.4



**Wire Skimmer, Stainless Steel**

art.	Dia	L. handle	Lbs
12641-14	5½"	15¾"	0.6
12641-16	6¼"	15¾"	0.7
12641-18	7⅛"	15¾"	0.7
12641-20	7⅞"	19⅝"	1.2
12641-24	9½"	19⅝"	1.4
12641-28	11"	19⅝"	1.5

**Wire Skimmer.**

This fried-food skimmer is designed with concentric circle wires to remove and drain foods from fat. A long handle provides distance from splattering.



**Wire Skimmer, Stainless Steel**

art.	Dia	L. handle	Lbs
12642-28	11"	33½"	2.7



**Lid for Buckets, Stainless Steel**

art.	Dia
41962-12	12¼"



**Graduated Bucket, Stainless Steel**

art.	Dia	Height	Qts
41960-12	12¼"	10⅝"	12⅝



**Graduated Bucket with Base, Stainless Steel**

art.	Dia	Height	Qts
41961-12	12¼"	11¼"	12⅝

**Kitchen Pail.**

This pail is made of the highest quality stainless steel. It has a seamless construction and is long lasting, corrosion-resistant, and non-tarnishing.



**Baster, Stainless Steel**

art.	Length	Lbs
42863-00	10"	0.2

Baster.  
This stainless steel baster includes an injector tip designed to moisten fish, meat and poultry periodically with a liquid, such as melted butter or a sauce while exposed to the dry heat of the oven.



**Fish Tweezers, Stainless Steel**

art.	Width	Length	Lbs
42592-01	Thin	5"	0.1
42592-02	Thick	5"	0.1

Fish Tweezers.  
This tool separates and pulls out bones from delicate fish.



**Serving Tongs, Stainless Steel**

art.	Length	Lbs
41698-22	8 <sup>7</sup> / <sub>8</sub> "	0.1
41698-30	11 <sup>7</sup> / <sub>8</sub> "	0.2
41698-40	15 <sup>3</sup> / <sub>4</sub> "	0.3

Serving Tong.  
These stainless steel tongs are designed for tossing and serving.



**Scissor Tongs, Stainless Steel**

art.	Length	Lbs
41697-00	15"	0.4

Scissor Tongs.  
These stainless steel tongs are designed for tossing and serving.



**Cooking Tongs, Stainless Steel, Curved**

art.	Length	Lbs
42902-31	11 <sup>7</sup> / <sub>8</sub> "	0.3

Serving Tong.  
These stainless steel tongs are designed for tossing and serving.



**Cooking Tongs, Stainless Steel, Straight**

art.	Length	Lbs
42902-30	11 <sup>7</sup> / <sub>8</sub> "	0.3



**Coiled Whisk, Stainless Steel**

art.	Dia	Length	Lbs
48278-24	2"	10 <sup>3</sup> / <sub>8</sub> "	0.3

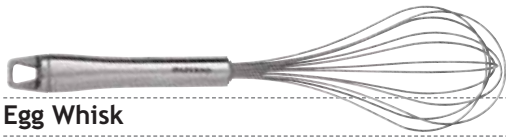
This coiled whip mixes and aerates batters with ease. This tool is best used with small quantities and should only be used with relatively thin batters. Its particular design allows air to enter the mixture and makes the contents light and fluffy. It is made of 100% stainless steel.



**Small Pastry Whisk**

art.	Length	Lbs
48278-18	8 <sup>3</sup> / <sub>8</sub> "	0.2

Small pastry whisk.  
It is ideal for quickly and efficiently whisking an egg. It has a stainless steel handle and a hole at the end for easy hanging and storage. The pastry whisk, best used with small quantities and in conjunction with relatively thin batters, mixes and aerates batters with ease. Its design allows air to enter the batter and makes the contents light and fluffy.



**Egg Whisk**

art.	Length	Lbs
48278-19	11 1/8"	0.3

**Egg whisk.**

It is ideal for quickly and efficiently whisking eggs. It has a stainless steel handle and a hole at the end for easy hanging and storage. The balloon shape of the wires creates air in the egg mixture, thus bringing levity to the resulting egg dish. It can also be used to whisk together mixes or batters. It is a staple in all kitchens and restaurants.



**Oversized Whisk, Stainless Steel**

art.	Length	Lbs
41980-99	49 1/4"	1.8

**Oversized Whisk**

This giant whisk is constructed of 100% stainless steel.



**Whisk 8 Wires, Stainless Steel**

art.	Length	Lbs
12928-25	10"	0.2
12928-30	11 7/8"	0.3
12928-35	13 3/4"	0.3
12928-40	15 3/4"	0.4
12928-45	17 3/4"	0.6
12928-50	19 5/8"	0.7
12928-55	21 5/8"	0.9
12928-60	23 3/8"	1.1

**Whisk 11 Wires, Stainless Steel**

art.	Length	Lbs
12929-25	10"	0.3
12929-30	11 7/8"	0.4
12929-35	13 3/4"	0.5
12929-40	15 3/4"	0.5
12929-45	17 3/4"	0.6



**Stainless Steel Wire Whisk.**

This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570 degrees Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.



**Balloon Whisk, Stainless Steel**

art.	Length	Lbs
12927-35	13 3/4"	0.5
12927-45	17 3/4"	0.7

**Whisk 8 Wires, Silicone Coated**

art.	Length	Lbs
12926-35	13 3/4"	0.5

This silicone coated 8 wires of this whisk flexes when it needs and will reverse to its original shape afterward. The soft surface of the wires preserves the consistency of delicate sauces while protecting non-stick surfaces. It is heat resistant up to 600° F and is dishwasher safe. It has an angular, stay-cool handle.

# SERIES 12900 PA<sup>+</sup> plus



This highly innovative line of kitchen tools by Paderno Italy has been carefully designed by studying and analyzing the day-to-day goings on in busy kitchens as well as following the latest trends in the culinary industry. The tools are strong and resistant, yet light and easy to handle. Their ergonomic design, as well their overall weights make daily tasks less taxing. They are made of

non-porous, composite nylon and polyamide materials, making them durable and easy to clean. They are close to unbreakable and can be sterilized. They withstand temperature up to 450 degrees Fahrenheit and won't damage non-stick cookware. They are dishwasher-safe and NSF approved.





PA+  
plus



PA+  
plus

**Composite Ladle, Long Handle**

art.	Dia	Length	Oz	Lbs
12970-08	3 1/8"	13 1/4"	4	0.2
12970-10	4"	14 3/4"	8 1/2	0.3
12970-12	4 3/4"	15 3/4"	16	0.3

**Composite Ladle with Spout, Long Handle**

art.	Dia	Length	Oz	Lbs
12970-06	2 1/2"	11 7/8"	2 3/8	0.2

**Ladle.**

The handle of this one-piece composite ladle facilitates long reaches and allows for the easy transfer of liquids and foods. Four sizes have long handles while two sizes have short handles, designed for use with small containers. It is heat resistant up to 450 degrees Fahrenheit.



PA+  
plus



PA+  
plus

**Composite Ladle, Short Handle**

art.	Dia	Length	Oz	Lbs
12969-06	2 1/2"	9 1/2"	2 3/8	0.2
12969-10	4"	10 5/8"	8 1/2	0.3

**Composite Perforated Ladle, Long Handle**

art.	Dia	Length	Lbs
12967-06	2 1/2"	11 7/8"	0.1
12967-10	4"	14 7/8"	0.3

**Perforated ladle.**

It allows for the rapid, efficient draining of water from pasta and vegetables. It is black in color. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+  
plus



PA+  
plus

**Composite Ladle, Flat Bottom**

art.	Dia	Length	Lbs
12968-10	4"	10 5/8"	0.2

**Flat bottom ladle.**

It allows for the rapid, efficient draining of water from pasta and vegetables. This ladle is ideal for scooping and spreading sauces on lasagna noodles and pizza dough. It is black in color. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.

**Composite Skimmer**

art.	Dia	Length	Lbs
12971-10	4"	12 1/4"	0.2
12971-12	4 3/4"	14 1/2"	0.3

**Skimmer.**

This one-piece composite skimmer is designed to remove and drain fat from food. A long handle provides distance from splattering. It is heat resistant up to 450 degrees Fahrenheit.



**Composite Spatula**

art.	Dia	Length	Lbs
12972-10	4"	14 $\frac{3}{8}$ "	0.3
12972-12	4 $\frac{3}{4}$ "	15"	0.3

**Composite Perforated Spatula**

art.	Dia	Length	Lbs
12973-10	4"	14 $\frac{3}{8}$ "	0.2
12973-12	4 $\frac{3}{4}$ "	15"	0.2

**Spatula**

This one-piece composite spatula is ideal for flipping and turning meat and fish, as well as stir-frying. It is flexible for easy maneuverability and has a beveled edge to gently lift the food. It is heat resistant up to 450 degrees Fahrenheit.



**Composite Basting Spoon**

art.	Length	Lbs
12982-38	14 $\frac{3}{4}$ "	0.2

**Composite Basting Spoon**

art.	Length	Lbs
12982-01	9"	0.2

**Spoon.**

The shape and angle of this one-piece basting spoon are ideal to moisten meat, poultry and fish while grilling. It is heat resistant up to 450 degrees Fahrenheit.



**Composite Basting Spoon**

art.	Length	Lbs
12986-38	14 $\frac{3}{4}$ "	0.2

**Composite Basting Spoon**

art.	Length	Lbs
12986-01	9"	0.2



**Composite Meat Ball Oval Tong**

art.	Length	Lbs
12931-53	7 $\frac{1}{2}$ "	0,1

**Composite Meat Ball Tong**

art.	Length	Lbs
12931-51	6 $\frac{3}{8}$ "	0,1

They are heat resistant up to 450 degrees Fahrenheit.





**Composite Flour Scoop**

art.	Oz	Lbs
12940-02	8½	0.2
12940-05	17	0.4
12940-10	1 Qt	0.5
12940-20	2½ Qts	1.0
12940-25	2¾ Qts	1.1

**Flour Scoop.**  
This half-open, one-piece composite flour scoop neatly sweeps flour or sugar, limiting dust and spilling. Its weight is well balanced and its short handle provides a comfortable grip.



**Composite Fish Turner**

art.	Length	Lbs
12921-15	13¾"	0.3

**Composite Perforated Turner.**  
This spatula is heat resistant, flexible and made of non-porous composite material, made of nylon and polyamide. It is ideally used in conjunction with non-stick surfaces and can be used up to 450 degrees Fahrenheit.



**Composite Ladle**

art.	Dia	Length	Lbs
12920-01	3½	12¼"	0.3

**Ladle.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



**Composite Skimmer**

art.	Dia	Length	Lbs
12920-05	4¾"	13¾"	0.3

**Kitchen Skimmer.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



**Composite Server**

art.	Width	Length	Lbs
12920-10	4"	13¾"	0.3

**Kitchen Server.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



**Composite Slotted Server**

art.	Width	Length	Lbs
12920-11	4"	13¾"	0.3

**Kitchen Slotted Server.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



**Composite Server**

art.	Length	Lbs
12920-15	13¾"	0.3

**Kitchen Basting Spoon.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



**Composite Slotted Spoon**

art.	Length	Lbs
12920-16	13¾"	0.3

**Kitchen Slotted Spoon.**  
This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.





PA+  
plus



PA+  
plus

Composite Tongs

art.	Length	Lbs
12930-51	10"	0.2
12930-52	12½"	0.3

Composite Slotted Server

art.	Length	Lbs
12930-62	7½"	0.2
12930-63	9"	0.2

Kitchen Tongs.

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.



PA+  
plus



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plus

Composite Tongs

art.	Length	Lbs
12930-68	7¾"	0.2
12930-69	10"	0.2

Composite Tongs

art.	Length	Lbs
12930-74	9½"	0.2



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Composite Tongs

art.	Length	Lbs
12930-77	8¼"	0.2
12930-78	10"	0.2

Composite Fish Turner

art.	Length	Lbs
12921-01	11¾"	0.2

Kitchen Tongs.

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450 degrees Fahrenheit, flexible and can be sterilized.

Composite Perforated Turner.

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450 degrees Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.



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Composite Fish Turner

art.	Length	Lbs
12921-05	11¾"	0.2

Composite Turner

art.	Length	Lbs
12921-10	12½"	0.3

Composite Slotted Turner.

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450 degrees Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.

Composite Turner.

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450 degrees Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.



**PA+**  
*plus*

**Oblong Strainer, Stainless Steel Mesh, Composite Rim**

art.	Dim.	Length	Lbs
12932-22	8 $\frac{3}{8}$ "x7 $\frac{1}{4}$ "	17 $\frac{3}{8}$ "	0.4
12932-26	10 $\frac{1}{4}$ "x8 $\frac{1}{4}$ "	18 $\frac{1}{2}$ "	0.5

**Oblong strainer.**

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**PA+**  
*plus*

**Round Strainer, Stainless Steel Mesh, Composite Rim**

art.	Dia	Length	Lbs
12941-07	2 $\frac{3}{4}$ "	4 $\frac{3}{4}$ "	0.1
12941-10	3 $\frac{7}{8}$ "	4 $\frac{3}{4}$ "	0.2
12941-12	4 $\frac{3}{4}$ "	6 $\frac{3}{4}$ "	0.2
12941-14	5 $\frac{1}{2}$ "	6 $\frac{3}{4}$ "	0.3
12941-16	6 $\frac{1}{4}$ "	6 $\frac{3}{4}$ "	0.3
12941-18	7"	6 $\frac{3}{4}$ "	0.4
12941-20	7 $\frac{7}{8}$ "	6 $\frac{3}{4}$ "	0.4
12941-23	9"	10 $\frac{1}{2}$ "	0.6
12941-26	10 $\frac{1}{4}$ "	10 $\frac{3}{8}$ "	0.7

**Round strainer.**

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**PA+**  
*plus*

**Composite Conical Colander**

art.	Dia	Height	Qts
12950-32	12 $\frac{3}{8}$ "	6 $\frac{1}{4}$ "	8 $\frac{1}{4}$
12950-40	17 $\frac{3}{4}$ "	7 $\frac{7}{8}$ "	12 $\frac{1}{2}$

**Conical colander.**

It allows for the rapid, efficient draining of water from pasta and vegetables. It is black in color. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**PA+**  
*plus*

**Composite Spoon**

art.	Length	Lbs
12903-30	11 $\frac{7}{8}$ "	0.2
12903-40	15 $\frac{3}{4}$ "	0.3
12903-45	17 $\frac{3}{4}$ "	0.3

**Kitchen Spoon.**

These spoons are made of a composite material with nylon and polyamide. They are dishwasher safe and can be sterilized. They are safe for cooking on non-stick surfaces and are heat resistant up to 450 degrees Fahrenheit.



**PA+**  
*plus*

**Silicone Spatula, Composite Handle**

art.	Length	Lbs
12915-25	10"	0.2
12915-26	11"	0.2
12915-35	13 $\frac{3}{4}$ "	0.3
12915-45	17 $\frac{3}{4}$ "	0.4

**Kitchen Spatula.**

The innovative shape of these kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450 degrees Fahrenheit. Composite handle with flexible silicone base.



**PA+**  
*plus*

**Composite Spatula**

art.	Length	Lbs
12905-25	10"	0.2
12905-30	11 $\frac{7}{8}$ "	0.2
12905-35	13 $\frac{3}{4}$ "	0.3
12905-40	15 $\frac{3}{4}$ "	0.3
12905-45	17 $\frac{3}{4}$ "	0.4
12905-50	19 $\frac{3}{8}$ "	0.4

**Kitchen Spatula.**

The traditional shape of this composite kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading. The spatula is also heat resistant and can handle temperatures up to 450 degrees Fahrenheit.



## TOOLS AND UTENSILS



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### Composite Stirring Paddle

art.	Length	Lbs
12907-07	13¾"	0.3
12907-08	17¾"	0.4

Kitchen Spatula  
The innovative shape of these composite kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450 degrees Fahrenheit.

### Mixing Bowl Spatula

art.	Length	Lbs
12916-25	10"	0.2
12916-33	13"	0.3

Kitchen Spatula  
The innovative shape of these kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450 degrees Fahrenheit. Composite handle with flexible silicone base.



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PA+  
plus

### Beveled Spatula

art.	Length	Lbs
12906-35	13¾"	0.2

Kitchen Spatula.  
The traditional shape of this kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading. The spatula is also heat resistant and can handle temperatures up to 450 degrees Fahrenheit. Composite handle with flexible silicone base.

### Composite Triangular Spatula

art.	Length	Lbs
12917-25	10"	0.2



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plus



PA+  
plus

### Composite Spatula

art.	Length	Lbs
12908-30	11 7/8"	0.2
12908-35	13¾"	0.3
12908-40	15¾"	0.4

Spatula.  
The spatula is also heat resistant and can handle temperatures up to 450 degrees Fahrenheit. This spatula is made of a composite material with a flexible silicone base.

### Composite Offset Spatula

art.	Length	Lbs
12909-12	4¾"	0.2
12909-23	9"	0.2

Offset Spatula.  
This spatula is ideal for working with pastry. Its angular shape makes it perfect for spreading and smoothing icing and batters. It is heat resistant up to 450 degrees Fahrenheit.



**SERIES 44929**  
**POLYCARBONATE**



## TOOLS AND UTENSILS



### Polycarbonate Ladle

art.	Dia	Length	Lbs
44929-02	2½"	12½"	0.2



### Polycarbonate Spoon

art.	Length	Lbs
44929-03	13¾"	0.2



### Polycarbonate Perforated Spoon

art.	Length	Lbs
44929-04	13¾"	0.2



### Polycarbonate Utility Tongs

art.	Length	Lbs
44929-05	9"	0.2
44929-06	11⅞"	0.3



### Polycarbonate Ice Tongs

art.	Length	Lbs
44929-09	6¼"	0.1



### Polycarbonate Spaghetti Tongs

art.	Length	Lbs
44929-08	9¼"	0.2



### Polycarbonate All Purpose Tongs

art.	Length	Lbs
44929-07	7"	0.2



### Polycarbonate Bread Tongs

art.	Length	Lbs
44929-11	8⅞"	0.1



### Polycarbonate Ice Cube Scoop

art.	Oz	Lbs
14958-01	3½"	0.1
14958-02	8½"	0.2

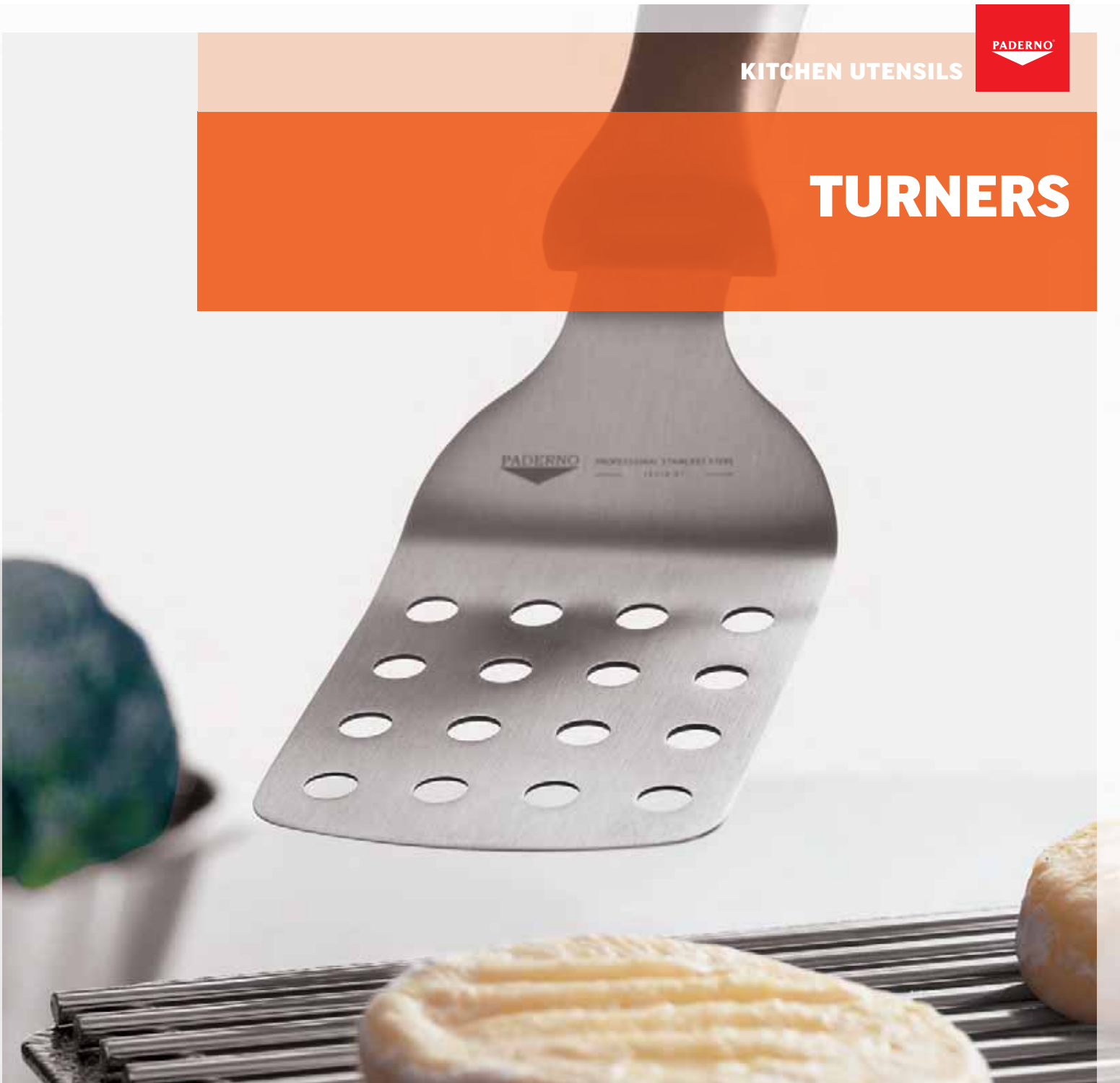


### Polycarbonate Flour Scoop

art.	Oz	Lbs
14959-01	3½	0.2
14959-02	8½	0.4
14959-05	17	0.5
14959-10	1 Qt	0.6
14959-20	2⅞ Qts	1.1



# TURNERS



**Hamburger Turner, Stainless Steel**

art.	Width	Length	Lbs
18512-15	5½"	7½"	0.6

Offset Turner.

The offset turner, with its raised handle and bend in its blade, is ideal for grabbing and flipping grilled food. It is made of stainless steel with a polypropylene handle.



**Pie Knife & Server, Stainless Steel**

art.	Width	Length	Lbs
18514-18	2¼"	6½"	0.4

Food Server.

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a polypropylene handle.



## TOOLS AND UTENSILS



### Griddle Spatula, Stainless Steel

art.	Width	Length	Lbs
18516-24	2 7/8"	9 1/2"	0.5

Offset Spatula.

This offset wide spatula is ideal for food maneuvering. It is made of stainless steel with a polypropylene handle.



### Perforated Spatula, Stainless Steel

art.	Width	Length	Lbs
18517-24	2 7/8"	9 1/2"	0.4



### Lasagna Server, Stainless Steel

art.	Width	Length	Lbs
18515-16	2 7/8"	6 3/8"	0.4

Food Server.

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a poly-propylene handle.



### Pie Knife & Server, Stainless Steel

art.	Width	Length	Lbs
18514-18	2 1/4"	6 1/2"	0.4



### Offset Spatula, Stainless Steel

art.	Width	Length	Lbs
18518-22	1 3/8"	8 3/8"	0.2
18518-26	1 1/2"	10"	0.3
18518-30	1 3/8"	11 7/8"	0.3

Offset Spatula.

The offset spatula, with its raised handle and bend in its blade, is ideal for spreading batters and leveling mixtures. It is made of stainless steel with a polypropylene handle.



### Spatula, Stainless Steel

art.	Width	Length	Lbs
18519-15	1 1/4"	6 1/8"	0.1
18519-22	1 3/8"	8 3/8"	0.2
18519-26	1 1/2"	10 1/4"	0.3
18519-30	1 3/8"	12 1/4"	0.4
18519-35	2"	14 1/8"	0.4

Spatula with Plastic Handle.

The rounded tip of the spatula is ideal for spreading, layering and transferring food. It is made of stainless steel with a polypropylene handle.



### Slotted Spatula, Stainless Steel

art.	Width	Length	Lbs
18509-01	3"	6 1/4"	0.2

Slotted Spatula.

These slotted spatulas are constructed of stainless steel with a black composite handle. They are ideal for flipping and turning fish and meats and are flexible for easy maneuverability. They can also be used for stir-frying.



### Perforated Spatula, Stainless Steel

art.	Width	Length	Lbs
18509-02	2"	6 1/8"	0.3





**Slotted Spatula, Stainless Steel**

art.	Width	Length	Lbs
18509-03	3½"	6⅞"	0.3

Slotted Spatula.  
These slotted spatulas are constructed of stainless steel with a black composite handle. They are ideal for flipping and turning fish and meats and are flexible for easy maneuverability. They can also be used for stir-frying.



**Triangular Spatula, Stainless Steel**

art.	Width	Length	Lbs
18520-04	1½"	4¾"	0.1
18520-06	2⅜"	4¾"	0.2
18520-08	3⅞"	4¾"	0.2
18520-10	4"	4¾"	0.3
18520-12	4¾"	4¾"	0.4

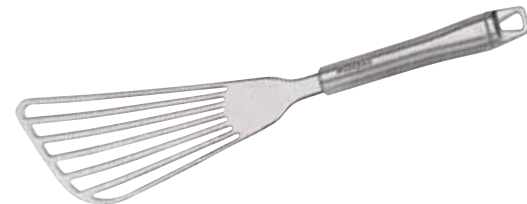
Triangular Spatula.  
The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.



**Fish Turner, Stainless Steel, Blade & Handle**

art.	Width	L. handle	Lbs
48278-72	12½"	7⅞"	0.5

Oversized Turner.  
This oversized turner is designed to flip fish and large pieces at once.



**Slotted Turner, Stainless Steel, Blade & Handle**

art.	Dim	L. Blade	Lbs
48278-26	12¼"x3"	7½"	0.3

Slotted Turner.  
This slotted turner is constructed of 100% stainless steel. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir frying.



**Fry Scoop, Stainless Steel**

art.	Width	Length	Lbs
41929-00	7⅞"	9"	1.1

Fried-Food Shovel.  
This handy tool will gather and scoop food out of a hot griddle for easy funneling into a to-go box or onto a plate. It is made of 18/10 stainless steel with a composite handle.



**Fried Food Shovel, stainless steel**

art.	Dim	Length
42642-20	8¼"x6¾"	8¼"

Fried food shovel.  
It is a staple in busy kitchens and cafeterias everywhere. The long handle keeps hands safe from the hot, splattering oil. The shovel makes removing fries and onion rings from the oil quick and easy. It is professional quality and has a large capacity, measuring 6⅞" by 8⅞".

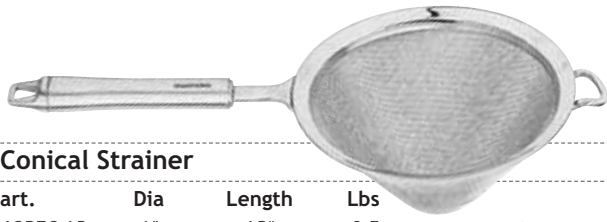


# SERIES 48278 STAINLESS STEEL HANDLE



- 100% high-quality 18/10 stainless steel handles
- Engineered using the most modern designs, ensuring the best ratio of quality to functionality
- Vast selection covers many areas in food preparation
- Precisely balanced with comfortable, ergonomic handles
- Sharp, precise blades that will not dull over time
- Dishwasher-safe





**Conical Strainer**

art.	Dia	Length	Lbs
48278-13	6"	13"	0.5

Conical strainer.  
 Conical strainers are a staple in busy bars, cafeterias, restaurants and homes. The tiny perforations in the mesh are ideal for eliminating unwanted particles from any liquid. The hole in the handle and the loop on the end make for easy hanging.



**Bottle Opener**

art.	Length	Lbs
48278-02	8"	0.3

Bottle opener.  
 It has a stainless steel handle as well. It is professional quality, extremely durable and very elegant. It will last the test of time. It is a staple in all busy bars and restaurants, as well as at home.



**Can Opener**

art.	Length	Lbs
48278-03	8 3/8"	0.7

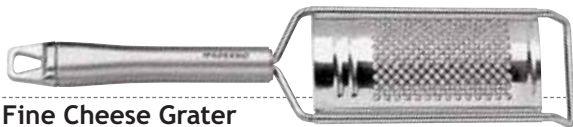
Can opener.  
 It has a stainless steel handle as well. It is professional quality, extremely durable and very impressive. It will last the test of time. It is a staple in all busy bars cafeterias and restaurants, as well as at home.



**Coarse Cheese Grater**

art.	Length	Lbs
48278-20	11 1/8"	0.4

Coarse cheese grater.  
 It has a long stainless steel handle with a loop for easy hanging. It is constructed of 100% stainless steel, making is extremely durable, professional quality and dishwasher safe. The perforations make it perfect for grating larger pieces of the cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.



**Fine Cheese Grater**

art.	Length	Lbs
48278-21	7 7/8"	0.4

Fine cheese grater.  
 It has a long stainless steel handle with a loop for easy hanging. It is constructed of 100% stainless steel, making is extremely durable, professional quality and dishwasher safe. The perforations make it perfect for grating small pieces of cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.



**Garlic Press**

art.	Length	Lbs
48278-37	7 3/8"	0.8

Garlic press.  
 It is heavy duty and extremely durable. It quickly and easily presses the clove of garlic. It has holes on the ends of the handles for easy hanging and storage. It is dishwasher safe and will stand the test of time. It is a must-have in busy bistros and restaurants when preparing pasta dishes and sautéing fish.



**Coffee Measuring Scoop**

art.	Dia	Length	Lbs
48278-16	1 3/8"	7 7/8"	0.3

Coffee measuring scoop.  
 This coffee house staple has a loop on the stainless steel handle for easy hanging. Dishwasher safe.



**Potato Fork**

art.	Length	Lbs
48278-17	6 3/4"	0.2

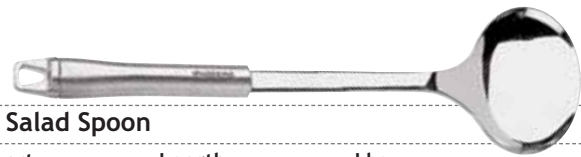
Potato fork.  
 It has a stainless steel handle as well. It is dishwasher safe and extremely durable. It has a hole in the handle for easy storage and hanging. It has a traditional shape with its three prongs that are long and sharp. These sharp tines easily and effortlessly pierce the relatively dense potato. Potatoes can then be easily transferred from boiling water to other dishes and pans. It is necessary to have a high quality potato fork as slipping potatoes can cause boiling water to splash and cause burns.



**Ice Cream Scoop**

art.	Dia	Length	Lbs
48278-95	1½"	8¾"	0.3

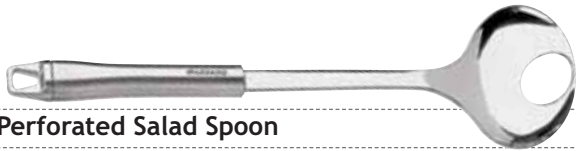
Ice cream scoop.  
It is extremely durable and meant to endure the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all kitchens and ice cream shops.



**Salad Spoon**

art.	Length	Lbs
48278-62	12"	0.4

Salad spoon.  
It is heavy duty and built to last the test of time. Its unique shape makes it perfect for scooping and serving salads. It has a loop on the end of the handle for easy hanging and storage. It looks beautiful on tables and buffets.



**Perforated Salad Spoon**

art.	Length	Lbs
48278-64	12¼"	0.4

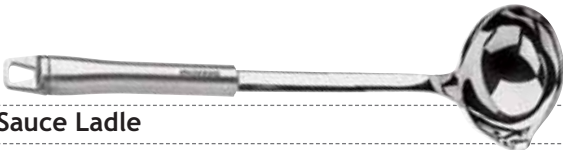
Salad fork with hole.  
It is heavy duty and built to last the test of time. Its unique shape makes it perfect for scooping and serving salads. It has a loop on the end of the handle for easy hanging and storage. It looks beautiful on tables and buffets. The hole in the scoop enables dressing and sauces to drain before being transferred to dishes.



**Ladle**

art.	Dia	Length	Lbs
48278-66	2½"	11½"	0.4

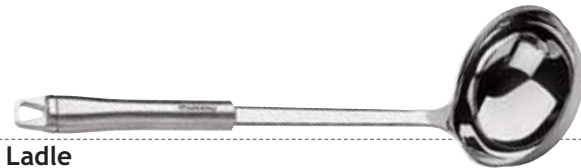
Ladle.  
It is extremely durable and meant to endure the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all kitchens. It is great for soups and sauces.



**Sauce Ladle**

art.	Dia	Length	Lbs
48278-68	2¾"	11¾"	0.4

Sauce ladle.  
It is constructed of 100% stainless steel. It is incredibly durable and meant to last the test of time. The spout allows for greater control when pouring sauces or dressings over dishes. It looks beautiful on a table or buffet.



**Ladle**

art.	Dia	Length	Lbs
48278-69	3½"	12½"	0.5

Ladle.  
It is extremely durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. The length of the ladle keeps hands a safe distance from hot liquids and soups.



**Long Flexible Turner**

art.	Length	Lbs
48278-70	13¾"	0.4

Long flexible turner.  
When turning delicate filets of fish, it is ideal to have some flexibility in the spatula so that the fish doesn't easily break. The length of the handle will keep hands a safe distance away from the heat of the pan. It is also great for outdoor grilling.



**Odor Removal Bar**

art.	Length	Lbs
48278-99	3¾"	0.1

Odor removal bar.  
This metal bar is a natural odor remover as the metal reacts with the air and the skin to neutralize odors. It can be placed in refrigerators and usually used as a hands soap bar.



**Lasagna Server**

art.	Length	Lbs
48278-27	11"	0.3

Lasagna server.  
It has a stainless steel handle and is durable, professional quality and will last the test of time. It has a loop at the end for easy hanging and storage. It has four slits at the end of the blade that allow air to circulate to prevent the noodles from getting soggy.



**Slotted Spoon**

art.	Length	Lbs
48278-61	14"	0.4

Slotted spoon.  
It is extremely durable and will last the test of time. It has loop at the end of the handle for easy hanging and storage. It is a staple in all busy restaurants and cafes. It is great for scooping contents from pots and can also be used to serve. The perforations allow for liquid from the food to quickly drain. The long handle keeps hands a safe distance from the heat of the pots and pans.



**Rice Spoon**

art.	Length	Lbs
48278-63	10 1/8"	0.4

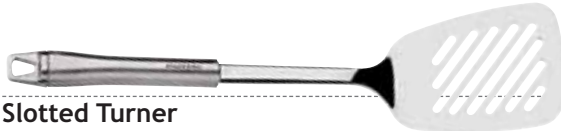
Rice spoon.  
 It is constructed of 100% stainless steel and will last the test of time. It has a loop at the end of the handle for easy hanging and storage. Its short compact size, coupled with the size and shape of the scoop, make it ideal to scoop up rice. The length of the handle ensures that the distance between the scoop and the bowl are never too far apart.



**Dual-tined Serving Fork**

art.	Length	Lbs
48278-65	13 1/8"	0.3

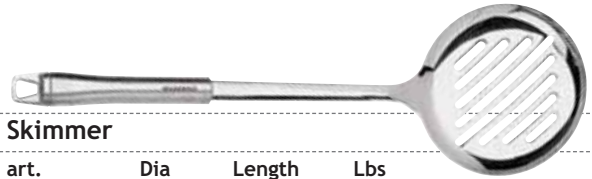
Dual-tined serving fork.  
 It is constructed of 100% stainless steel. It is extremely durable and meant to last the test of time. It is a staple in all busy kitchens. It has sharp tines to easily pierce large potatoes or roasts. It has a loop at the end of the handle for easy hanging and storage. It is also ideal for using when maneuvering roasts and other large cuts of meat in the oven. The long handle keeps hands a safe distance from the heat of the oven.



**Slotted Turner**

art.	Length	Lbs
48278-71	13 1/8"	0.4

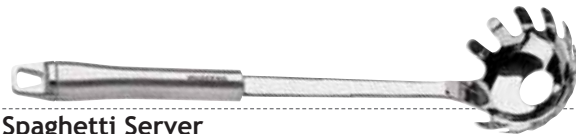
Slotted turner.  
 It is extremely durable and built to last the test of time. The hole at the end of the handle makes it easy to hang and store. The horizontal angled perforations allow for the dispersion of juices while grilling. It is a basic when grilling hamburgers and chicken breast. The relatively long length of the shaft keeps hands a safe distance from the heat of the grill or pan.



**Skimmer**

art.	Dia	Length	Lbs
48278-73	4 3/8"	14 1/8"	0.4

Skimmer.  
 It is very durable and built to last the test of time. The skimmer is very long to ensure that hands stay away from boiling, splattering oil. It has a loop at the end of the handle for easy hanging and storage. The big diameter enabling large skillets of oil to be skimmed. The perforations retain particles and small bits of food from the oil or other liquid.



**Spaghetti Server**

art.	Length	Lbs
48278-74	12 1/8"	0.4

Spaghetti server.  
 It is extremely durable and built to last the test of time. It has a hole in the center to facilitate the draining of liquids. It has a loop at the end of the handle for easy hanging and storage. The claw-like shape of this tool make it ideal for scooping and serving long, squirmy strands of spaghetti.



**Offset Spatula**

art.	Length	Lbs
48278-76	11 7/8"	0.3

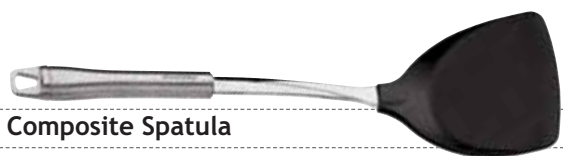
Offset spatula.  
 It is durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. It is great for turning hamburgers, grilled cheese and quesadillas alike. The angle of the spatula enables the long thin part of the spatula to contact the bottom of the pan squarely.



**Composite Perforated Wok Spatula**

art.	Length	Lbs
48278-85	14 1/8"	0.3

Composite perforated wok spatula.  
 It has a loop at the end of the handle for easy hanging and storage. It is dishwasher safe and very durable. It has perforations to allow liquid to drain from the spatula. It is ideal for use with a wok because the holes allow for juices to be released from the sautéed vegetables and meat.



**Composite Spatula**

art.	Length	Lbs
48278-86	13 3/8"	0.4

Composite spatula.  
 It has a loop on the end of the handle for easy hanging and storage. It's length keeps hands a safe distance from the heat. It is a staple in any kitchen. It is used for turning burgers, chicken, sandwiches and many other things.



**Pie Server**

art.	Length	Lbs
48278-93	10 3/8"	0.3

Pie server.  
 It is extremely durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all bakeries and pastry shops. It looks beautiful in a display case next to a pie or on a buffet placed next to a cake.



**Silicone Spoon**

art.	Length	Lbs
48278-14	11 3/8"	0.4

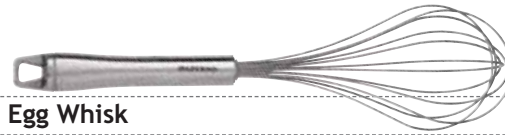
Silicone spoon.  
 It has a stainless steel handle. It is dishwasher safe and extremely durable. It has a loop at the end for easy hanging. It is a staple in any kitchen or café, as well as at home. It is used for a wide variety of purposes from stirring to spreading.



**Small Pastry Whisk**

art.	Length	Lbs
48278-18	8 3/8"	0.2

Small pastry whisk.  
It is ideal for quickly and efficiently whisking an egg. It has a stainless steel handle and a hole at the end for easy hanging and storage. The pastry whisk, best used with small quantities and in conjunction with relatively thin batters, mixes and aerates batters with ease. Its design allows air to enter the batter and makes the contents light and fluffy.



**Egg Whisk**

art.	Length	Lbs
48278-19	11 1/8"	0.3

Egg whisk.  
It is ideal for quickly and efficiently whisking eggs. It has a stainless steel handle and a hole at the end for easy hanging and storage. The balloon shape of the wires creates air in the egg mixture, thus bringing levity to the resulting egg dish. It can also be used to whisk together mixes or batters. It is a staple in all kitchens and restaurants.



**Blue Silicone Spatula**

art.	Length	Lbs
48278-28	11 7/8"	0.4
48278-29	10"	0.3

Blue silicone spatula.  
It has a 100% stainless steel handle. It has a hole at the end of the handle for easy hanging and storage. It is dishwasher safe. It is a staple in all kitchens and can be used for a wide variety of purposes.



**Blue Silicone Triangular Spatula**

art.	Dim.	Length	Lbs
48278-30	3 1/2" x 2 3/4"	10 7/8"	0.4

Blue silicone triangular spatula.  
The unique shape of this spatula makes it easy to scrape the corners of square and rectangular dishes, or to simply spread and level batters. The loop at the end of the handle makes it easy to hang and store. Made of stainless steel. Dishwasher safe.



**Composite Perforated Spoon**

art.	Length	Lbs
48278-81	13 1/2"	0.3

Composite perforated spoon.  
It has a stainless steel handle. The perforations allow for the easy removal of excess liquids. It is ideal when serving pasta or potatoes. It's long shaft keeps hands a safe distance from the boiling liquid or hot contents.



**Composite Serving Spoon**

art.	Length	Lbs
48278-82	13 1/2"	0.3

Composite serving spoon.  
It has a stainless steel handle. The scoop portion is constructed of heavy duty plastic. The length of the shaft keeps hands a safe distance from the heat source.



**Composite Meat Fork**

art.	Length	Lbs
48278-83	13 3/8"	0.3

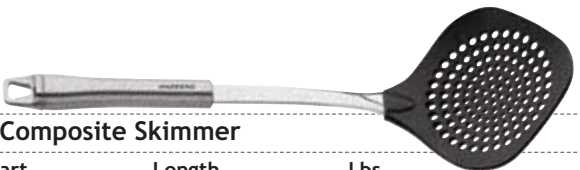
Composite meat fork.  
It has a stainless steel handle. It has a loop on the end for easy hanging and storing. The length of the fork keeps hands a safe distance from the heat of the oven or pan. It is typically used to turn roasts and large pieces of meat.



**Composite Ladle**

art.	Length	Lbs
48278-84	12 1/2"	0.4

Composite ladle.  
It has a stainless steel handle. It has a loop at the end of the handle for easy hanging and storage. It's length allows for long reaches from pot to bowl. It keeps hands a safe distance from hot liquids.



**Composite Skimmer**

art.	Length	Lbs
48278-88	14"	0.4

Composite skimmer.  
It has a stainless steel handle. It has a loop on the end of the handle for easy hanging and storage. It's length keeps hands a safe distance from the heat. It is a staple in any kitchen. It is used to remove particles and small bits of food from soups and other liquids.



**Composite Spaghetti Server**

art.	Length	Lbs
48278-89	13 1/2"	0.3

Composite spaghetti server.  
It is extremely durable and built to last the test of time. It has a hole in the center to facilitate the draining of liquids. The handle is constructed of stainless steel. It has a loop at the end of the handle for easy hanging and storage. The claw-like shape of this tool makes it ideal for scooping and serving long, squirmy strands of spaghetti.



**Cheese Plane**

art.	Width	Length	Lbs
48278-42	2"	8¼"	0.2

Cheese Plane.  
 Ideal for shaving off even, consistent slices of cheese.



**Cheese Cleaver**

art.	Length	Lbs
48278-49	9½"	0.2

Cheese Cleaver.  
 Perfect for cubing cheese.



**Cheese Pick Knife**

art.	Length	Lbs
48278-46	9½"	0.1

Cheese Pick Knife.  
 Traditional Italian knife cuts cheese and then grabs it with its dual tines for serving.



**Bird's Beak Knife**

art.	Length	Lbs
48278-48	7¾"	0.1

Bird's Beak Paring Knife.  
 The slightly arched top edge of this knife meets the gentle upward curve of the bottom edge to create a blade that looks like a bird's beak. It is perfect for trimming and shaping round vegetables such as radishes and small onions.



**Oyster Knife**

art.	Length	Lbs
48278-45	9"	0.2

Oyster Knife.  
 The blade of an oyster knife is short and blunt to easily pop open the shell without damaging the delicate flesh of the oyster. It is made of 100% stainless steel and includes a guard for a more secure grip.



**Cheese Plane**

art.	Width	Length	Lbs
48278-41	2"	10"	0.2

Cheese Plane.  
 Ideal for shaving off even, consistent slices of cheese.



**Butter Spreader**

art.	Length	Lbs
48278-75	8¼"	0.2

Butter Spreader.  
 This spreader is made of 100% stainless steel.



**Icing Spatula**

art.	Length	Lbs
48278-77	12¾"	0.4

Icing Spatula.  
 This spreader is made of 100% stainless steel. It is ideal for spreading, layering and transferring food.



**Zucchini Corer**

art.	Length	Lbs
48278-54	9½"	0.2

Zucchini Corer.  
 The blade of the corer is long and curved with a beveled tip for piercing zucchini.



**Apple Corer**

art.	Dia	Length	Lbs
48278-25	1"	9"	0.2

Apple Corer.  
 This 100% stainless steel apple corer removes the core of the fruit with a simple twisting motion.



**Paring Knife**

art.	Length	Lbs
48278-55	8"	0.1

Paring Knife.  
 This paring knife has a stainless steel blade and handle.

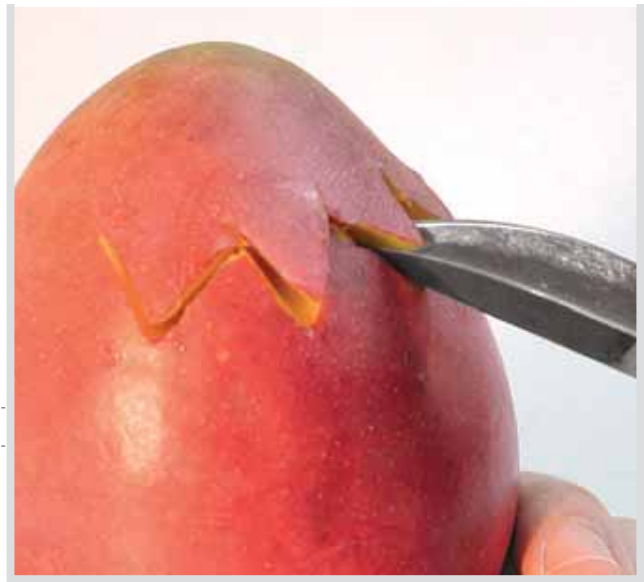


**Grapefruit Knife**

art.	Length	Lbs
48278-47	9½"	0.2

Grapefruit Knife.  
 The curved blade of the grapefruit knife fits easily between the skin and the pulp of the citrus fruit for easy removal and sectioning.





**V-Shaped Deco Knife**

art.	Length	Lbs
48278-91	8 7/8"	0.2

Fruit Cutter.  
It is used to create zigzag edges on fruit such as melons and oranges. The cutter creates uniform shapes.



**Lemon Stripper**

art.	Length	Lbs
48278-92	6 1/2"	0.1

Lemon Stripper, Right Handed.  
The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



**Butter Curler**

art.	Dia	Lbs
48278-11	8 1/2"	0.2

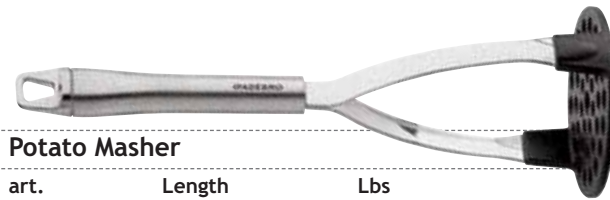
Butter Curler.  
The ridged curved edge of this butter curler creates textured balls or scalloped shapes of butter.



**Fish Scaler**

art.	Length	Lbs
48278-38	8 3/8"	0.5

Professional Fish Scaler.  
This scaler has a quadruple blade with serrated edges that offer significant coverage for quicker scaling of fish. The serrations grab the scales and firmly tug at them for easy removal. The blade is made of 100% stainless steel.



**Potato Masher**

art.	Length	Lbs
48278-87	10 1/4"	0.3

Potato Masher.  
This simple and efficient manual ricer will quickly smash cooked vegetables.



**Potato Masher**

art.	Length	Lbs
48278-31	10 3/8"	0.3

Potato Masher.  
This simple and efficient manual ricer will quickly smash cooked vegetables.



**Potato Peeler**

art.	Length	Lbs
48278-34	7 7/8"	0.2



**Melon Baller**

art.	Dia	Length	Lbs
48278-35	1"	7 1/8"	0.2



**Orange Peeler**

art.	Length	Lbs
48278-96	7 7/8"	0.2



**TOOLS AND UTENSILS**  
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**Wide Peeler**

art.	Length	Lbs
48278-53	7 1/8"	0.2



**Tea Strainer**

art.	Dia	Length	Lbs
48278-12	2 3/4"	9"	0.2

Tea Strainer.  
 This fine mesh tea strainer strains in seconds. Durable and easy to clean, it is made of stainless steel.



**Pizza Wheel**

art.	Dia	Length	Lbs
48278-33	2 5/8"	8 1/4"	0.2



**Egg Separator**

art.	Length	Lbs
48278-36	8 7/8"	0.3

Egg Separator.  
 This tool makes it easy to separate an egg white from its yolk.



**Pastry Brush**

art.	Length	Lbs
48278-94	7 7/8"	0.2



**Fluted Pastry Wheel**

art.	Dia	Length	Lbs
48278-32	1 1/2"	7 1/2"	0.2



**Plain & Fluted Pastry Wheel**

art.	Dia	Length	Lbs
48278-39	1 1/4"	7 1/8"	0.2



**Cocktail Strainer**

art.	Length	Lbs
48278-15	9 1/2"	0.8

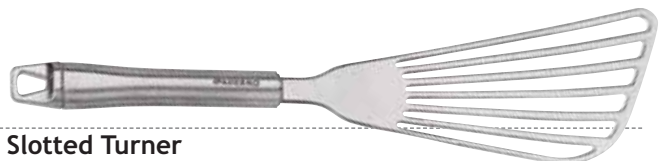
Cocktail Strainer.  
 The rolled springs around the edge of the strainer keep ice off the pour, while allowing the passage of liquid and limited amounts of fruit pulp.



**Jar Lid Wrench**

art.	Length	Lbs
48278-01	10"	0.7

Jar lid Wrench.  
 The three toothed bows of this Jar Lid Wrench releases stubborn, standard-sized, screw-top jar lids.



**Slotted Turner**

art.	Dim	L. Blade	Lbs
48278-26	1 2 1/4"x3"	7 1/2"	0.3

Slotted Turner.  
 This slotted turner is constructed of 100% stainless steel. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir frying.

# SERIES 48280 POLYPROPYLENE HANDLE



Our extensive collection of professional kitchen tools is essential for making decorations, as well as to ease the preparation of your recipes. All pieces boast modern and functional designs and are

made of 18/10 stainless steel. Their ergonomic handles are available in stainless steel or polypropylene. They are dishwasher-safe and can be stored in a drawer or hung.



**Melon Peeler**

art.	Dia	Length	Lbs
48280-62	4 1/8"	8 3/8"	0.2
48280-63	4 3/4"	9"	0.2

Melon peeler. It has a stainless steel blade and a polypropylene handle. It has a hole at the end of the handle for easy hanging and storing. The blade is flexible so that it can easily and effortlessly slice the melon from the rind. It is dishwasher-safe.



**Grapefruit Spoon**

art.	Length	Lbs
48280-15	7 7/8"	0.1

Grapefruit spoon. It has a polypropylene handle with a hole at the end for easy hanging and storing. It is extremely durable and dishwasher safe. Its shape makes it ideal for scooping out the delicate flesh of naturally portioned fruit such as grapefruit and oranges. It is dishwasher-safe.



**Grapefruit Knife**

art.	Length	Lbs
48280-47	9"	0.1

Grapefruit knife. It has a polypropylene handle and a stainless steel blade. It has a hole at the end of the handle for easy hanging and storing. The long, flexible blade easily slides under the skin of the fruit and removes the segments. The flexible blade makes it possible to move under the rounded surface of the fruit. It is dishwasher-safe.



**Apple Corer**

art.	Length	Lbs
48280-25	9"	0.1

Apple corer has a polypropylene handle with a stainless steel corer. It has a loop at the end of the handle for easy hanging and storing. It effortlessly and quickly cores an apple. The edges are sharp and easily pierce the flesh of the apple. It is dishwasher-safe.



**Can Opener**

art.	Length	Lbs
48280-03	8 1/4"	0.4

Can opener. Polypropylene handle and a stainless steel body. It is a staple in all kitchens. It is a hand-held can opener and has holes at the end of the handle for easy hanging and storage. It is dishwasher-safe.



**Crinkle Knife**

art.	Length	Lbs
48280-44	8 7/8"	0.2

Crinkle Knife. This knife is ideal for decorating and performs such functions as creating crinkle-cut fries, cutting root vegetables and making designs in icing and spreads. It is made of stainless steel.



**Crinkle Blade Cutter**

art.	Length	Lbs
48280-23	4 1/2"	0.1

Crinkle Blade Cutter. This cutter is ideal for decorating and performs such functions as creating crinkle-cut fries, cutting root vegetables and making designs in icing and spreads. It is made of stainless steel.





**Paring Knife**

art.	Length	Lbs
48280-55	8¼"	0.2

**Paring Knife.**  
The small blade of a paring knife makes it a must-have in any kitchen. It is perfect for slicing small fruits and vegetables, or as a simple garnishing tool. It also works great in a bar setting for slicing lemons and limes for cocktails. The blade is made of stainless steel.



**Bird's Beak Knife**

art.	Length	Lbs
48280-48	7½"	0.1

**Bird's Beak Knife.**  
The slightly arched top edge of this knife meets the gentle upward curve of the bottom edge to create a blade that looks like a bird's beak. It is perfect for trimming and shaping round vegetables such as radishes and small onions. The blade is made of stainless steel.



**Tomato Knife**

art.	Length	Lbs
48280-58	9¼"	0.2

**Tomato Knife.**  
The firm, wavy edge of a tomato knife easily slices through the firm outer skin of a tomato, while moving delicately through the pulpy interior. It can also be used to slice other soft fruits and vegetables. The blade is made of stainless steel.



**Silicone Brush**

art.	Length	Lbs
48280-09	7¾"	0.2

**Silicone Brush.**  
After soaking the bristles in cream, butter or egg whites the silicone brush uniformly coats. It is dishwasher-safe.



**Mezzaluna Blade**

art.	Length	Lbs
48280-20	6¾"	0.2

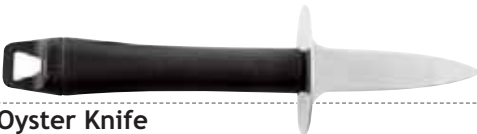
**Mezzaluna Blade.**  
This mezzaluna knife has a single stainless steel blade, ideal for chopping and mincing.



**Oyster Knife**

art.	Length	Lbs
48280-04	7¾"	0.2

**Oyster Knife.**  
The blade of an oyster knife is short and blunt to easily pop open the shell without damaging the delicate flesh of the oyster. The blade is made of stainless steel.



**Oyster Knife**

art.	Length	Lbs
48280-05	7¾"	0.2

**Oyster Knife.**  
The blade of an oyster knife is short and blunt to easily pop open the shell without damaging the delicate flesh of the oyster. The blade is made of stainless steel.



**Oyster Knife**

art.	Length	Lbs
18209-06	5¾"	0.3

**Oyster Knife.**  
The blade of an oyster knife is short and blunt to easily pop open the shell without damaging the delicate flesh of the oyster. It is made of 100% stainless steel and includes a guard for a more secure grip.



**Cheese Plane, 10"**

art.	Width	Length	Lbs
48280-41	3"	10"	0.2

**Cheese Plane.**  
Ideal for shaving off even, consistent slices of cheese. The blade is made of stainless steel.



**Cheese Plane, 8"**

art.	Width	Length	Lbs
48280-42	3"	7¾"	0.2



**Cheese Cleaver**

art.	Length	Lbs
48280-49	9¼"	0.2

**Cheese Cleaver.**  
Perfect for cubing cheese. It is made of stainless steel.



**Cheese Pick Knife**

art.	Length	Lbs
48280-56	9¼"	0.2

**Cheese Knife.**  
This traditional French knife cuts cheese and then grabs it with its dual tines for serving. It is made of stainless steel.

**TOOLS AND UTENSILS**  
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**Soft Cheese Knife**

art.	Length	Lbs
48280-59	11 1/2"	0.2

Cheese Knife.  
 The oblong cutouts of the soft cheese knife create less blade surface for cleaner cuts and less sticking. It is made of stainless steel.



**Parmesan Knife**

art.	Length	Lbs
48280-46	9 1/2"	0.3

Cheese Knife.  
 This traditional Italian knife cuts cheese and then grabs it with its dual tines for serving. It is made of stainless steel.



**Foie Gras Knife**

art.	Length	Lbs
48280-43	10"	0.3

Foie Gras Knife.  
 The round cutouts of the foie gras knife create less blade surface for cleaner cuts and less sticking. It is made of stainless steel.



**Butter Spreader**

art.	Length	Lbs
48280-75	8 1/2"	0.2

Butter Spreader.  
 Ideal for spreading foods such as butter, jam or mayonnaise onto bread for quick sandwich making. It is made of stainless steel.



**Two-Sided, Melon Baller**

art.	Dia	Length	Lbs
48280-29	31/64" - 45/64"	7 1/2"	0.1

Melon Baller.  
 This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



**Two-Sided, Melon Baller**

art.	Dia	Length	Lbs
48280-28	7/8" - 1 1/8"	7 1/2"	0.1

Melon Baller.  
 This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



**Melon Baller**

art.	Dia	Length	Lbs
48280-24	3/8"	7 1/2"	0.1
48280-30	9/32"	7 1/2"	0.1
48280-31	7/8"	7 1/2"	0.1
48280-35	1"	7 1/2"	0.1
48280-36	1 1/8"	7 1/2"	0.1

Melon Baller.  
 This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



**Oval Plain, Melon Baller**

art.	Dia	Length	Lbs
48280-26	1 1/4"	7 1/2"	0.1

Melon Baller.  
 This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



**Oval Fluted, Melon Baller**

art.	Dia	Length	Lbs
48280-27	1 1/4"	7 1/2"	0.1

Melon Baller.  
 This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly oval fluted shaped balls, uniform vegetable or melon balls.



**Tomato Corer**

art.	Dia	Length	Lbs
48280-80	3/4"	7"	0.1

Tomato Corer.  
 This heavy-duty stainless steel form and the sharp serrated edges of the baller enable one to remove the core of the tomato with a simple motion.





**Zucchini Corer**

art.	Length	Lbs
48280-54	9 1/4"	0.2

Zucchini Corer.  
The blade of the corer is long and curved with a beveled tip for piercing zucchini.



**Heart Shape, Melon Baller**

art.	Dia	Length	Lbs
48280-70	1"	7 3/8"	0.1

Melon Baller.  
This heavy-duty stainless steel form and the sharp cutting edge of the baller create perfect heart shapes.



**Heart Shape, Apple Corer**

art.	Dia	Length	Lbs
48280-18	5/16"	9 1/2"	0.1
48280-19	1/2"	9 1/2"	0.1



Apple Corer.  
This heavy-duty stainless steel form and the sharp cutting edge of the apple corer remove the core of the fruit with a simple twisting motion.



**Asparagus Peeler**

art.	Length	Lbs
48280-85	9 1/2"	0.1

Asparagus Peeler.  
This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling asparagus.



**Tomato Peeler**

art.	Length	Lbs
48280-08	7 1/4"	0.1

Tomato Peeler.  
This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling tomatoes.



**Swivel-Action Peeler**

art.	Length	Lbs
48280-52	8 1/4"	0.1

Swivel-Action Peeler.  
This peeler has a swivel-action stainless steel blade that follows to the contour of the vegetable being peeled, therefore cutting a minimum of skin.



**Potato Peeler**

art.	Length	Lbs
48280-34	7 7/8"	0.2

Potato Peeler.  
This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling potatoes.



**Large Swivel Peeler**

art.	Width	Length	Lbs
48280-53	2 3/8"	7 1/4"	0.2

Swivel Peeler.  
This peeler has a swivel-action stainless steel blade that follows to the contour of the vegetable being peeled, therefore cutting a minimum of skin.



**Orange Peeler**

art.	Length	Lbs
48280-96	7 7/8"	0.2

Orange Peeler.  
This heavy-duty stainless steel knife fits easily between the skin and the pulp of the citrus for easy removal and sectioning.



**Grapefruit Spoon**

art.	Length	Lbs
48280-16	9"	0.1

Grapefruit Spoon.  
This heavy-duty stainless steel spoon fits easily between the skin and the pulp of the citrus for easy removal.

**TOOLS AND UTENSILS**  
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**Fruit Cutter**

art.	Length	Lbs
48280-91	9"	0.1

Fruit Cutter.  
 This cutter is used to create zigzag edges on fruit such as melons and oranges. The cutter creates uniform shapes.



**Butter Curler**

art.	Length	Lbs
48280-11	8½"	0.2

Butter Curler.  
 The ridged curved edge of this butter curler creates textured balls or scalloped shapes of butter.



**Lemon Stripper**

art.	Length	Lbs
48280-93	6½"	0.1 left handed
48280-95	6½"	0.1

Lemon Stripper  
 The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



**Lemon Stripper**

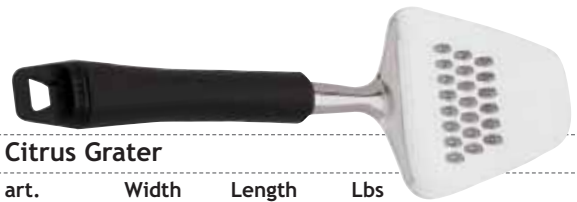
art.	Length	Lbs
48280-92	6¾"	0.1



**Citrus Zester**

art.	Length	Lbs
48280-90	6¾"	0.1

Citrus Zester.  
 The citrus zester is used for zesting lemons, limes and oranges. The five holes at the edge of the blade are ideal for removing strips of citrus rind.



**Citrus Grater**

art.	Width	Length	Lbs
48280-06	2"	9½"	0.3

Citrus Grater.  
 Lemon curds and Madeleines require small lemon shavings, quickly obtained with this single handled grater. It is made of stainless steel.



**Fish Scaler**

art.	Length	Lbs
48280-38	9½"	0.2

Single Blade Fish Scaler.  
 This fish scaler has a single, serrated blade made of stainless steel. It is made of stainless steel.



**Fish Scaler**

art.	Length	Lbs
48280-37	8¾"	0.5

Fish Scaler & Slicer  
 This clever fish scaler has a double blade with serrated edges for scaling fish on one side and a sharp knife on the other. The position of the lower, slanted knife secures the fish with the bottom part of the scaler, making the cut precise and fast.



**Pizza Knife**

art.	Length	Lbs
48280-45	9"	0.4



**Pickle Decorating Knife**

art.	Length	Lbs
48280-57	8¾"	0.2

This garnishing knife has eight blades made of stainless steel. Each is ⅝ inches long.



**Fluted Pastry Wheel**

art.	Dia	Length	Lbs
48280-32	2 5/8"	7 7/8"	0.2

Fluted Pastry Cutting Wheel.  
This pastry wheel makes easy and clean cuts of dough. It has a fluted edge for creating lattice-work pastry or ravioli cuts.



**Double Pastry Wheel**

art.	Dia	Length	Lbs
48280-39	1 1/4"	7 1/8"	0.2

Double Pastry Cutting Wheel.  
This double wheel makes easy and clean cuts of dough. It has a fluted edge for creating lattice-work pastry or ravioli cuts.



**Decorating Tool**

art.	Length	Lbs
48280-50	6 1/4"	0.2

Decorating Tool.  
With this simple tool you can carve the skin of fruit and vegetables to obtain original decorations. The handle is made of dishwasher-safe polypropylene.



**Pie Pan Knife, with Guide**

art.	Length	Lbs
48280-22	8 1/4"	0.2

Pie Pan Knife, with Guide.  
This clever knife has a trigger that rests on the side of a cake pan, while the top of the blade cuts and slides between the mold and the baked product.



**Bottle Opener**

art.	Length	Lbs
48280-02	7 7/8"	0.4

Bottle Opener.  
This opener is made of stainless steel.



**Chestnut Knife**

art.	Length	Lbs
48280-21	6 1/4"	0.1

Chestnut Knife.  
Stainless steel blade, designed to score chestnut shells for roasting.



**Parmesan Knife**

art.	Length	Lbs
18205-10	4"	0.2



**Parmesan Knife**

art.	Length	Lbs
18205-12	4 3/4"	0.2



**Cheese/Pick Knife**

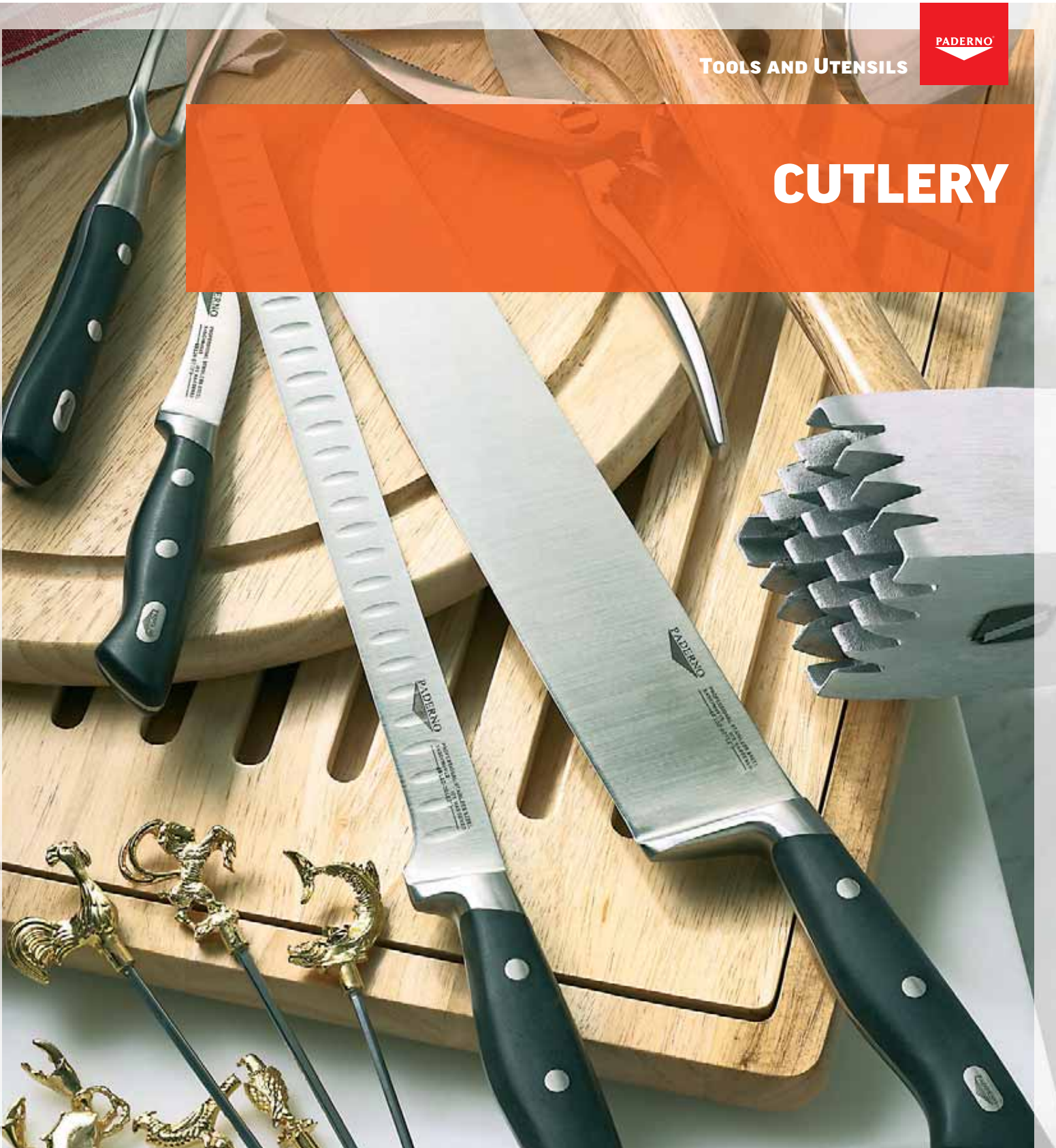
art.	Length	Lbs
18206-09	3 1/2"	0.1



**Milano Cheese Knife**

art.	Length	Lbs
18207-15	5 7/8"	0.2

# CUTLERY



Paderno has created a professional cutlery line based on a thorough analysis of the problems that are encountered by professional chefs. The form and functionality of the patented ergonomic handle, along with a state-of-the-art handle/blade balance enable effortless cutting and provide the utmost safety. Flawless cut, lightness, handiness, hygiene and reliability are the winning features of Paderno's cutlery. Paderno offers its customers other professional items that enhance an already vast range of cutlery products, such as scissors and poultry shears.

In-depth studies and computerized tests of ergonomics, movement and posture allowed Paderno to create a professional line of knives that is the synthesis of comfort and cutting precision. The handle is resistant, non-slip, made of inert plastic material and composed of stainless steel inserts. The forged blade is constructed of a special steel and carbon alloy and undergoes a hardening process, which ensures a perfect cut and extends the life of the blade.





**Chef's Knife**

art.	Length	Lbs
18100-16	6¼"	0.3
18100-20	7⅞"	0.4
18100-24	9½"	0.5
18100-30	11⅞"	1.0
18100-36	14½"	1.2



**Carving Knife**

art.	Length	Lbs
18102-16	6¼"	0.3
18102-20	7⅞"	0.4
18102-26	10¼"	0.7
18102-30	11⅞"	0.9



**Slicing Knife**

art.	Length	Lbs
18106-15	5⅞"	0.2
18106-20	7⅞"	0.3
18106-25	10"	0.4
18106-30	11⅞"	0.5



**Santoku Knife**

art.	Length	Lbs
18103-18	7⅞"	0.6



**Santoku Knife, Scalloped**

art.	Length	Lbs
18104-18	7⅞"	0.6





**Ham Slicing Knife**

art.	Length	Lbs
18109-26	10¼"	0.5
18109-30	11 7⁄8"	0.5
18109-36	14½"	0.5



**Ham Slicing Knife, Scalloped**

art.	Length	Lbs
18110-26	10¼"	0.5
18110-30	11 7⁄8"	0.5
18110-36	14½"	0.5



**Salmon Slicing Knife**

art.	Length	Lbs
18111-30	11 7⁄8"	0.5



**Salmon Slicing Knife, Scalloped**

art.	Length	Lbs
18112-30	11 7⁄8"	0.5



**Filet Knife**

art.	Length	Lbs
18114-20	7 7⁄8"	0.3



**Flexible Filet Knife**

art.	Length	Lbs
18115-20	7 7⁄8"	0.3
18115-25	10"	0.3



**Boning Knife**

art.	Length	Lbs
18116-14	5½"	0.2
18116-18	7 7⁄8"	0.23



**Steak Knife**

art.	Length	Lbs
18122-12	4¾"	0.2



**Table Knife**

art.	Length	Lbs
18123-11	4¾"	0.3



**Pizza/Steak Knife**

art.	Length	Lbs
18218-12	4¾"	0.4

This sleek pizza or steak knife has an ergonomic handle and a two-step, micro-serrated blade, designed to gently tear heavy dough or meat fibers.



**Paring Knife**

art.	Length	Lbs
18124-09	3½"	0.1



**Paring Knife**

art.	Length	Lbs
18125-07	2¾"	0.1
18125-10	4"	0.2



**Bird's Beak, Paring Knife**

art.	Length	Lbs
18126-07	2¾"	0.1



**Bread Knife**

art.	Length	Lbs
18128-20	7¾"	0.3

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



**Bread Knife**

art.	Length	Lbs
18128-24	9½"	0.4
18128-30	11¾"	0.5

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



**Chef's Fork**

art.	Length	Lbs
18230-13	5½"	0.3
18230-17	6¾"	0.3

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process.



**Curved Chef's Fork**

art.	Length	Lbs
18231-13	5½"	0.3

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process.





**Two-Handled Cheese Knife**

art.	Length	Lbs
18201-36	14 1/8"	1.4



**Offset Cheese Knife**

art.	Length	Lbs
18203-26	10 1/4"	0.3



**Pie Pan Knife**

art.	Length	Lbs
18215-13	5 1/4"	0.3
18215-21	8 1/2"	0.3



**Japanese "Santoku" Knife**

art.	Length	Lbs
18222-18	7 1/8"	1.3

Japanese Santoku knife.  
It is a general-purpose kitchen knife. It has a flat edge and a sheepfoot blade that curves in an angle approaching 60 degrees at the point. The top of the Santoku's handle is in line with the top of the blade. The word santoku loosely translates as 'three virtues' or 'three uses', a reference to the three cutting tasks the knife performs well: slicing; dicing; and mincing. The Santoku's blade and handle are designed to work in harmony by matching the blade's width/weight to the weight of blade tang and handle.



**Mezzaluna, Single Blade**

art.	Length	Lbs
48017-14	5 1/2"	0.4
48017-25	10 1/4"	0.6



**Mezzaluna, Double Blade**

art.	Length	Lbs
48215-14	5 1/2"	0.6
48215-30	11 7/8"	1.2

This mezzaluna knife/chopper has a double stainless steel blade, ideal for chopping and mincing efficiently and safely.



**Paderno Nylon Cutlery Bag, Only**

art.	Dim.	Lbs
18190-AA	Rolled 20x8x4 Unfolded 33x20x1	4.4

This handy bag holds up to 30 tools and knives. All pieces are sold separately.



**9-Piece Cutlery, Nylon Roll Bag**

art.	Dim.	Lbs
18190-09	Rolled 20x8x4 Unfolded 33x20x1	6.1

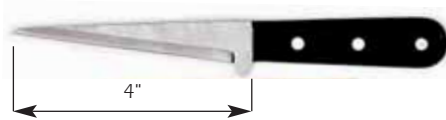
This 9-piece professional chef's set includes a 9 1/2" Chef's knife, a 10" slicing knife, a 10 1/4" ham knife, a 5 1/2" boning knife, a 3 1/2" paring knife, a 9 1/2" bread knife, a 6" Chef's fork, a 10 1/4" sharpening steel and 8" kitchen shears. All knives are forged.



**Set of 4 Ice Carving Tools**

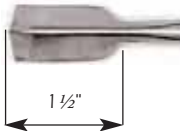
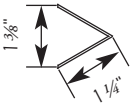
art.	Width	Length	Lbs
47885-05	6½"	30"	4.2

The set is made of the four tools. These essential ice carving tools have a tempered, forged stainless blade with beech wood handles. The V-shaped chisel is needed for detailed effects while the flat blade creates basic geometric shapes. The ice knife is an improved version of the ice pick.



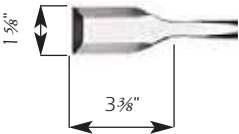
**Ice Carving Knife**

art.	Length	Lbs
47885-01	10"	0.3



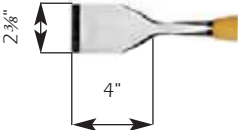
**Ice Carving Chisel**

art.	Length	Lbs
47885-02	12½"	0.7



**Ice Carving Chisel**

art.	Length	Lbs
47885-03	19¾"	1



**Ice Carving Chisel**

art.	Length	Lbs
47885-04	29¾"	1.8



**"Deba" Japanese Sushi Knife**

art.	Length	Lbs
18280-10	4 1/8"	0.5
18280-16	6 1/2"	0.6
18280-22	8 3/8"	1.1

Deba sushi knife.  
 It is excellent for preparing sushi and vegetables. The blade is constructed of a special type of stainless steel for maximum edge retention. It has a razor-sharp edge and slip-resistant wooden handle. The knife has a traditional Japanese single bevel to ensure sharpness. The Deba knife is a heavy, thick knife designed for cutting and filleting the fish. The sharp edge makes for cleaner cuts through the soft flesh of fish. In order to avoid bruising or tearing delicate fish it is recommended to use a professional sushi knife. Cutting bones with this knife isn't recommended. It is best to hand wash and thoroughly dry these knives after use.







**"Oroshi" Japanese Sushi Knife**

art.	Length	Lbs
18281-24	9½"	1.0

Oroshi sushi knife.  
It is excellent for preparing vegetables traditionally found in sushi dishes. The blade is constructed of a special type of stainless steel for maximum edge retention. It has a razor-sharp edge and slip-resistant wooden handle. The knife has a traditional Japanese single bevel to ensure sharpness. This rectangular, thin blade vegetable/sushi knife helps avoid bruising or tearing delicate fish. The thin, sharp edge of the knife is designed for cutting fish and vegetables and should never be used to cut harder objects. It is recommended to hand wash and thoroughly dry these knives after use.



**"Usuba" Japanese Sushi Knife**

art.	Length	Lbs
18282-18	7½"	0.7
18282-22	8¾"	0.7
18282-19*	7½"	0.5

Usuba sushi knife.  
It is excellent for preparing vegetables traditionally found in sushi dishes. The blade is constructed of a special type of stainless steel for maximum edge retention. It has a razor-sharp edge and slip-resistant wooden handle. The knife has a traditional Japanese single bevel to ensure sharpness. This rectangular, thin blade vegetable/sushi knife helps avoid bruising or tearing delicate fish. The thin, sharp edge of the knife is designed for cutting fish and vegetables and should never be used to cut harder objects. It is recommended to hand wash and thoroughly dry these knives after use.  
\*double bevel



**"Tako Sashimi" Japanese Sushi Knife**

art.	Length	Lbs
18283-27	10¾"	0.7
18283-33	13"	0.7

Tako Sashimi sushi knife.  
It is excellent for cutting raw fish, however it can be used for nearly all types of food. It has a much longer blade than other sushi knives. It has a traditional Japanese slip-resistant wooden handle. The meaning of the root word of this type of knife is willow in Japanese, as the blade represents a willow leaf blade. It is constructed of a special type of stainless steel for maximum edge retention. The thin, sharp edge makes for cleaner cuts through the soft flesh of fish. In order to avoid bruising or tearing fish it is recommended to use a professional sushi knife. This sashimi knife has a rectangular ended blade. It is designed to cut right through the thick flesh of octopus, or "Tako" in Japanese. It is recommended to hand wash and thoroughly dry these knives after use.

**TOOLS AND UTENSILS**  
**CUTLERY**



**"Yanagi Sashimi" Japanese Sushi Knife**

art.	Length	Lbs
18284-21	8 3/8"	0.6
18284-27	10 3/8"	0.7
18284-30	11 7/8"	0.8
18284-33	13"	0.9

**Yanagi Sashimi sushi knife**  
It is excellent for cutting raw fish. This suchi knife is typically a single grind, long, narrow blade similar to the Tako Sashimi knife. The blade is constructed of a special type of stainless steel for maximum edge retention. It has a razor-sharp edge, slip-resistant wooden handle and pointed tip. The thin, sharp edge makes for cleaner cuts through the soft flesh of fish. In order to avoid bruising or tearing delicate fish it is recommended to use a professional sushi knife. It should never be used to cut harder objects. It is recommended to hand wash and thoroughly dry these knives after use.



**Cut-Resistant Gloves**

art.	size	Lbs	
48523-01	S	0.09	White
48523-02	M	0.10	Red Trim
48523-03	L	0.10	Blue Trim
48523-04	XL	0.11	Orange Trim

**Cut-Resistant Gloves.**  
This line of fine-weave, Spectra® fiber gloves was designed to protect fingers while working with knives, graters and mandolins. Bright white in color, they offer durability, protection and comfort when holding hand guards, changing mandolin blades, slicing and chopping. Ambidextrous. Each glove is color-coded at the wrist by size. Washable in temperatures of up to 200°F. Sold as one glove per pack.



**Herb Shears**

art.	Length	Lb
18277-00	7 3/4"	0.24

**Herb Shears.**  
Herb shears are an ideal way to chop, cut or mince fresh herbs neatly and quickly to add to dishes, or for garnishes. Made up of five stainless steel blades, the handles offer a comfortable grip and added control. Dishwasher-safe.





**Kitchen Shears**

art.	Length	Lb
18271-00	8 7/8"	0.33

**Kitchen Shears.**  
Multi-task kitchen shears are found in any well-equipped kitchen, as they can be used for several things from clipping herbs to cutting parchment paper, shellfish and flowers. This version has an inner lining on the handles that is rubberized for a firm and comfortable hold, while small serrations on the blade create a better grip for more precise cutting. The curved metal tab on one handle serves as a bottle opener, and the other can be used to lift sharp lids from cans. The small serrations between the handles can be used for cracking open nuts. This style can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Kitchen Shears**

art.	Length	Lb
18272-00	7 1/4"	0.10

**Kitchen Shears.**  
These handy shears can be used for various small tasks, such as clipping herbs and twine. The convenient size allows them to easily be stored in most drawers. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Kitchen Scissors**

art.	Length	Lb
18273-00	8 3/8"	0.59

**Kitchen Scissors.**  
Multi-task kitchen shears are found in any well-equipped kitchen, as they can be used for several things from clipping herbs to cutting parchment paper, shellfish and flowers. The small serrations of the blade create a better grip for more precise cutting. This style can be taken apart for washing. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Kitchen Scissors**

art.	Length	Lb
18274-00	7 7/8"	0.49

**Kitchen Scissors.**  
Multi-task kitchen shears are found in any well-equipped kitchen, as they can be used for several things from clipping herbs to cutting parchment paper, shellfish and flowers. When closed, the round, tabbed centers come together to create a bottle opener, while the ridged middle can be used to crack open nuts. Small serrations on the blade create a better grip for more precise cutting. This style can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Poultry Shears**

art.	Length	Lb
18261-00	9 1/2"	0.84

**Poultry Shears.**  
Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety, and can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Poultry Shears**

art.	Length	Lb
18263-00	10"	0.38

**Poultry Shears.**  
Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Poultry Shears**

art.	Length	Lbs
18275-00	10½"	0.25

**Poultry Shears.**  
Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety. Always dry thoroughly after cleaning to avoid any possible rust spots.



**Salami Slicer**

art.	Width	Length	Ht.	Lbs
A4982103	6⅞"	11"	4"	1.48

**Salami Slicer.**  
This salami slicer was designed to give quick and precise cuts of salami. The unique design of the blade allows for effortless cuts of both soft and hard salami with a simple back-and-forth motion. A stainless steel arch works as a guide and helps keep hand away from blade while slicing. The three rubber feet prevent sliding during use. A simple, push-in locking mechanism secures the blade when not in use. It is made of beech wood and a tempered, serrated stainless steel blade. Maximum diameter is 2¼".



**Cheese Wire Cutter, Stainless Steel**

art.	Width	Length	Lbs
48282-21	8¼"	8¼"	0.2

**Wire Cutter.**  
This wire cutter, designed for specific foods, such as cheese, is made of a stainless steel frame and sharp stainless steel cutting wire.



**Girolle Cheese Scraper, Wood Base**

art.	Dia	Lbs
48281-22	8⅝"	1.5

This set includes a wood base holding a stainless steel axle on which a spinning scraper is to be cranked. It creates a lace from a ring-shaped piece of the "Tete de Moine" ("Monk's Head") Swiss cheese or a piece of chocolate. The Tete de Moine cheese is known to reveal its unique flavor only when scraped.



**Truffle Shaver, Stainless Steel**

art.	Width	Height	Lbs
48237-00	3⅜"	6⅜"	0.3

**Truffle Shaver.**  
The flat, smooth plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



**Cheese Board, Wood**

art.	Dia	Height	Lbs
41658-40	15¾"	¾"	1

This decorative cheese board is made of natural, dense wood.









**Egg Slicer, Stainless Steel**

art.	Width	Length	Ht.	Lbs
42588-01	3 1/2"	5"	1 3/4"	0.3

Egg Slicer.  
This egg slicer is made of 100% stainless steel.



**Egg Slicer, Plastic**

art.	Width	Length	Ht.	Lbs
42588-00	3 1/2"	8 1/4"	1 3/4"	0.2

Egg Slicer  
This item is made of plastic with stainless cutting wires. By pushing down on the top of the plate it creates either thin egg slices or six egg wedges. It is dishwasher safe.



**Egg Cutter, Stainless Steel**

art.	Dia	Length	Lbs	Wedges
42597-00	2 1/2"	8 1/4"	0.2	6

Egg Cutter.  
This wire cutter, designed for specific foods, is made of a stainless steel frame and sharp stainless steel cutting wire.



**Egg Topper, Stainless Steel**

art.	Dia	Length	Lbs
42595-01	1 1/4"	4 3/8"	0.2

Swiftly and consistently, the spring-loaded sharp edge of this stainless steel egg topper removes the top of an egg, from raw to soft or hard boiled eggs.



**Accordion Spiral Slicer**

art.	Width	Length	Ht.	Lbs
A4982102	4"	11"	6"	2.23

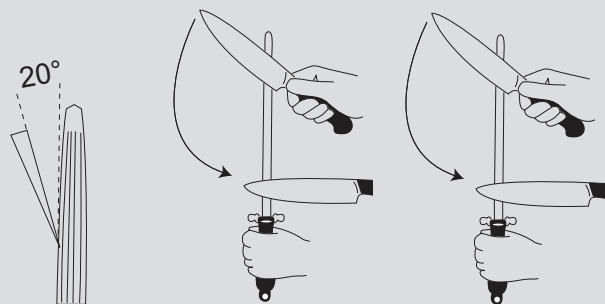
Made of 100% stainless steel, this slicer creates accordion cuts from potatoes, zucchini, squash, carrots, cucumbers, black radishes and long turnips to create spiral fries, or for impressive presentations.  
-First pierce vegetable with the stainless steel rod.  
-Secure the suction base to a working surface.  
-Release the thumb-operated spring to adjust the length of the threaded axle to the length of the vegetable.  
-Place the vegetable onto the wheel with prongs.  
-Insert the wooden skewer into the hole in the vegetable through the small opening at the top of the straight blade.  
-Begin turning the handle clockwise.  
-Elongate spirals along the skewer before cooking.  
The unit comes with a pack of 100, 12" wooden skewers and a stainless steel, 9" piercing rod.



**Sea Urchin Cutter, Stainless Steel**

art.	Dia	Length	Lbs
48286-68	2 3/8"	9"	0.4

Sea urchin cutter.  
It is durable and is built to last a lifetime. This tool is crafted with the unique task of cutting through sea urchin in mind. It is the only tool available that can do this task flawlessly.



**INCLINATION VALUE**

Blade Width (l)	Height of inclination (h)
7/8"	1/4"
1 1/2"	5/8"
2 3/8"	3/4"
3 1/8"	7/8"
3 7/8"	1 1/8"
4 3/4"	1"

**SHARPENING**

Sharpening steel and stone, two indispensable utensils for the knives' good maintenance. To operate a correct sharpening a constant angle of 15°-20° must be kept between the blade and the sharpening utensils during the operation.

**SHARPENING STEEL**

The sharpening steel is useful to correct and maintain the knives sharpening. It readjusts the molecules that are the basis of the cutting edge, that have been shifted by the usage. The traditional sharpening steel is round shaped, lots of chefs use anyway an oval shaped one, because the larger shape enables a wider and more efficient sharpening movement. The diamond sharpening steel is particularly indicated for knives with flat blade and can renew a good knife's edge with just 6 to a maximum of 10 movements.

**ABRASIVE STONE**

The true sharpening is done using the abrasive stone, usually composed by aluminium oxide or by silicon carbide and must absolutely be rinsed in water before usage in order to guarantee its lubrication during work. There are several types of stone, identified by different grains (coarse, medium, fine) that have to be used according to the blade condition: a stone with fine grain (1000 grit) will be used to improve the sharpening, a coarse grain (300 grit) for a knife that has completely lost the cutting edge.

**Sharpening procedure**

Placing the abrasive stone with its no-sliding rubber support on the standing surface. Choose the sharpening angle (for commonly used kitchen knives 15°-20°) Move the stone on the blade with a continuous, circular or alternate movement, carefully maintaining the same sharpening angle and always keeping the blade in touch with the stone surface.



**Round Sharpening Steel**

art.	Length	Lbs
18235-26	10¼"	1

Round Sharpening Steel.  
This steel reshapes and realigns the edges of the blade. It has a medium grit, is round in shape and has a black plastic handle.



**Oval Sharpening Steel**

art.	Length	Lbs
18236-30	11 7/8"	1.2

Oval Sharpening Steel.  
The oval sharpening steel is popular with butchers as the oval shape allows for a broader surface to be sharpened.



**Sharpening Stone**

art.	Width	Length	Ht.	Lbs	grit
18251-02	2¾"	8¼"	1 1/8"	0.8	600/fine

Sharpening Stone.  
This sharpening stone, made of silicone carbide, can refurbish knives with small nicks, as well as simply sharpen the blade. The fine grain transforms dull blades into razor sharp edges while the coarse grain reconstitutes a damaged edge.



**Sharpening Stone**

art.	Width	Length	Ht.	Lbs	grit
18251-01	2¾"	8¼"	1 1/8"	0.8	240/coarse



**Knife Sharpener**

art.	Length	Lbs
18255-00	10"	2.1

While sharpening knives, maintaining the right angle usually requires some effort and a fair amount of practice. This manual sharpener solves it all by providing a preset angle for flawless and effortless sharpening.



**Salami Pricker**

art.	Dia	Lbs
42523-00	2¾"	2.2

Salami pricker.  
It is a basic tool in any butcher shop. After sausage casings are stuffed with meat air pockets form. The pockets fill with grease and become lumpy and uneven if the cases aren't pierced to allow for the release of the grease and oil.



**Pickle Decorating Knife**

art.	Length	Lbs
48280-57	8 7/8"	0.2

This garnishing knife has eight blades made of stainless steel. Each is 3/8" long.



**Magnetic Knife Rack**

art.	Length	Lbs
48032-30	11 7/8"	0.7
48032-45	17 3/4"	0.9
48032-60	23 5/8"	1.2



**Ham Holder, Marble Base**

art.	Width	Length	Ht.	Lbs
41583-00	17 3/4"	9 1/2"	5 5/8"	22.7



**Stainless Steel S-shaped Meat Hooks**

art.	Dia	Length	Lbs
42524-12	1/8"	4 3/4"	0.1

S-shaped meat hooks.  
They are constructed of stainless steel. They are staples in all butcher shops and meat departments. Each hook measures 4 3/4". They are used in industrial smokers, butchering houses and are professional quality. They are primarily used to hang meat.



**Larding Needle, Stainless Steel**

art.	Length	Lbs
42514-20	7 7/8"	0.2

The larding needle is used to thread bacon through meats and poultry, and then stitch neatly.



**Trussing Needle, Stainless Steel**

art.	Length	Lbs
42516-20	7 7/8"	0.1

The trussing needle punctures and pulls twine through game meats and poultry.



**Set of 6, Decorative Skewers**

art.	Length	Lbs
42529-06	11 7/8"	0.6

Grill Skewer. The skewer, designed to go straight from the grill to the table, usually holds assorted foods to create a dish by itself. It is made of stainless steel.



**Set of 10 Skewers, Stainless Steel**

art.	Length	Lbs
42511-20	7 7/8"	0.1
42511-25	10"	0.1
42511-30	11 7/8"	0.1



**Meat Pounder, Stainless Steel**

art.	Dia	Length	Lbs
42503-10	4 1/2"	8"	2.2

Meat Pounder. Meat pounders flatten evenly for uniform cooking. They also tenderize tough meat cuts.



**Meat Pounder, Stainless Steel**

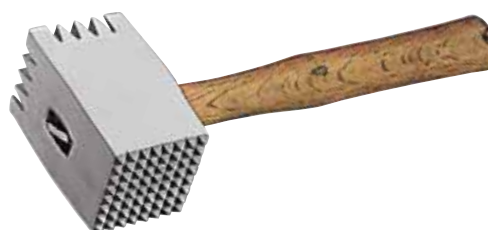
art.	Width	Length	Lbs
42502-11	4 1/2"	13"	2.4



**Meat Pounder, Stainless Steel**

art.	Dia	Length	Lbs
42501-15	4"	5"	3.3
42501-20	4"	5"	4.4

Meat Pounder. Meat pounders flatten evenly for uniform cooking. They also tenderize tough meat cuts.



**Meat Pounder, Stainless Steel**

art.	Length	Lbs
42508-00	12 1/2"	1.3

Meat Tenderizer. Designed to overcome overly muscular meat cuts, this hammer will superficially break fibers.





**Horizontal Sausage Stuffer, 3.1 Qts**

art.	Dia	Width	Length	Qts	Lbs	
A4982148	6"	4 <sup>3</sup> / <sub>8</sub> "	7 <sup>1</sup> / <sub>2</sub> " 11 <sup>1</sup> / <sub>2</sub> "	3.1	11.22	Cylinder Frame  Overall
A4982157	Handle for Stuffer				1.00	
A4982160	Silicone Gasket for Stuffers				1.00	
A4982162	Valve and Spring				1.00	
A4982163	Piston with Gasket				1.00	

**Horizontal Sausage Stuffer, 3.1 Qts.**

This hand-cranked sausage stuffer comes with three plastic funnels (7/16" (10 mm), 13/16" (20 mm) and 1-3/16" (30 mm)) that are used to fill casings with stuffing. The stainless steel cylinder rests horizontally within a red epoxy steel frame that can be clamped down to most worktops for stability during use. The unit can be disassembled for thorough cleaning, however only the cylinder and funnels are dishwasher-safe. Wash all other components by hand after each use and dry thoroughly. Store in a cool, dry place. The red frame is cadmium-free.

**Vertical Sausage Stuffer, Stainless Steel, Two-Velocity**

art.	Dia	Width	Length	Ht.	Qts	Lbs
A4982149	6 <sup>3</sup> / <sub>4</sub> "	8 <sup>1</sup> / <sub>2</sub> "	12 <sup>1</sup> / <sub>2</sub> " 11 <sup>1</sup> / <sub>2</sub> "	22 <sup>1</sup> / <sub>4</sub> "	5 <sup>1</sup> / <sub>4</sub>	Cylinder Base Overall
A4982159	Handle for Stuffer				1.00	
A4982160	Silicone Gasket for Stuffers				1.00	
A4982162	Valve and Spring				1.00	
A4982164	Piston with Gasket				1.00	

**Vertical Sausage Stuffer, Stainless Steel, Two-Velocity, 5<sup>1</sup>/<sub>4</sub>Qts.**

This heavy-duty, hand-cranked sausage stuffer is made of stainless steel and comes with four plastic funnels (7/16" (10 mm), 13/16" (20 mm), 1-3/16" (30 mm) and 1 9/16" (40 mm) ) that are used to fill casings with stuffing. Its two-velocity mechanism makes it particularly well-suited for both soft and dense fillings. The stainless steel cylinder is positioned vertically within the stainless steel, free-standing frame. The unit can be disassembled for thorough cleaning, however only the cylinder and funnels are dishwasher-safe. Wash all other components by hand after each use and dry thoroughly. Store in a cool, dry place.



**Plastic Funnel, Set of 4**

art.	Length	Lbs
A4982152		

**Plastic Funnel, Set of 4**

Funnel set of fits sausage stuffers A4982148 and A4982149. 7/16" (10 mm), 13/16" (20 mm), 1-3/16" (30 mm) and 1 9/16" (40 mm).

**Funnel Attachment, Stainless Steel**

art.	Dia	Lb
A4982153	1/2" - 12mm	1.0
A4982154	13/16" - 20mm	1.0
A4982155	13/16" - 30mm	1.0
A4982156	19/16" - 40mm	1.0

Replacement funnel fits sausage stuffers A4982148 and A4982149.



**Silicone, reusable Twine, Pack of 3**

art.	Dia	Length
42580-03	3/4" - 4 <sup>3</sup> / <sub>4</sub> "	21 3/8"

**Silicone kitchen strings.**

It comes in a pack of six. These strings are in the design of flowers. The long piece resembles a stem and the top portion is the blossom of a flower. The string is wrapped around the food and then the stem is inserted into the center of the blossom. The stem has slight ridges so that it won't slip. It is an innovative alternative to traditional cotton twine. The string replaces twine to wrap roasts, fish, rolls and vegetables. It is made of 100% food-grade silicone, withstands temperatures from -76°F. to 446°F., thus adapting to the freezer, traditional oven and microwave. It can even withstand immersion in boiling water. The string is easy to use, durable and hygienic. It does not transmit or absorb odors and is easily washed in the dishwasher. It is also ideal to close food bags! It complies with the FDA. The strings should not be cut.



**Silicone, reusable Twine, Pack of 3**

art.	Dia	Length
42580-06	3/8" - 2 <sup>1</sup> / <sub>2</sub> "	9 <sup>7</sup> / <sub>8</sub> "

# MILLING



Herb Mill.  
This 100% stainless steel mill is perfect for mincing fresh herbs.

## Herb Mill, Stainless Steel

art.	Width	Length	Ht.	Lbs
42558-00	5"	7"	4"	0.5



**N**

**Potato Masher, Stainless Steel**

art.	Dia	Length	Lb
A4982127	3¾"	9¼"	0.26

Potato Masher, Stainless Steel.

This tool is used to mash cooked potatoes and other vegetables. The wooden handle provides a comfortable grip, while the wide, stainless steel blade presses food into a coarse puree.



**Spaetzle Maker, Stainless Steel**

art.	Width	Length	Ht.	Lbs
49844-01	4¾"	12¾"	4½"	0.7

Spaetzle Maker.

Made of 100% stainless steel this device quickly cuts spaetzle batter into little dumplings. The maker has a small container that slides along the cutting surface. With each pass of the batter container, the perforated device drips dozens of perfectly formed dumplings right into your pot of simmering water. The device disassembles for easy cleanup.



**Potato Masher, Stainless Steel**

art.	Dia	Lbs
48278-31	10¾"	0.3

Potato Masher.

This simple and efficient manual ricer will quickly smash cooked vegetables.



**Potato Masher, Stainless Steel**

art.	Length	Lbs
48278-87	10¼"	0.3



**Potato Ricer, Stainless Steel, with 3 Discs**

art.	Dia	Lbs
42566-03	3¾"	0.6

Potato Ricer.

This stainless steel hinged potato ricer compresses and turns cooked, peeled vegetables and pureed chestnuts into a soft texture. Equipped with 3 discs: fine, medium and coarse.



**Tomato Juicer, Manual**

art.	Ht.	Lbs
42576-00	19¾"	8

Tomato Juicer.

This tomato press separates skin and seeds to only release the juice of the tomato pulp. The 8¼"x4" hopper feeds a drum, and when cranked, leavings and liquid are directed toward different chutes. The body and moving parts are made of stainless steel with removable plastic hoppers. Clamp will fit onto most work surfaces.



# GRATERS

GRATERS / **PRO**



Soft & hard cheese.



Citrus, lemon.



Vegetables, onion & garlic.

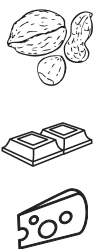


Chocolate.



Nuts, pepper & garlic.





**Grater, stainless steel, non-slip handle**

art.	Dim.	L. handle	Lbs	art.	Dim.	L. handle	Lbs	art.	Dim.	L. handle	Lbs
42560-01	1½" x 8¾"	15½"	0.4	42560-02	1½" x 8¾"	15½"	0.4	42560-03	1½" x 8¾"	15½"	0.4



**Grater, stainless steel, non-slip handle**

art. 42560-04 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-05 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-06 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4



**Grater, stainless steel, non-slip handle**

art. 42560-07 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-08 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-09 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4



**4-Way Grater, Stainless Steel**

art.	Width	Length	Ht.	Lbs
42569-04	3 1/8"	4"	9"	0.9

**4-Way Grater.**  
This grater is made of stainless steel. Finer perforations work better with lemons and ginger while coarser surfaces behave more appropriately with cheeses and carrots.



**Nutmeg Grater, Stainless Steel**

art.	Dia	Length	Lbs
42556-00	1 3/4"	5 3/8"	0.1

**Nutmeg Grater.**  
This halved cylindrical grid provides an appropriate working area for nutmeg, which is best when freshly grated.



**Truffle Shaver, Stainless Steel**

art.	Width	Length	Lbs
48237-00	3 3/8"	6 5/8"	0.3

**Truffle Shaver.**  
The flat, smooth plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



**Rotating, Cheese/Chocolate Mill**

art.	Dia	Length	Lbs
A4982607	3"	4"	0.3

**Cheese and Chocolate Grater with Rotating Blade.**  
This grater is made of plastic with a stainless steel grating plate. The top part is used as a pusher. The bottom ring turns to grate the food. The unit disassembles for easy cleanup.



**Automatic Grater**

art.	Dia	Ht.	Oz	Lb
48295-10	3"	6 1/2"	12.6	0.79

**Automatic Grater.**  
This battery-powered, one-touch grater operates with the simple push of a button. In mere seconds, cheese, chocolate, dried bread and nuts can be grated finely or coarsely and incorporated into dishes or used as toppings. The bottom container is removable and can be used with the lid (included) to seal and preserve the freshness of grated products. Do not use abrasive materials for cleaning. Not oven or microwave-safe. Requires four AA batteries (not included).





**Food Mill, Tin, #3, with 1/8" sieve**

art.	Dia	Ht	Lbs
42573-31	12 1/4"	9 3/4"	4.2
42573-91	1/16" perforations		0.1
42573-92	3/32" perforations		0.1
42573-94	5/32" perforations		0.1

**5-Quart Food Mill.**

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin, and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/32" or 5/32" (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



**Food Mill, Tin, #5, with 1/8" sieve**

art.	Dia	Ht	Lbs
42575-37	14"	10"	7.5
42575-90	1/32" perforations		1.5
42575-91	1/16" perforations		1.5
42575-92	5/64" perforations		1.5
42575-93	1/8" perforations		1.5
42575-94	5/32" perforations		1.5
42575-99	spare handle		0.7

**8-Quart Food Mill.**

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes the food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skins and fibers. The basket sieve cutting plate allows for larger amounts of food to be milled at one time. This food mill's output is approximately 10 lbs. per minute and fits on any 10 1/4" to 24" receptacle.





**Food Mill, Stainless Steel, #3 with 1/8" sieve**

art.	Dia	Ht	Lbs
42570-32	12 1/4"	9 3/4"	4.3
42570-91	1/16" perforations		0.1
42570-92	3/32" perforations		0.1
42570-94	5/32" perforations		0.1
42570-99	spare handle		0.8

**5-Quart Food Mill.**

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin, and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/32" or 5/32" (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



42574-90  
1/32"  
(1mm)



42574-91  
1/16"  
(1,5mm)



42574-92  
5/64"  
(2mm)



42574-93  
1/8"  
(3mm)



42574-94  
5/32"  
(4mm)



**Food Mill, S/S, #5, with 1/8" sieve**

art.	Dia	Ht	Lbs
42574-37	14"	10"	7.5
42574-90	1/32" perforations		1.5
42574-91	1/16" perforations		1.5
42574-92	5/64" perforations		1.5
42574-93	1/8" perforations		1.5
42574-94	5/32" perforations		1.5
42574-99	spare handle		0.8

**8-Quart Food Mill.**

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes the food. The bar that straddles the container applies constant pressure against the cutting plate against the cutting plate and crushes the food, while retaining seeds, skins and fibers. The basket sieve cutting plate allows for larger amounts of food to be milled at one time. This food mill's output is approximately 10 lbs. per minute and fits on any 10 1/4" to 24" receptacle.

TOOLS AND UTENSILS



Food Mill, with 1.5, 2,4mm Sieve

art.	Dia	Ht.	Qts	Lbs
42571-20	7 7/8"	3"	2 1/2	1

Food Mill, with 1.5, 2,4mm Sieve

art.	Dia	Ht.	Lbs
42572-24	9 1/2"	3 1/2"	1.8

Due to their sizes and outputs, these food mills are designed for small quantities and fit onto pans smaller than 8 3/4" in diameter. They are made of stainless steel and come with three cutting plates. The 7 7/8" food mill output is approximately 1 Lb per minute and 1.5 Lbs for the 9 1/2".



Red Fruit Mill, Stainless Steel

art.	Dia	Lbs
12638-20	7 7/8"	1.0

Red fruit mil.  
It is constructed of heavy duty stainless steel. This tool is mostly used to make fruit coulis from berries. The delicate pressure is ideal for soft berries and the fine mesh of the strainer is small enough to retain the minute seeds of the fruit.

Food Mill, on Stand, with 1/8" sieve

art.	Dia	Ht	Lbs
42577-39	14"	10"	31.0
42577-90	1/32" perforations		1.8
42577-91	1/16" perforations		1.8
42577-92	5/64" perforations		1.8
42577-93	1/8" perforations		1.8
42577-94	5/32" perforations		1.8

15-Quart Food Mill.  
This 15 quart mill has an output of approximately 24 pounds per minute and is suitable for a restaurant serving up to 200 guests. The diameter is 15 3/8" and the height is 31 1/2". The sieve diameter is 7 7/8". A 50 quart stock pot is the best choice for a receptacle. This food mill is made of tinned steel.

Food Mill, Spare Parts

art.	Description	Lbs
A42577AB	Pair of Holding Springs	0.7
A42577AC	Conical Funnel	3.0
A42577AD	Shaft & Scraper	1.2
A42577AE	Central Spiral Spring	0.3
A42577AF	Splatter Protection Ring	2.0
A42577AG	Straddling Bar	1.0
42577-99	Handle	1.0
A42577AA	Stand Only	20.0





**Kali Apple Peeler**

art.	Description	Lbs
49834-00		4.3

**Spare Parts**

49834-02	"L" Slicing Blade, S/S	0.1
49834-AA	3-Prong Spindle, S/S	0.1
49834-01	Complete Peeler	0.2
49834-AB	Bow S/S	0.1
49834-AD	Cam	0.1
49834-AE	Threaded Pin	0.2
49834-AF	Peeler Handle	0.1
49834-AG	Screw C6X10	0.1
49834-AH	Flat Spring	0.1
49834-AI	Clamp	0.3

**Apple Peeler.**

This apple peeler/corer/slicer has a carbon steel arched blade and an L-shaped stainless steel blade. It is constructed on an epoxy steel frame. The machine always cores and has the option to either peel and/or slice. It takes approximately 15 seconds to prepare an apple or pear.



**Avocado Slicer, Stainless Steel**

art.	Length	Lbs
48286-62	9½"	0.3

**Avocado Slicer.**

When it comes to slicing avocados, this is the perfect tool for the task. The cutting wires create uniform slices. The slicer is constructed of 100% stainless steel.



**Vegetable Sharpener**

art.	Dia	Lbs
48280-12	1¾"	0.1
48280-13	2¾"	0.1

**Vegetable Sharpener**

These vegetable sharpeners create large round and conical shaped shavings for decorating purposes. The shavings can be arranged artistically to create a variety of shapes, including flowers. These tools are designed to be used with long vegetables such as carrots and cucumbers, as well as sticks of solid sugar or marzipan. The cone is made of plastic and the blade is constructed of stainless steel.



**Harp Vegetable Peeler**

art.	Width	Ht.	Lbs
42589-00	2"	5"	0.1



**Potato Peeler, Stainless Steel**

art.	Length	Lbs
48278-34	7 5/8"	0.2



**Potato Peeler, Stainless Steel**

art.	Length	Lbs
48278-52	8¼"	0.2



**Melon Baller, Stainless Steel**

art.	Dia	Length	Lbs
48278-35	1"	7½"	0.2



**Wide Peeler, Stainless Steel**

art.	Length	Lbs
48278-53	7½"	0.2



**Double Fish Scaler**

art.	Length	Lbs
48280-37	8¾"	0.5

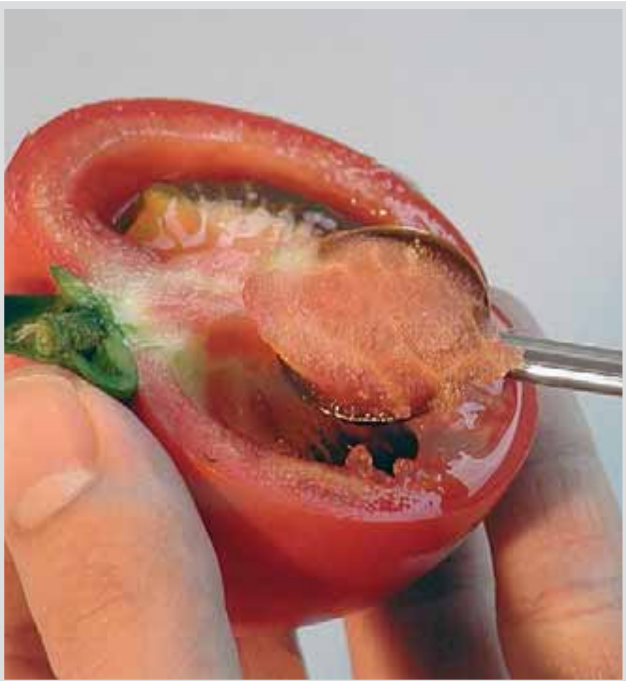
Fish Scaler & Slicer.  
This clever fish scaler has a double blade with serrated edges on one side and a sharp knife on the other. The position of the lower pointy, slanted knife secures the fish with the bottom part of the scaler, making the cut precise and fast. It is made of stainless steel with a polypropylene handle.



**Single Fish Scaler**

art.	Length	Lbs
48280-38	9½"	0.2

Single Blade Fish Scaler.  
This fish scaler has a single serrated blade made of stainless steel.





# DECORATING



TOOLS AND UTENSILS



**Decorating Tools Set, 26 Pieces**

art. 48286-01 Lbs 2.8

Decorating & Carving Tools.  
This tool set is a must for creating spectacular presentations, attractive buffets or innovative plates. The tools carve, shape or decorate to create effects from vegetables, fruits, sugar and almond paste.



**Decorating Tools Set, 22 Pieces**

art. 48286-13 Lbs 2.6

Decorating & Carving Tools.  
This tool set is a must for creating spectacular presentations, attractive buffets or innovative plates. The tools carve, shape or decorate to create effects from vegetables, fruits, sugar and almond paste.



**Decorating Tools Set, 18 Pieces**

art. 48286-03 Lbs 1.6

Decorating & Carving Tools.  
This tool set is a must for creating spectacular presentations, attractive buffets or innovative plates. The tools carve, shape or decorate to create effects from vegetables, fruits, sugar and almond paste.



**Drawing Spoon Drop, Set of 2**

art.	Width	Length	Lbs	
A4982104	1 1/2"	8 3/4"	0.15	Big
	1"	7 3/4"		Small

Drawing Spoon Drop, Set of 2.  
Bring your creativity to life with this fun duo! Simply dip the spoon in a sauce or coulis, hold it vertically over your plate, and draw. Use the small spoon to dot or swirl chocolate, caramel or coulis on your desserts, or the big spoon for savory sauces on entrees. The set of two spoons is made of stainless steel. The overall length of the large spoon is 8 3/4" and the bowl measures L 2 3/4" x W 1 1/2". The size of the opening is 1/4". The overall length of the small spoon is 7 3/4" and the bowl measures L 2" x W 1". The size of the opening is 1/16".



**Sauce Holder for Spoon Drop Set of 2**

art. A4982106

Sauce Holder for Spoon Drop Set of 2.  
Specially designed for the Spoon Drop, the ABS plastic sauce holder has a cone-shaped interior to hold sauces and a silicone tab to wipe off excess drops from the spoon before using. The indicator marks the maximum level at 3/4oz. Dishwasher-safe.



**Straight Leaf Cutters, Stainless Steel, Set of 3**

art.	Width	Length	Ht.	Lbs	
A4982131	1 1/8"	2 3/8"	2 1/8"	0.28	Small
	1 1/2"	3 1/2"	2 1/8"	0.28	Medium
	2"	4 5/8"	2 1/8"	0.28	Large

Leaf Cutters, Stainless Steel, Set of 3.  
This sturdy, stainless steel set is made up of three leaf-shape cutters. They are meant for stamping out garnishes from fruits and vegetables, but also have a place in any pastry kitchen for fondant and gum paste applications. The set nests for easy storage.



**Curved Leaf Cutters, Stainless Steel, Set of 3**

art.	Width	Length	Ht.	Lbs	
A4982130	1 1/4"	2 7/8"	2 1/8"	0.28	Small
	1 1/2"	3 1/2"	2 1/8"	0.28	Medium
	2"	4 5/8"	2 1/8"	0.28	Large

Curved Leaf Cutters, Stainless Steel, Set of 3.  
This sturdy, stainless steel set is made up of three curved leaf-shape cutters. They are meant for stamping out garnishes from fruits and vegetables, but also have a place in any pastry kitchen for fondant and gum paste applications. The set nests for easy storage.





**Fresh Mayonnaise Maker**

art.	Width	Length	Ht	Qts	Lbs
48294-12	5¾"	6¾"	14½"	1.7	2.9

Mayonnaise results from the emulsion between the egg yolk and oil. The egg yolk fixes the oil and acts as the link and support element. A robust and regular mixing and whipping is needed to develop the mayonnaise and its mass. This cleverly designed churner is the perfect helper for creating fresh mayonnaise. Simply collect all ingredients in the glass container and slowly pour the needed oil through the upper funnel. Effortless crank spinning will guarantee a delicious emulsion.



**Fresh Butter Maker**

art.	Width	Length	Ht	Qts	Lbs
48294-01	4½"	4½"	15¾"	1.7	4

**Fresh Butter Maker**

The butter churn creates fresh, home-made butter, which brings unparalleled taste to any dish. Cream is poured into the jar and rotated with the hand crank until it stiffens. Then the whey is discarded, the butter is rinsed with cold water and kneaded.



**Butter Mold with flower imprint**

art.	Width	Length	Ht	Oz	Lbs
48294-02	2½"	4¾"	1¾"	2¾	0.4



**Butter Mold with cow imprint**

art.	Width	Length	Ht	Oz	Lbs
48294-03	3½"	6¼"	2"	4½	0.7



**Butter Mold with flower imprint**

art.	Width	Length	Ht	Oz	Lbs
48294-04	3¾"	8¼"	2¼"	8¾	1



**Butter Tasting Spoon**

art.	Length	Ht	Lbs
48294-07	6"	¾"	0.1



**Butter Scraper**

art.	Length	Lbs
48294-08	6"	0.1



**Fluted Butter Scraper**

art.	Length	Lbs
48294-09	6"	0.1



**Homogenizing Butter Spoon**

art.	Length	Lbs
48294-10	6"	0.2



**Wire Butter Slicer, Pack of 10**

art.	Length	Lb
A4982129	12 7/8"	0.36

Wire Butter Slicer, Pack of 10.  
Intended to cut clean pats from chilled butter, the wire butter slicer can accomplish multiple tasks in any kitchen, including slicing smoothly through cheeses and chilled dough for cookies, or torting a cake.



**ABS Plastic Rice Scoop with 4 Attachments**

art.	Lbs	Height	Lbs
42653-04	0.26 - 028	1 3/4"	0.4

ABS plastic rice scoop.  
It comes with four attachments of varying shapes, each about 3 3/4" in diameter. The capacities of the attachments vary from 4.2 to 4.6 ounces. The attachments easily disassemble and assemble. The attachments are oval, octagonal and dome-like. They are designed with a slight indentation on the top to place a dollop of sauce or spice. They are a staple at many restaurants and save time in the kitchen. The handle measures 4 1/2".



**Set of 10 Assorted Cappuccino Stencils**

art.	Dia	oz	Lbs
47859-01	3 3/4"	0.2	0.1

Set of 10 assorted cappuccino stencils.  
Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image, from stars to dolphins.



**Set of 10 Fun Cappuccino Stencils**

art.	Dia	oz	Lbs
47859-02	3 3/4"	0.2	0.2

Set of 10 assorted cappuccino stencils.  
Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image.

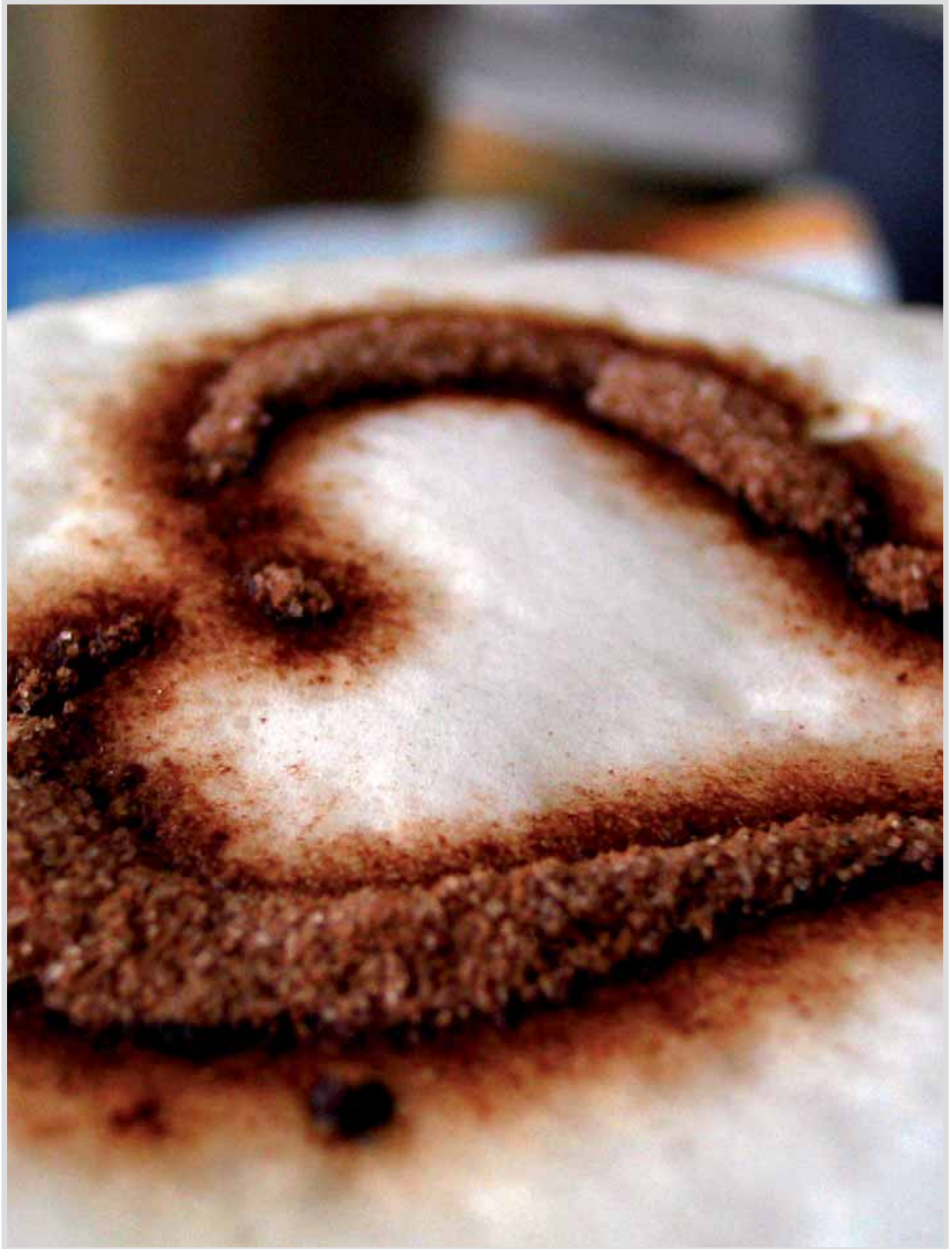


**Set of 4 Assorted Holiday Cappuccino Stencils**

art.	Dia	oz	Lbs
47859-03	3 3/4"	0.2	0.1

Set of 4 holiday cappuccino stencils.  
Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each stencil has a different image.





# STRAINING



## Strainer, Stainless Steel

art.	Dia	Length	Lbs
12622-07	2¾"		0.1
12622-10	4"		0.1
12622-12	4¾"		0.2
12622-14	5½"		0.3
12622-16	6¼"	6%"	0.4
12622-18	7⅛"	6%"	0.4
12622-20	7⅞"	6%"	0.5
12622-23	9"	10%"	0.9
12622-26	10¼"	10%"	0.9

## Double Mesh Strainer, Stainless Steel

art.	Dia	Length	Lbs
12633-16	6¼"	6%"	0.4
12633-18	7⅛"	6%"	0.5
12633-20	7⅞"	6%"	0.6
12633-23	9"	10%"	0.9
12633-26	10¼"	10%"	1.0

The double criss-cross mesh strainer is a staple in any kitchen. Its solid mesh will retain all food particles. It is made of stainless steel and has a stay-cool, ABS handle.

This fine mesh strainer will strain any food in seconds. Durable and easy to clean, it comes with a long, stay-cool ABS handle to rest across large pots.



**Oblong Strainer, Stainless Steel**

art.	Dia	Length	Lbs
12630-22	8 $\frac{3}{8}$ "	7 $\frac{7}{8}$ "	0.4

This fine mesh strainer will strain any food in seconds. Durable and easy to clean it comes with a stay cool, ABS, long handle to rest across large sauce pots.



**Strainer, Stainless Steel with Reinforced Support**

art.	Dia	Length	Lbs
12635-23	9"	10 $\frac{3}{8}$ "	1.2
12635-26	10 $\frac{1}{4}$ "	10 $\frac{1}{4}$ "	1.4
12635-30	11 $\frac{7}{8}$ "	17 $\frac{3}{8}$ "	1.5
12635-35	13 $\frac{3}{4}$ "	17 $\frac{3}{8}$ "	1.9

This strainer has double-wire reinforcements underneath its fine mesh. It is made of stainless steel and comes with a stay-cool ABS handle.



**Colander, Long-Handled, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11926-22	8 $\frac{3}{8}$ "	4 $\frac{3}{4}$ "	2 $\frac{7}{8}$ "	1.1
11926-26	10 $\frac{1}{4}$ "	5 $\frac{1}{2}$ "	4 $\frac{1}{4}$ "	1.3

Colander.  
The long-handled colander is suited for draining foods of excess liquids. It is made of stainless steel with an opposite hook to rest on top of a sauce pot.



**Strainer, Stainless Steel, Granular Size**

art.	Dia	Lbs
41925-14	5 $\frac{1}{2}$ "	0.2
41925-16	6 $\frac{1}{4}$ "	0.3
41925-18	7 $\frac{1}{8}$ "	0.7
41925-20	7 $\frac{7}{8}$ "	0.9
41925-22	8 $\frac{3}{8}$ "	1.0
41925-24	9 $\frac{1}{2}$ "	1.1
41925-26	10 $\frac{1}{4}$ "	1.1

Strainer - Granular Sized.  
The strainer is a conical shaped sieve ideal for puréeing a variety of cooked fruits and vegetables. It has granular sized perforations. It is made of stainless steel.



**Mesh Bouillon Strainer, Stainless Steel**

art.	Dia	Lbs
11929-20	7 $\frac{7}{8}$ "	1.0
11929-24	9 $\frac{1}{2}$ "	1.5

Stainless Steel Bouillon Strainer.  
This double criss-crossed mesh bouillon strainer is a staple in any kitchen. Its extra fine mesh will retain all seeds and lumps to create perfect soups, fruit coulis or sauces. It is made of stainless steel for durability and dishwasher cleaning and comes in two different diameters. Its strength will accommodate work with a pestle, when the bouillon strainer rests across a sauce pot.



**Double Mesh Soup Strainer, Stainless Steel**

art.	Dia	Lbs
11932-20	7 $\frac{7}{8}$ "	1.2
11932-24	9 $\frac{1}{2}$ "	1.7

Reinforced Stainless Steel Bouillon Strainer.  
This double criss-crossed mesh bouillon strainer is a staple in any kitchen. Its extra fine mesh will retain all seeds and lumps to create perfect soups, fruit coulis or sauces. It is made of stainless steel for durability and dishwasher cleaning and comes in two different diameters. Its strength will accommodate work with a pestle, when the bouillon strainer rests across a sauce pot.





**Wood Pestle**

art.	Overall Width	Overall Length	Barrel Length	Lb
A4982140	2½"	8½"	5½"	0.5

Wood Pestle.

This wooden pestle was designed to be paired with a mesh strainer. Its rounded shape rotates smoothly to press cooked food through the perforations of the cone-shaped strainers. Made of beech wood.

**Round Strainer, Stainless Steel Mesh, Composite Rim**

art.	Dia	Length	Lbs
12941-07	2¾"	4¾"	0.1
12941-10	3⅞"	4¾"	0.2
12941-12	4¾"	6¾"	0.2
12941-14	5½"	6¾"	0.3
12941-16	6¼"	6¾"	0.3
12941-18	7"	6¾"	0.4
12941-20	7⅞"	6¾"	0.4
12941-23	9"	10½"	0.6
12941-26	10¼"	10⅝"	0.7

Round strainer.

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**Composite Conical Colander**

art.	Dia	Height	Qts
12950-32	12⅝"	6¼"	8¼
12950-40	17¾"	7⅞"	12½

Conical colander.

It allows for the rapid, efficient draining of water from pasta and vegetables. It is black in color. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.

**Oblong Strainer, Stainless Steel Mesh, Composite Rim**

art.	Dim.	Length	Lbs
12932-22	8⅝"x7¼"	17⅝"	0.4
12932-26	10¼"x8¼"	18½"	0.5

Oblong strainer.

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**Vegetable Strainer, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11927-24	9½"	4¾"	3⅝	2.0
11927-32	12½"	6¼"	9¼	2.5
11927-36	14⅞"	7¼"	13½	2.9
11927-40	15¾"	7⅞"	18	3.6

Vegetable Strainer.

The dual handled, self-standing colander is suited for draining foods of excess liquids. It is made of stainless steel.



**Tea Strainer, Stainless Steel**

art.	Dia	Lbs
41931-08	3⅞"	0.1

Tea Strainer.

This fine mesh tea strainer works in seconds. Durable and easy to clean, it is made of stainless steel.





**PA+**  
*plus*



**1/4 Segment Pasta/Rice Strainer Insert for Pot**

art.	Dia	Height	Lbs
12992-36	14 1/8"	9"	1.2
12992-40	15 3/8"	10 1/8"	1.4

1/4 segment pasta/ricer strainer insert.

Each segment has its own handle for easy lifting and straining. Also, each segment has three short legs on which to balance when taken out of the pot. This insert is part of the PA+ series, which is an extremely innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly. This is perfect for the chef preparing four different types of pasta at once! Note that each 1/4 insert is sold separately.

**Pasta Strainer, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11924-18	7 1/8"	4 3/8"	3	1.2
11924-20	7 7/8"	4 3/4"	3 3/4	1.4
11924-22	8 3/8"	5 1/8"	5 1/4	1.6
11924-24	9 1/2"	5 1/2"	6 7/8	1.7
11924-28	11"	5 7/8"	9 7/8	1.9

Strainer.

The shape and design of this long-handled strainer allows for rapid, efficient water draining.



**Fried Food Shovel, stainless steel**

art.	Dim	Length
42642-20	8 1/4" x 6 3/4"	8 1/4"

Fried food shovel.

It is a staple in busy kitchens and cafeterias everywhere. The long handle keeps hands safe from the hot, splattering oil. The shovel makes removing fries and onion rings from the oil quick and easy. It is of professional quality and has a large capacity, measuring 6 7/8" by 8 3/8".



**Colander for Deep Fryer, Stainless Steel**

art.	Dia	Height	Lbs
41930-39	16 1/4"	7 3/4"	3.3

Colander for deep fryer.

It is used to drain oil and fat from deep fried foods. It is single-handed. There is a 8 1/4" diameter bowl that goes under the colander. There is a clip on one side of the bowl and a hole on the other. The bowl is easily clipped under the colander so that it is very secure and hot oil and grease will not spill and potentially cause burns.



**N**

**Bronze Duck Press**

art.	Height	Width	Lbs
A4982128	20 1/2"	8"	35.27

Bronze Duck Press.

Pressed duck is a French specialty that is considered to be a delicacy. The legs and breast are removed, and the remainder of the duck is pressed with this unique device, extracting all the juices that are then used to create a delicious sauce to be served over the meat.



**Manual Salad Dryer**

art.	Dia	Ht.	Lbs
A4988820	17"	14 1/2"	11
A49888AA	17"	lid only	6

A4988820 - 5 1/4 Gallon Manual Salad Dryer

A49888AA - Replacement Lid with Brake, gears and handle

Manual Salad Dryer.

The over-sized manual salad spin dryer has multiple gears to create a centrifugal force that pulls the greens to the basket's sides while water is flung out through the slots. The lettuce needs to be dried after washing to hold oil-based dressing. It is most efficient when used with about 10 pounds of greens. This dryer has reinforced encased gears and a brake to safely stop the spinning, which prevents the gears from breaking. Conforms to ANSI/NSF Standard 2.

# PIZZA



These Italian tools have made slipping or pulling pizzas and baked loaves out of the oven easy. They also help maintain a clean oven.

A selection of other tools necessary to handle, cut and serve the finished product is also available.



**Pizza Server, Stainless Steel, Polypropylene Handle**

art.	Width	Length	Lbs
18511-15	3½"	6½"	0.5



**Pizza Knife, Stainless Steel, Polypropylene Handle**

art.	Length	Lbs
48280-45	9"	0.4



**Pizza Wheel, Stainless Steel**

art.	Dia	Length	Lbs
48278-33	2¾"	8¼"	0.2



**Pizza Wheel, Stainless Steel, Polypropylene Handle**

art.	Dia	Length	Lbs
18324-10	4"	9½"	0.3



**Pizza Cutter, Stainless Steel, Polypropylene Handle**

art.	Width	Length	Lbs
18324-00	4"	5"	0.2



**Offset Pizza Scissors, Stainless Steel**

art.	Length	Lbs
18276-00	10"	0.6



**Pizza Lifter, Stainless Steel, Polypropylene Handle**

art.	Width	Length	Lbs
18302-02	7½"	8¾"	1.3



**Aluminum Pizza Peel, Short Handle**

art.	Dia	Lbs
42826-32	12½"	1.4
42826-37	14½"	1.5
42826-41	16½"	1.7
42826-45	17¾"	1.8



**Pizza Peel, Anodized, Aluminum Handle**

art.	Dia	Length	Lbs
11701-02	12½"	59"	1.7
11701-06	14½"	59"	2
11701-10	16½"	59"	2.7
11701-13	17¾"	59"	3.3
11701-16	19¾"	59"	3.6



**Pizza Peel, Wood**

art.	Dia	Length	Lbs
41764-28	11"	49¼"	1.5
41764-33	13"	71"	1.8
41764-40	15¾"	71"	2.1



**Ash Shovel, Stainless Steel, Red Anodized Handle**

art.	Width	Length	Overall L.	Lbs
41768-21	8¼"	12¼"	68½"	2



**Pizza Peel Holder, Stainless Steel**

art.	Width	Ht.	Lbs
41769-00	15¾"	67¾"	31

All pieces are sold separately.



**Pizza Peel, Slotted, Stainless Steel**

art.	Dia	Length	Lbs
41737-23	9"	59"	2.2



**Pizza Peel, Plain, Stainless Steel**

art.	Dia	Length	Lbs
41738-23	9"	59"	2.3





**Oven Scraper, Stainless Steel, Red Anodized Handle**

art.	Width	Length	Overall L.	Lbs
41768-22	9½"	4"	59"	2.1



**Natural Bristle Oven Brush, Red Anodized Handle**

art.	Width	Length	Overall L.	Lbs
41739-20	2½"	7⅞"	59"	1.7



**Brass Bristle Oven Brush, Red Anodized Handle**

art.	Dia	Length	Lbs
41766-14	5½"	59"	1.6



**Aluminum, Pizza Baking Screen**

art.	Width	Length	Lbs
41734-60	15¾"	23⅝"	2.6

Pizza Baking Screens.

Pizza screens can produce a more evenly baked crust by allowing air to circulate beneath the crust.



**Stackable Dough Container, Polyethylene**

art.	Width	Length	Ht.	Lbs
41762-07	15¾"	23⅝"	2¾"	2.0
41762-09	15¾"	23⅝"	3½"	2.3
41762-13	15¾"	23⅝"	5⅞"	3.6



**Cover for Dough Container, Polyethylene**

art.	Width	Length	Lbs
41763-00	15¾"	23⅝"	1.5



**Non-stick Perforated Baking Sheet - PTFE & PFOA-FREE**

art.	Dia	Height	Lbs
41729-30	11⅝"	½"	0.7
41729-34	13⅝"	½"	0.9

Non-stick perforated baking sheet.

It is a staple in any pizza kitchen. It has a non-stick coating for easy removal of the pizza. The perforations ensure a crispy crust as heat is not trapped under the dough. It is of professional quality and will withstand the test of time.



**Aluminum Pizza Screen**

art.	Dia	Lbs
41727-28	11"	0.4
41727-30	11⅝"	0.4
41727-33	13"	0.4
41727-36	14⅞"	0.4
41727-40	15⅞"	0.4
41727-45	17⅞"	0.5
41727-50	19⅞"	0.5

Aluminum pizza screen.

It is a staple in any pizza kitchen. It is also great for home use. It is durable and dishwasher safe. The perforations ensure the heat of the oven can reach the crust so that the crust is nice and crispy.

# N HEALTHY CUISINE



The new **Healthy Cuisine** collection by Paderno World Cuisine combines dozens of clever tools designed to transform healthy ingredients into an everyday enjoyment. In mere seconds, fresh fruits and vegetables are made over into original and unique cuts for festive presentations, and spectacular plates and buffet settings. Our line encompasses a variety of efficient and time-saving tools that cover several needs in professional and home

kitchens. They include: patented spiral slicers that create endless noodles from fruits and vegetables, French mandolins that create crinkle and julienne cuts, swift fruit and vegetable peelers, innovative puree and compote makers, potato waffle-cut makers, easy-to-use decorating tools, powerful corers, juicers, choppers and more.



art.	Width	Length	Ht.	Lbs
A4982799	5 $\frac{3}{8}$ "	11 $\frac{7}{8}$ "	8 $\frac{1}{4}$ "	1.8

### Spiral Vegetable Slicer, 3-Blade

#### Spiral Vegetable Slicer, 3-Blade.

This spiral vegetable slicer cuts vegetables and fruits into curly, ribbon-like slices. By placing the vegetable or fruit on the prongs of the wheel and turning the wheel while pushing the base toward the vertical julienne blade, continuous spiral strands and curled julienne strips are created. The slicer is made of plastic. It comes with 3 sets of blades with  $\frac{1}{8}$ " (3mm), spacing,  $\frac{1}{4}$ " (6mm) spacing and a straight blade for ribbon cuts.



art.	Width	Length	Ht.	Lbs
A4982800	5 $\frac{3}{8}$ "	9 $\frac{3}{8}$ "	5 $\frac{3}{8}$ "	2.98
Extended			10 $\frac{7}{8}$ "	
Tray	5 $\frac{3}{8}$ "	9 $\frac{1}{2}$ "	1"	

### Spiral Vegetable Slicer, 4-Blade, 5-Cut

#### Spiral Vegetable Slicer, 4-Blade, 5-Cut.

This updated version of the original Paderno World Cuisine Spiral Vegetable Slicer, created about 20 years ago, offers the same recognized performance, with major added features and benefits. Now included is a fourth blade that will make endless delicate angel hair strands, and a metal pin that is used in conjunction with the straight blade to make spectacular accordion-style vegetables in mere seconds.

Added features also include:

- An enclosed, compact base that takes up less counter and storage space, but still houses extra blades when not in use.
- New encased blade compartment that protects stored blades from dripping juices while operating the unit.
- Extra wide blade plates are easier to remove and insert: just slide in or out through a lateral slot.
- Circular metal blade on each blade plate has been reduced to spaghetti size ( $\frac{1}{8}$ "), producing a thinner core.

- Pusher lever can be turned to accommodate both right-handed and left-handed users.
- Clear cover doubles as a tray and catches ribbons and strands as they are cut.
- Redesigned wheel with prongs now features extra teeth that are wider and longer.
- Newly-designed POM suction feet are wider for added stability during use.
- Oversized tabs are easy to grasp for an easy and immediate release.
- Redesigned spinning handle offers greater strength.
- Disassembles easily for storage and cleaning.
- Slicer comes with four blades. The sizes of the openings are:  $\frac{3}{32}$ " (2mm),  $\frac{1}{8}$ " (3mm),  $\frac{1}{4}$ " (6mm) and  $\frac{1}{8}$ " (straight blade).
- Pin for accordion cuts L  $6\frac{1}{8}$ ".
- Made of sturdy ABS plastic.
- Unit is BPA free
- Blades are made of cutlery stainless steel
- Patent pending.



### Spring Shape Maker

art.	Width	Length	Lbs
48283-00	$\frac{1}{2}$ "	9 $\frac{1}{4}$ "	0.2
48283-01	$\frac{3}{8}$ "	9 $\frac{1}{4}$ "	0.2
48283-02	$\frac{1}{4}$ "	9 $\frac{1}{4}$ "	0.2

#### Spring Shape Maker.

Pig tails and corkscrew shapes alike are made in the blink of an eye with these stainless steel decorating tools.



### Vegetable Sharpener

art.	Dia	Lbs
48280-13	2 $\frac{3}{4}$ "	0.1
48280-12	1 $\frac{3}{4}$ "	0.1

#### Vegetable Sharpener.

These vegetable sharpeners create large round and conical shaped shavings for decorating purposes. The shavings can be arranged artistically to create a variety of shapes, including flowers. These tools are designed to be used with long vegetables such as carrots and cucumbers, as well as sticks of solid sugar or marzipan. The cone is made of plastic and the blade is constructed of stainless steel.



TOOLS AND UTENSILS



**Spiral Slicer**

art.	Width	Length	Ht.	Lbs
49827-03	5 3/8"	11 7/8"	8 1/4"	1.8

The "Rouet", Stainless Steel, Aluminum and Plastic Spiral Vegetable Slicer. This Rouet spiral vegetable slicer cuts vegetables and fruits into curly, ribbon-like slices. By placing the vegetable or fruit on the prongs of the wheel and turning the wheel while pushing the base toward the vertical julienne blade, continuous spiral strands and curled julienne strips are created. This vegetable slicer is equipped with multiple blades with either 5/64" (2mm), 1/8" (3mm), 1/4" (6mm) spacing and a straight blade for ribbon cuts.



**Garland Maker**

art.	Width	Length	Lbs
48284-00	6"	6"	0.2

Garland Maker. This clever tool is used to create corkscrew shapes from vegetables. The fine needle pierces the vegetable while the looped handle is turned around the corkscrew-shaped blade.



art.	Width	Length	Ht.	Lbs
49830-60	15 3/4"	4 3/4"	11"	3.6
art.	Description			Lbs
49830-00	S/S Mandolin, 38 Blade Set, no Pusher			3.0
49830-02	Stainless Steel Pusher Only			0.6
49830-AA	38 Julienne Blade Set			0.2
49830-AB	44 Julienne Blade Set			0.2
49830-AC	60 Julienne Blade Set			0.2
A49830AD	Serrated Blade			0.2
A49830AE	Slicing Blade			0.2
A49830AF	Sliding Plate			0.6
A49830AG	Stand Only			0.4
A49830AH	Crank			0.1
A49830AI	Rubber Foot			0.1
A49830AJ	Nuts & Bolts Set			0.1
A49830AK	Plastic Knob for Pusher			0.2
A49830AL	Wooden Knob for Pusher			0.2

**Stainless Steel Mandolin, 38 Blade Set, complete with Pusher**

The Bron Mandolin vegetable slicer is made of 100% stainless steel and is used to slice a variety of fruits and vegetables. With its three cutting blades, glide plates and thickness adjustment mechanism, the traditional French mandolin is well equipped to slice, julienne, crinkle and waffle cut. The julienne blade is a reversible 38-prong blade. One side has 10 cutting teeth with a 3/8" spacing while the other side has 28 teeth with a 1/8" spacing. All blades are attached to the mandolin, a unique feature to this mandolin, preventing blades from easily getting lost in the cleaning and handling process. Levers allow for gradual thickness adjustments from paper-thin slices up to 1/2" slices. The mandolin comes with a hand pusher to anchor and slide vegetables and fruit along the glide plate and protects fingers from the blade. The entire slicer is made of stainless steel, except for the pusher knob which is made of plastic. When folded, its size is L12"x 5"x2".



**Mandolin with Guard**

Mandolin with Guard. The Paderno World Cuisine mandolin is safe and easy to use. It is equipped with four blades: a straight blade for slicing, a wavy blade for crinkle and waffle cuts and three julienne blades, plus a hand guard with prongs that will hold food for protection while cutting. The julienne blades are non-removable so they will not be lost, and can be changed by the simple turn of a side knob. The protective cover can be opened for cleaning. Adjust the thickness simply by turning a secondary side knob. To catch food, this mandolin can safely be positioned in one of three ways: the folded slicer can be set over a bowl or placed in an upright position on a cutting surface, or unfold the stand and sit on a cutting board.

art.	Dia	Width	Length	Ht.	Lbs
A4982171		5"	12 3/4"	5 1/2"	1.13
Guard	6"			2 1/2"	

The non-slip rubber feet offer added safety. The straight blade is removable for washing and storage. Made of ABS plastic. BPA-free. Patented design. US Function registration no.: 14052882

- Cut food to fit holder
- Julienne blades can be adjusted to: 1/8", 1/4" or 1/2".
- Thickness can be adjusted from 1/16" to 5/16" (1.5mm to 7mm)
- Separate storage box for removable straight blade and wavy blade
- Top rack dishwasher safe (do not exceed 150° F)
- Blades made of stainless steel.



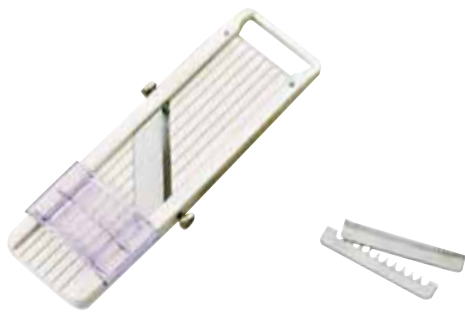


art.	Width	Length	Ht.	Lbs
A4982101	4½"	15⅞"	1⅝"	3.20

### Chef's French Mandoline

Chef's French Mandoline.

The Chef's French Mandoline boasts the same impressive quality as The Original Bron. This simplified version, made of stainless steel, comes with two removable stainless steel julienne blades, ⅛" and ⅜" spacing, and a straight blade for slicing. The oversized plastic hand guard, which provides safety during use, secures food within with prongs and needles. A single lever adjusts the thickness for all cuts, from razor thin to ½". The flat blade can be easily removed for sharpening. Both handle and stand have protective, skid-resistant sleeves. The unit can be hung for easy storage. Standing height is 9 1/2"



### Kitchen Slicer, ABS

art.	Width	Length	Ht.	Lbs
49753-06	4⅜"	12½"	1⅞"	0.7

This nifty slicer, also called "Japanese" mandolin, transforms vegetables and fruits into slices and julienne cuts in the blink of an eye. It comes with a hand protector designed to push fruit and vegetable across the blades keeping fingers out of danger. It includes three julienne blade sets with 1/32", 5/64" and 1/8" (1, 2 and 3 mm) spacing and one straight blade for slicing.



### Julienne Peeler

art.	Width	Length	Lbs
48286-61	2⅝"	7¼"	0.1

Julienne Peeler.

Garnish your plates with the Julienne Knife creating elegantly styled vegetables, fruits and cheeses with just a simple slice. It is made of stainless steel with polypropylene handle.



### Mango Cutter

art.	Dim.	Lbs
48286-65	8½" x 5⅝"	0.2

Mango cutter.

It is easily and swiftly slices open a mango. The blade is constructed of stainless steel and cuts through the tough and fibrous flesh of a mango. The frame is constructed of durable heavy-duty plastic. There are handles on either side of the cutter so that pressure can be applied evenly to move the blade through the fruit. This tool makes the sometimes arduous task of cutting a mango a breeze!



### Mango Cutter

art.	Dim.	Height	Lbs
48286-66	4⅞" x 3⅞"	6⅞"	1.0

Mango cutter.

It is easily and swiftly creates a crosshatch pattern over the flesh of the mango. Once these cuts have been made by rolling the blades over the surface of the mango, the fruit can be scraped from the pit. The fruit can alternately be left on the pit and bits of the mango can be picked at. The blade is constructed of stainless steel and cuts through the tough and fibrous flesh of a mango. This tool makes the sometimes arduous task of cutting a mango a breeze!



**Onion Blossom Cutter**

art.	Dia	Lbs
48216-10	3¾"	0.2

Onion Blossom Cutter.  
In one press, this tool transforms an onion into a blooming flower. The frame is made of plastic and the blades of stainless steel.



**Onion Fork**

art.	Width	Length	Lbs
48278-90	4"	9"	0.3

Onion Fork.  
The sharp and extended teeth of this fork securely hold the onion in place, while slicing through.



**Cylinder Cutter**

art.	Dia	Height	Lbs
48285-04	1½"	5¾"	1.0
48285-05	2"	5¾"	1.1

Cylinder Cutter.  
This cylindrical device has a sharp interior ring that slices into the vegetable when pressed down. It creates hollowed-out cylinders of vegetables perfect for filling and decorating. It comes with a 1½" and 2" diameter for most cucumbers and zucchinis.



**Cutter/Corer, Stainless Steel**

art.	Dia	Ht	Lbs
48286-70	1½"	1"	0.30

Cutter/Corer, Stainless Steel.  
This fun tool is used to make wells in fruits and vegetables. Stuff the openings with fillings and serve as appetizers, or use them with tealight candles for a unique table setting.



**Mushroom Cutter, Stainless Steel**

art.	Dia	Length	Lbs
42598-00	3"	8½"	0.2

Mushroom Cutter.  
This wire cutter, designed for specific foods, is made of a stainless steel frame and sharp stainless steel cutting wire.



**Tomato Slicer, ABS**

art.	Width	Length	Ht.	Lbs
49837-01	5"	11¼"	6¼"	1.8

Tomato Slicer.  
This small yet efficient tomato slicer is made of an ABS structure with sharp stainless steel blades, creating slices ¼" (5.5 mm) thick with each push.



**Pineapple Corer, Stainless Steel**

art.	Length	Lbs
48280-10	10"	0.3

Pineapple Corer.

This pineapple corer is made of stainless steel with a comfortable, ergonomic composite handle.



**Pineapple Slicer/Corer, Stainless Steel**

art.	Dia	Length	Lbs
48218-00	4"	10"	0.3



**Cauliflower Corer, Stainless Steel**

art.	Dia	Height	Lbs
48219-06	2½"	4¾"	0.2

Cauliflower corer.

It remove core from cauliflower. It has sharp edges that cut right through the vegetable and create a perfectly round core. The corer has a diameter of 2½" and a height of 4¾", making it ideally suited to cauliflower.



**Apple Corer/Wedger, Stainless Steel**

art.	Dia	Ht.	Lbs
48289-10	4"	3"	0.2

Apple Wedger.

This stainless steel cutter cores and wedges apples in a single operation.



**Tomato Cutter, Stainless Steel**

art.	Width	Length	Ht.	Lbs	Sections
49838-08	10¼"	15"	22¾"	7.3	8

Tomato Cutter.

This tomato cutter is made of stainless steel and comes in four different numbers of wedges. The tomato is placed on the holder and the spring lever is lowered. The sliced tomato then falls underneath. The machine disassembles easily and is dishwasher safe. Efficient suction cups ensure perfect stability on the worktop.



**Rotating Auto Chopper, Plastic**

art.	Dia	Height	Lbs
A4821609	4"	10"	0.8

Rotating Auto Chopper.

This cylindrical-shaped chopper has a wavy, sharp, stainless blade used to chop food. The food is placed in the plastic receptacle, which can also serve as a storage container. Each time the pusher is pressed, the blade rotates slightly so that the food is constantly chopped with each push.



**Chopper, ABS Plastic**

art.	Dia	Height	Lbs
48295-08	4¾"	4"	1.1

This rotating auto chopper offers an ergonomic design to chop herbs, onions and such. Its diameter is closed to its height, making the task effortless and secure.



**Auto Rotating Chopper, Stainless Steel**

art.	Dia	Height	Lbs
48216-09	3½"	8⅞"	0.9

**Auto Rotating Chopper.**  
This cylindrical-shaped chopper has a wavy, sharp, stainless blade used to chop food. Food is placed in the plastic receptacle, which can also serve as a storage container. Each time the pusher is pressed, the blade rotates slightly so that the food is constantly chopped with each push.



**Garlic Press, Stainless Steel**

art.	Dia	Length	Lbs
42565-00	1"	5½"	0.2

**Garlic / Onion Press.**  
This press is made of stainless steel with oversized handles for better leverage.



**Olive Pit Remover, Chromed**

art.	Length	Lbs
42563-00	6"	0.2

**Pit Remover.**  
This easy-to-use pitter utilizes a steel plunger that pierces the olive to remove the pit while leaving the fruit intact.



**Cherry Pit Remover, Plastic**

art.	Dia	Height	Lbs
42563-44	4"	13⅝"	1.4

**Pit Remover.**  
Pit removers extract unnecessary elements without damaging the flesh of the fruit. The cherry pit remover allows for automatic feeding of the fruit with each downward push. It comes with a powerful suction cup to secure itself to any working surface.



49819-AA



**Upright Peeler & Stand**

art.	Width	Ht.	Lbs	Material
49819-AA	From 10" to 16"		2.2	Chromed Steel
49819-01	Dia 4" opening 1¾"	7"	0.4	Adjustable Stand

**Upright Peeler & Stand.**  
This unique plastic carrot peeler is designed to remove skin quickly and efficiently. Six opposing stainless steel blades are on springs to accommodate varying diameters, while peeling the vegetable with one smooth downward movement. The stand is made of chrome-steel and is adjustable in height from 10" to 16".  
**The stand and peelers are sold separately.**





**Watermelon/Pumpkin Peeler, Stainless Steel**

art.	Width	Length	Ht.	Lbs
48286-63	4 1/8"	6 1/4"	2"	0.6

Watermelon Peeler  
This oversized rugged peeler is designed to peel watermelon and pumpkin, with adjustable thickness.



**Orange Peeler, Stainless Steel**

art.	Length	Lbs
48278-96	7 7/8"	0.2



**Orange Peeler with Clamp**

art.	Lbs
49817-00	1.2

Orange Peeler.  
This blade's slight, concave, serrated cutting indentations quickly and efficiently separate flesh or score strips from oranges or lemons.



**Apple Peeler with Suction Cup**

art.	Lbs
49836-00	2

Apple Peeler  
This apple peeler peels, slices and cores at once. The body is made of steel and the blades of stainless steel.



**Apple Peeler with Clamp**

art.	Lbs
49835-00	2.15



art.	Dia	Width	Length	Ht.	Lbs
A4982175				9½"	2.14
Housing		5¾"	2½"		
SAN Hopper		3"	3⅞"		
Base	5¼"				

**Carrot Mincer**

**Carrot Mincer.**

The innovative design of the carrot mincer transforms a mundane snack into exciting and nutritious dishes while cutting down on prep time, and while taking up a minimal amount of counter and storage space. Equipped with two stainless steel disc blades (fine and coarse), raw carrots can quickly be minced and then mixed with seasonings and spices for a delicious tartare, or mixed into healthy, preservative-free sauces. Not limited to carrots, the mincer can be used with a multitude of other vegetables and fruits. Cooked vegetables quickly become interesting alternatives to mashed potatoes, or mince raw tomatoes, onions and jalapeños for a reduced-sodium homemade salsa. The mincer housing attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous

surfaces, and a one-turn locking mechanism holds housing and base for stability during use. Blade and discs are made of stainless steel. Hand-wash and towel-dry suction base. Plastic parts are top rack dishwasher-safe (do not exceed 150°F). Hand-washing is recommended for discs and blade. Dry immediately. Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Function registration no.: US 7,207,510 B2  
 - Fine disc openings 3/16". Overall D 2½". Made of stainless steel.  
 - Coarse disc openings 5/16". Overall D 2½". Made of stainless steel.  
 - For better performance, cut food into 2½" to 2¾" pieces before grinding.  
 - Use pusher for added pressure during operation.



art.	Dia	Width	Length	Ht.	Lbs
A4982173				10½"	2.44
Hopper		5⅜"	5⅞"		

**Puree and Compote Maker**

**Puree and Compote Maker.**

The perfect tool for making purées, compotes, jams and jellies, juices and sauces, this manually-operated puree maker works quickly and takes up a minimal amount of counter and storage space. Simply turn the handle clockwise to juice or puree, and turn counter-clockwise to release skin and seeds. Each is released through separate spouts into separate containers (included). The puree and compote maker works well with various soft vegetables and fruits, including tomatoes, berries, cooked potatoes and grapes. The hopper attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous surfaces, and a one-turn locking mechanism holds housing and base for

stability during use. Included are an 18 Oz. cup to catch juice and a 12 Oz. cup that catches pulp. All parts are detachable for thorough washing. Hand-wash and towel-dry suction base. Plastic parts are top rack dishwasher-safe (do not exceed 150°F). Inner drum can also be disassembled for cleaning. Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Design registration no.: 29/443,140  
 - Stainless steel sieve openings 1/16". Strains purées and juice.  
 - Secondary spout releases seeds and skin.  
 - Use pusher for added pressure during operation.



art.	Dia	Width	Length	Ht.	Lbs
A4982174				9½"	2.38
Housing		2⅞"	4½"		
Juicer Head			4¾"		
Hopper		2¾"	3⅞"		
Base	5¼"				

**Manual Juicer**

**Manual Juicer**

Enjoy making healthy juices without the need for electrical power. This manually operated juicer has a single auger that works to extract high-quality juice from a variety of fruits and vegetables, as well as from pomegranate seeds and wheat grass, while taking up a minimal amount of counter or storage space. Simply cut food into small pieces, press down with the pusher while turning the handle, and watch as juice flows through the filter holes at the bottom of the juicer head. Pulp is extracted through a front opening with a nozzle that can be adjusted to control its extraction. The juicer housing attaches to a sturdy stand

with a powerful suction base that will adhere to smooth, non-porous surfaces, while a one-turn locking mechanism holds housing and base for stability during use. Included are an 18 Oz. SAN cup with sieve cover to catch juice and a 12 Oz. SAN cup that catches pulp. All parts are detachable for thorough washing. Hand-wash and towel-dry suction base. Parts are top rack dishwasher-safe (do not exceed 150°F). Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Design registration no.: 29/461,488



**Tomato Juicer, Manual**

art.	Ht.	Lbs
42576-00	19 3/8"	8

**Tomato Juicer**

This tomato press separates skin and seeds to only release the juice of the tomato pulp. The 8 1/4" x 4" hopper feeds a drum, and when cranked, leavings and liquid are directed toward different chutes. The body and moving parts are made of stainless steel with removable plastic hoppers. Clamp will fit onto most work surfaces.



**Manual Tomato Crusher**

art.	Width	Length	Dia	Dia opening	Ht.	Lbs	Overall
A4982150						9.49	Overall
Body		9 3/4"					
Hopper			7 3/8"	2 1/8"	3"		
Collector	5"	8"					
A4982166	Filter					1.00	
A4982167	Small Spring					1.00	
A4982168	Medium Spring					1.00	

**Tomato Squeezer, Tin and Stainless Steel.**

Made of heavy-duty tin, this classic tomato squeezer is used to extract juices and pulp from tomatoes. A great tool for canning, the 1.5 mm perforations in the conical tin sieve are just the right size to retain seeds and skin, while allowing crushed flesh and juices to flow through into the stainless steel collector and into a container. The stainless steel hopper will accommodate a substantial amount of tomatoes at one time and the clamp base can be used with most work surfaces. Plastic covers allow the unit to be clamped tightly while protecting worktops from damage. The body, worm and handle are made of tin and the hopper and collector are made of stainless steel. Wash all components by hand. Not dishwasher-safe.

**Berry Crusher Attachment**

art.	Length	Lbs	Sieve
A4982151	6 1/2"	3.31	Worm
	10 1/2"		

**Berry Crusher Attachment.**

The berry crusher attachment is made up of a tin conical sieve and a tin worm. Designed to be interchanged with the worm and sieve that come with tomato squeezer #A4982150, the 1 mm perforations keep the smaller seeds in berries out of juices to obtain excellent sauces, jams and jellies. It is ideal for a variety of berries including blackberries, raspberries and gooseberries, but can also be used with other fruits such as melons, pears and stone fruits.



**Salad Spinner**

**Salad Spinner.**

With its patented design, this salad spinner is easy to use: simply pull the handle to spin and push the braking button on the lid to stop. The revolutionary rack and pinion system runs smoothly to create the centrifugal force that pulls greens to the basket's sides while water is flung out through the slots. Its non-slip base minimizes wobble

while spinning. It is most efficient when used with about 1 pound of greens. The bowl is also good for mixing and serving. Safe to use in dishwashers and dish sterilizers; do not exceed temperature of 150°F. Not oven or microwave-safe. Holds approximately 5 1/4 quarts. BPA-free. US Design registration no.: 002381293

art.	Top Dia	Bottom Dia	Ht.	Lbs
A4982170			7 1/8"	2.29
SAN Container	9 5/8"	8 7/8"	6 1/4"	
Polypropylene Basket	8 7/8"	7 1/4"	5 1/4"	
ABS Lid	9 7/8"			



art.	Dia	Width	Length	Ht.	Lbs
A4982172				11"	2.10
Housing		3"	5½"		
Hopper		2⅝"	2⅞"		
Dispenser		2¾"	3⅝"		
Base	5¼"				

**Drum Grater**

**Drum Grater**

This large-capacity, heavy-duty drum grater is a quick and efficient way to grate or slice cheese, vegetables, nuts and more, without taking up a lot of counter or storage space, yet the hopper is wide, allowing for substantial quantities of food to be grated or sliced in seconds. The angled dispenser cuts down on mess and clogging. The grater housing attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous surfaces, while a one-turn locking mechanism holds housing and base for stability during use. All drums measure L4"xW2⅝". The unit disassembles easily for cleaning. Hand-wash and towel-dry suction base. Parts are top rack

dishwasher-safe (do not exceed 150°F). Made of ABS plastic. BPA-free. Patented design. US Design registration no.: D694,074 S

Recommended uses:

- Fine drum openings ⅛". Ideal for nuts, cheese and chocolate. Made of stainless steel.
- Coarse drum openings ¼". Ideal for shredding cucumbers, lettuce, cabbage, carrots, potatoes and cheese. Made of stainless steel.
- Slicer openings L2¾"xW3/16". Ideal for slicing cucumbers, carrots, potatoes and cheese. Made of stainless steel.



**Fruit Grater**

art.	Length	Lbs
48280-07	9½"	0.3

**Fruit grater.**

Polypropylene handle and a stainless steel blade. It has a hole at the end of the handle for easy hanging and storage. The very fine perforations make it ideal to remove the delicate, fine skin of lemons, limes and other citrus fruits. The angled sides of the blade ensure that the zest stays in place and can easily be put to the side or added to dishes. It is dishwasher-safe.



**Citrus Grater**

art.	Width	Length	Lbs
48280-06	2"	9½"	0.3

**Citrus Grater.**

Lemon curds and Madeleines require small lemon shavings, quickly obtained with this single handled grater. It is made of stainless steel.



**Salt Tester**

art.	Scoop dim	Length	Lbs
49730-00	1¼"x⅝"	8⅞"	0.2

**Salt Tester.**

This device instantaneously reads salt content in meat broth preparations, water and sauces, as well as mineral concentration. It also provides temperatures from 0 to 100 degrees Celsius.



**Food Decorating Kit, Stainless Steel, 8 Pieces**

art.	Length	Lb
48286-71	4"	0.30

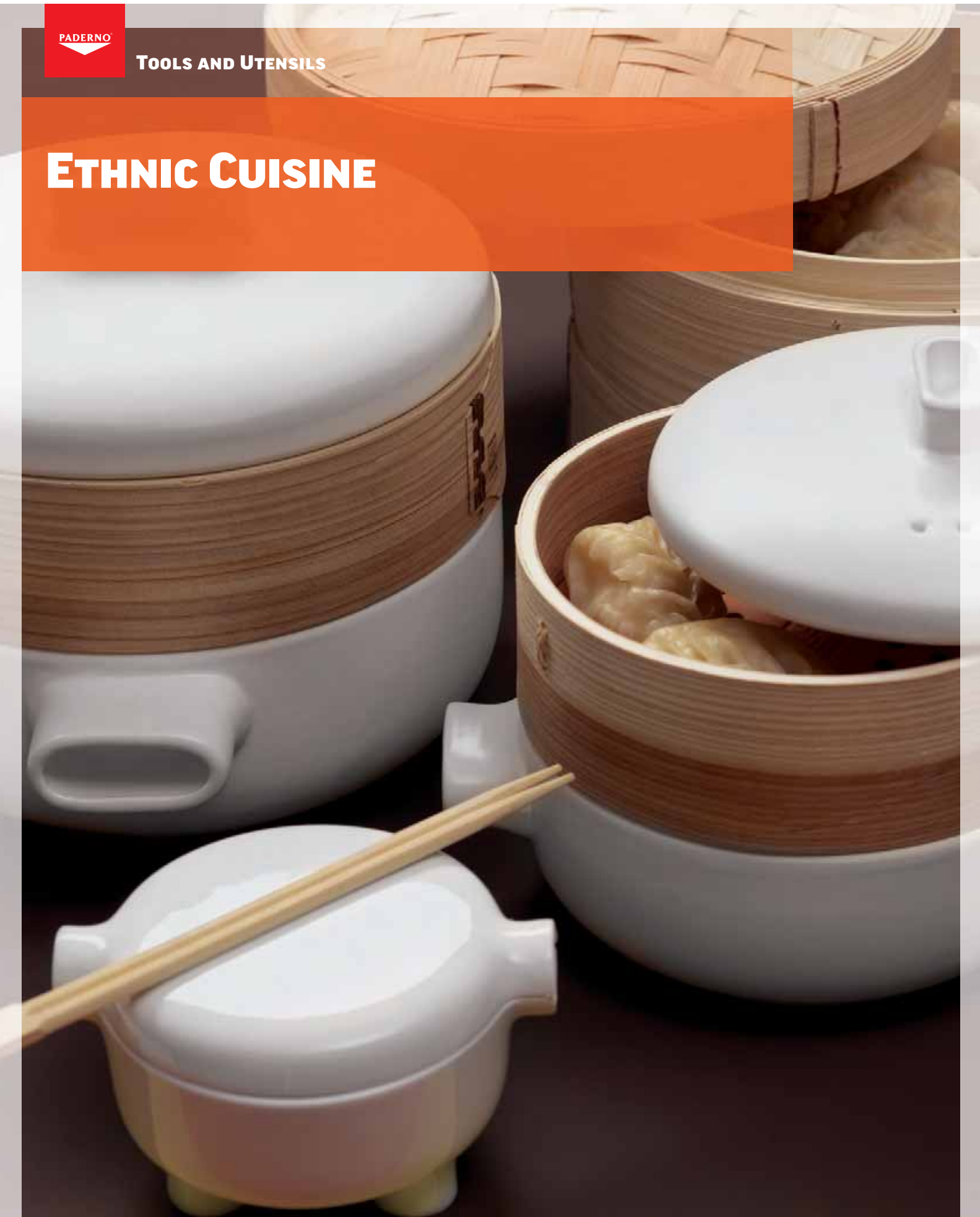
**Food Decorating Kit, Stainless Steel, 8 Pieces.**

The Food Decorating Kit includes stainless steel cylinders and pushers to create a variety of skewers and garnishes. Create innovative combinations of fruits, vegetables, breads and cheeses for an original presentation of appetizers and dishes. The set includes cylinders in five diameters: 3/16" (5 mm), ⅜" (10 mm), ⅝" (15 mm), 13/16" (20 mm) and 1" (25 mm).





# ETHNIC CUISINE



**Bamboo sushi mat.**

The sushi mat is known in Japanese as a makisu, a mat woven from bamboo and cotton string, primarily used in the preparation of sushi rolls. After use, a makisu should be washed and thoroughly air dried to ensure hygienic preparation of sushi. It comes with a wooden rice paddle, known in Japanese as a shamoji. It is used to mix vinegar into sushi rice, and can also be used to stir and serve. The shamoji is dipped in water frequently during use to prevent rice from sticking to it.



**Bamboo Sushi Mat**

art.	Width	Length	Lbs
49626-00	9½"	9½"	0.2



**Bamboo Sushi Mat**

art.	Width	Length	Lb
49626-02	8¼"	9½"	0.20

Sushi Mat, Bamboo.

This traditional sushi mat is made of thin slats of bamboo that are woven together with cotton string. A necessary tool for making sushi rolls, the mat allows even pressure to be applied to form a tight cylinder. To clean, rinse the mat with hot water. Always air dry thoroughly before storing.



**Sushi Mat, Plastic**

art.	Width	Length	Lb
49655-11	10⅞"	10⅝"	0.20

Sushi Mat, Plastic.

Used for making sushi rolls, this flexible, one-piece plastic mat will not retain flavors or odors, and is a great hygienic option for making rolls. Dishwasher-safe.



**Sushi-Making Set, 3 Pieces**

art.	Width	Length	Ht.	Lb
49655-02	3"	10⅝"	2½"	0.72
Mat	8⅞"	9½"		

Sushi-Making Set, 3 Pieces.

Rolling sushi is made easy with this 3-piece sushi set. Made up of an open frame box with a footed base, a handled lid and a bamboo rolling mat, this kit can be used to make small or large rolls. Rinse components before the first use, but do not soak in water. Wash without detergents after each use, and always store in a cool, dry place. Not oven or microwave safe. Not dishwasher-safe. The box is made of cypress wood, the base and lid are made of spruce, and the mat is made of bamboo.



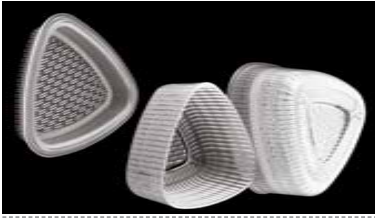
**Rice Spoon**

art.	Width	Length	Lb
49655-03	2"	5¾"	0.03

Rice Spoon, Plastic.

This rice spoon is made of plastic with a dimpled design on the front and back for easy release of sticky sushi rice. The paddle is wide and slightly flattened for proper mixing of rice and seasonings, and has just the right amount of flexibility in the handle. In addition to mixing, the rice spoon can be used to portion and serve rice to guests, or to shape rice balls. Dishwasher-safe.





**Onigiri Molds, Set of 2**

art.	Width	Length	Ht.	Lb	
49655-14	2½"	2½"	1½"	0.11	Small
	2¾"	2¾"	1¾"	0.11	Large

**Onigiri Molds, Set of 2.**

This onigiri mold set is used to form triangular Japanese rice balls that are made with a variety of fillings. To use, fill the mold halfway with lightly salted rice and create a small well in the center. Place the desired fillings into the well and cover with additional rice to fill the mold. Press both sides firmly and unmold. Enjoy ungarnished or wrap with a strip of nori. Dishwasher-safe.



**Sushi Roll Mold**

art.	Width	Length	Ht.	Lb
49655-09	2"	8"	2"	0.11
49655-10	1½"	8"	1½"	0.13

**Sushi Roll Mold.**

Making sushi is fast and easy with this 3-piece set. Simply spoon prepared rice into each mold, making a trench in the center to allow for fillings. Press the two sides together tightly and unmold. Wrap the finished cylinder in a nori sheet and serve! Available in two sizes. Made of high-quality, hygienic plastic. Dishwasher-safe.



**Chirashi Serving Dish**

art.	Dia	Ht.	Lb
49655-21	8½"	2"	0.75

**Chirashi Serving Dish.**

This dish has an authentic Asian-inspired design with bronze glitter sides and a black interior. It is traditionally used for serving chirashi, a dish that is comprised of classic sushi rice and topped with a variety of sashimi such as tuna, salmon, shrimp and mackerel. Not oven or microwave-safe. Hand-wash only.



**Footed Sushi Board, Polypropylene**

art.	Width	Length	Ht.	Lb
49655-13	4½"	7"	1½"	0.30

**Footed Sushi Board, Polypropylene.**

This board can be used to serve a variety of sashimi, sushi and maki, as well as appetizers and small desserts. It is raised on two sturdy feet and has a faux wood finish. Made of non-porous and odor-resistant polypropylene, this board is durable and top rack dishwasher-safe. Not oven or microwave-safe.



**Reversible Half Moon Tray, Resin**

art.	Width	Length	Ht.	Lb
49655-20	12"	14"	¾"	0.87

**Reversible Half Moon Tray, Resin.**

This reversible tray is black on one side and red on the other, with a glossy finish for a polished look. The black side has a faux wood grain design while the red side is finished to resemble the texture of linen. It is constructed of durable plastic and has a raised rim on both sides, and is ideal for table service or an elegant buffet. Not oven or microwave-safe. Hand-wash only.



**Sake Server, Porcelain**

art.	Dia	Ht.	Oz	Lb
49655-25	2"	7"	7¾	0.62

**Sake Bottle, White.**

This sake bottle, or tokkuri, is made of white porcelain for a formal presentation of the classic Japanese beverage. The neck is narrow and tapered to slow heat loss from warmed sake, and the small spout in the rim allows easy pouring without spilling. Sake may be warmed in the bottle by placing it in small pot of hot water for a few minutes. Dishwasher-safe.





**Sake Cup, Porcelain**

art.	Dia	Ht.	Oz	Lb
49655-26	1½"	2⅛"	1½	0.17

Sake Cup, White.  
This sake cup, or ochoko, is sized to be placed on the palm of one hand and supported with the other, as is the custom when receiving sake in a formal setting. The bottle and cup are sold separately. Dishwasher-safe.



**Chopstick Rest, Porcelain**

art.	Width	Length	Lb	Color
49655-27	1¼"	1¾"	0.08	●

Chopstick Rests, Porcelain  
These recessed porcelain chopstick rests are used to keep used chopsticks from contaminating or rolling off tables while eating. The top of the rest has a high-gloss finish to compliment a formal table setting, while the bottom is left unfinished to prevent sliding on the table.



**Chopstick Rest, Porcelain**

art.	Width	Length	Lb	Color
49655-28	1¼"	1¾"	0.08	○

Chopstick Rests, Porcelain.  
These recessed porcelain chopstick rests are used to keep used chopsticks from contaminating or rolling off tables while eating. The top of the rest has a high-gloss finish to compliment a formal table setting, while the bottom is left unfinished to prevent sliding on the table.



**Wasabi Grater, Stainless Steel**

art.	Width	Length	Lbs
42555-11	3"	4¼"	0.12

Wasabi Grater, Stainless Steel.  
This stainless steel grater is meant primarily to grate fresh wasabi, but can also be used for grating ginger, garlic or whole spices such as nutmeg. Rinse to clean or use a small dish brush to remove any food particles.



**White & Black Melamine Deep Bowl**

art.	Dia	Height	Lbs
49650-33	13"	3⅞"	2.0

Melamine deep plate.  
It is white with a black underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian-inspired design and feel. It can be used for a bowl of soup, pasta or an entree salad.



**Black & Orange Melamine Deep Bowl**

art.	Dia	Height	Lbs
49651-33	13"	2⅛"	2.0

Melamine deep plate.  
It is black with an orange underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian-inspired design and feel. It can be used for a bowl of soup, pasta or an entree salad.



**White & Black Melamine Oval Dishes**

art.	Dim.	Height	Lbs
49650-41	16⅞"x12⅛"	1"	1.9
49650-49	19⅜"x13⅞"	1⅝"	2.6

Melamine oval dish.  
It is white with a black underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian-inspired design and feel. It can be used for a variety of purposes from serving family style dishes to accommodating a single entree.



**Black & Orange Melamine Oval Dish**

art.	Dim.	Height	Lbs
49651-41	16⅞"x12⅛"	1"	1.9
49651-49	19⅜"x13⅞"	1⅝"	2.6

Melamine oval dish.  
It is black with an orange underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian-inspired design and feel. It can be used for a variety of purposes from serving family style dishes to accommodating a single entree.



**White & Black Melamine Rectangular Dish**

art.	Dim.	Height	Lbs
49650-30	12"x8½"	1½"	1.5
49650-35	14"x9½"	1⅞"	1.7

Melamine rectangular dish. It is white with a black underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian inspired design and feel. It can be used for a variety of purposes from entrees to side dishes.



**Black & Orange Melamine Rectangular Dish**

art.	Dim.	Height	Lbs
49651-30	12"x8½"	1"	1.5
49651-35	14"x9½"	1¼"	1.7

Melamine rectangular dish. It is black with an orange underside. They are thick, have weight, extremely well made and beautifully polished. This dish has an Asian-inspired design and feel. It can be used for a variety of purposes from entrees to side dishes.



**Footed Melamine Sushi Tray**

art.	Dim.	Height	Lbs	Color
44451-22	8⅝"x4¾"	1"	0.5	○
44451B22	8⅝"x4¾"	1"	0.5	●

Footed melamine sushi tray. In addition to sushi, it is great for serving noodles and side dishes. This platter adds an authentic touch to any Asian dish. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is also dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Raised Melamine Sushi Tray**

art.	Dim.	Height	Lbs	Color
44451-23	8⅞"x3⅞"	1"	0.4	○
44451B23	8⅞"x3⅞"	1"	0.4	●

Raised melamine sushi tray. In addition to sushi, it is great for serving noodles and side dishes. This platter adds an authentic touch to any Asian dish. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Rectangular Melamine Sushi Tray**

art.	Dim.	Height	Lbs	Color
44842-30	11⅞"x8¾"	½"	0.8	○
44842-35	14"x7⅞"	½"	1.1	○
44842-53	20⅞"x7⅞"	½"	2.5	○
44842B53	20⅞"x7⅞"	½"	7.6	●

Rectangular melamine sushi tray. It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine Soup Bowl - Asian Flower Design**

art.	Dia	Lbs
49640-09	3½"	0.2

Melamine soup bowl. It has an Asian inspired design of blue flowers on the sides. They are thick, have weight, extremely well made and beautifully polished. They are a brilliant white and blue. These bowls are often used for serving miso soup or sweet and sour soup.



**Melamine Rice Bowl - Asian Flower Design**

art.	Dia	Lbs
49641-12	4⅝"	0.1

Melamine rice bowl. It has an Asian inspired design of blue flowers on the sides. They are thick, have weight, extremely well made and beautifully polished. They are a brilliant white and blue. This is a traditional sized rice bowl, ideal for an individual serving of rice.



**Melamine Side Plate - Asian Flower Design**

art.	Dia	Lbs
49642-07	2¾"	0.1
49642-09	3½"	0.1

Melamine side plate. It has an Asian inspired design of blue flowers circling the interior rim of the plate. They are thick, have weight, extremely well made and beautifully polished. They are a brilliant white and blue.



**Partitioned Melamine Dish - Asian Flower Design**

art.	Dim.	Lbs
49643-02	3 3/8"x2 3/4"	0.1

Partitioned melamine dish. It has an Asian inspired design of blue flowers. They are thick, have weight, extremely well made and beautifully polished. They are a brilliant white and blue. This dish is ideal for serving sauces. The dish is perfect for one person. A very typical use for this dish is to put soy sauce in one side and sweet sauce in the other. They can be used for other purposes as well, such as small bites and appetizers, or garnishes and spices.



**Melamine Spoon - Asian Flower Design**

art.	Length	Lbs
49644-00	3 3/8"	0.1

Melamine spoon. It has an Asian inspired design of blue flowers. They are thick, have weight, extremely well made and beautifully polished. They are a brilliant white and blue. This spoon is traditionally used in Chinese restaurants for soups such as hot and sour soup or egg drop soup. They are also often used with noodles and dumplings.



**Porcelain Ding Bowl Set**

art.	Dim.	Height	Lb
49620-14	5 7/8"x4 5/8"	3 3/8"	1.3

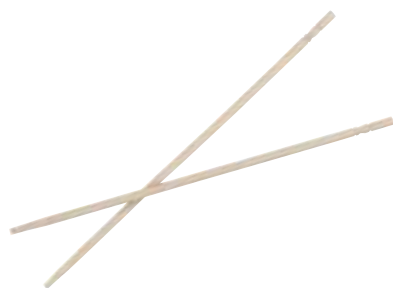
Ding bowl set. It includes a bowl and a lid. It has its origins in Ding Xian, in China, now known as Chu-yang. This Ding bowl takes inspiration from the ancient Chinese bronze Ding. In order to meet modern cooking requirements, the pot has a flat base while legs have been incorporated in a separate stand. The stand can serve as a trivet but can also be used for heating or tableside cooking when a burner is placed underneath.



**Ceramic and Bamboo Steamer Set**

art.	Dia	Height	Lbs
49621-24	9"	8 1/4"	6.4

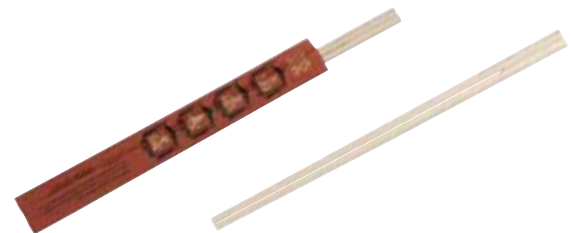
Ceramic and bamboo steamer set. It is a modern interpretation of the traditional Chinese steamer. It consists of a base, a bamboo container and a lid. The fireproof ceramic bowl can be used in conjunction with a gas stove, oven or microwave. Terra cotta is used for its efficient liquid absorbing properties. The steamer is used for dumplings, dim sum and vegetables, among countless other dishes. Not for use with induction ranges.



**Bamboo Chopsticks - pack of 100 (unwrapped)**

art.	Length	Lbs
49627-24	9 1/2"	1.8

Bamboo chopsticks. The chopsticks do not come wrapped, nor are they in pairs. They are disposable and traditional looking. They are a staple in all Asian restaurants. This item number comes with 100 individual chopsticks.



**Wrapped Bamboo Chopsticks - pack of 100**

art.	Length	Lbs
49627-22	8 3/8"	1.4

Bamboo chopsticks. These come in a pack of 100. Each wrapped package contains one pair of disposable chopsticks. The chopsticks are attached and are simply snapped apart after opening. The wrapping has an authentic Chinese design.



**Disposable Wrapped Bamboo Chopsticks - pack of 50**

art.	Length
48300-30	8 1/4"

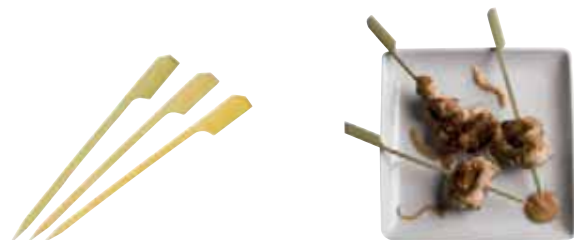
Disposable wrapped bamboo chopsticks. They are a staple in all busy Asian restaurants and cafes. Each pair of bamboo chopsticks is wrapped in paper to ensure perfect hygiene. They have a perforation so that the chopsticks can quickly and easily be separated.



**Disposable Looped Bamboo Skewers - box of 200**

art.	Length
48300-31	4 1/8"

Disposable looped bamboo skewers. They add an authentic touch to any Asian restaurant or cafe. The skewers can be used with fruit or cheese cubes on platters and on buffet displays.



**Disposable Bamboo Skewers**

art.	Length	U. Pack
48300-32	4 1/8"	200
48300-33	5 7/8"	100

Disposable bamboo skewers. They add an authentic touch to any Asian restaurant or cafe. The skewers can be used with fruit or cheese cubes on platters and on buffet displays.



**Japanese Chopsticks - assorted colors**

art.	Length
49628-00	9 1/2"

Japanese chopsticks. They differ slightly from Chinese chopsticks as they have pointed ends. Each pair of chopsticks is sold separately and has a traditional Japanese design. These are sold as individual pairs and come in a variety of colors.



**Steel Chinese Wok**

art.	Dia	Ht.	Lbs
49604-31	12"	3 1/2"	1.9
49604-36	14"	4 3/8"	2.6
49604-41	16"	4 3/4"	3.3

Steel Chinese wok. It has a single wooden handle. Woks are most often used for stir frying, but can be used for other types of cooking as well. The long handle of the wok allows the cook to work with the food without risk of injury from the heat source. Also, the handle facilitates the tossing action for cooks used to using Western sauté pans with similar style handles.



**Non-stick Chinese Wok - PTFE & PFOA-FREE**

art.	Dia	Ht.	Lbs
49612-30	12"	3"	2.0
49612-33	13"	3"	2.4

Non-stick Chinese wok. It has a single wooden handle. Woks are most often used for stir frying, but can be used for other types of cooking as well. The long handle of the wok allows the cook to work with the food without the risk of injury from hot, splattering oil. The handle facilitates the tossing action for cooks used to using Western sauté pans with similar style handles. The non-stick surface is PTFE and PFOA-free, ensuring it is healthy and eco-friendly.





**Dual Handled Steel Chinese Wok**

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7¾"	7.7
49605-71	28"	8¾"	9.9

Steel Chinese wok.  
Woks are most often used for stir frying, but can be used for other types of cooking as well. The shape of the wok allows a small pool of cooking oil in the center of the wok to be heated to a high heat using relatively little fuel, while the outer areas of the wok are used to keep food warm after it has been cooked.



**Aluminum Wok Lid**

art.	Dia	Ht.	Lbs
49602-25	9¾"	2½"	0.6
49602-30	11 7/8"	3¼"	0.4
49602-33	12½"	3¼"	0.9
49602-35	13¾"	3½"	1.1

Aluminum wok lid.  
It is necessary when dishes are being steamed, simmered or smoked. The lid keeps steam and vapors in the wok to enhance the flavors of the dish.



**Balti Pan, Carbon Steel or Stainless Steel**

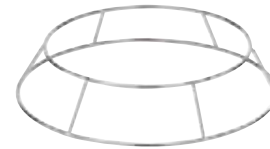
**Carbon Steel**

art.	Dia	Ht.	Lbs
49657-15	6"	2¼"	0.62
49657-20	8"	2¾"	1.22
49657-25	10"	2¾"	1.45

**Stainless Steel**

art.	Dia	Ht.	Lbs
A4965715	6"	2¼"	0.44
A4965720	8"	2¾"	0.88
A4965725	10"	2¾"	1.10

Balti Pan, Carbon Steel or Stainless Steel.  
Balti is a type of curry that is served in a wide, wok-like pan with a slightly rounded bottom and large loop handles. The cooking technique is reminiscent of stir-frying and traditional ingredients include chicken, goat, lamb and shrimp. Spices typically seen in Balti cooking include cardamom, cloves, anise seed, cumin, fennel, ginger and masala. Balti dishes are also served in the pan, and are often eaten without rice or cutlery. They are served instead with naan or other large pieces of bread. Our Balti pans are available in carbon steel or stainless steel, each with welded handles. Both are suitable for all heat sources, including induction. Carbon steel pans are not dishwasher-safe.



**Wok Stand, Chromed**

art.	Top Dia	Bottom Dia	Ht.	Lb
49600-00	7 7/8"	10"	2¼"	0.40

Wok Stand, Chrome.  
This wok stand is set over a gas burner to steady round-base woks.



**Chromed Steel Tempura Rack**

art.	Dia	Ht.	Lbs
49613-30	12"	1½"	0.4
49613-33	13"	1½"	0.4
49613-35	14"	1½"	0.7

Chromed steel tempura rack.  
It attaches to the side of the wok to hold food that has been fried. This allows for the oil to drain from the food and stay warm at the same time. Tempura is a typical Japanese dish of seafood or vegetables that have been battered and deep fried.



**Steel Tawa Pan**

art.	Dia	Ht.	Lbs
49614-28	14"	1¾"	2.0

Steel Tawa pan.  
It is a flat pan used specifically for baking flattened, seasoned dough into delicious roti/chappati bread. It makes one large roti bread. It is traditionally used in Indian cuisine. It can be used for cooking anything that needs quick cooking at high temperatures. Unleavened bread is eaten across India, except in a few states where rice is the staple food. Chapattis are made from a very basic dough mixture comprised of 1 cup of whole meal flour, warm water to mix and 2 teaspoons of ghee.



**Oversized Stainless Steel Dumpling Steamer**

art.	Dia	Ht.	Capacity	Lbs	
49606-00	20"	5½"		2.9	Body
49606-01	20"	7⅞"		2.6	Cover
49606-51	20"	5½"	3.1 lbs	4.8	Base

Oversized stainless steel dumpling steamer.

It is comprised of three components. There is a base and a cover with a loop lid as well. This steamer is used to prepare the traditional dumplings found in many Asian dishes. It is of professional quality and extremely durable. It is dishwasher safe.



**Wire Ladle**

art.	Dia	Length	
49616b01	2¾"	8½"	Brass
49616s01	2¾"	8½"	Stainless Steel

Wire ladle.

It is used with the Thai or Chinese hot pot to hold food while it is cooking in the pot. These scoops are used for cooking meat, vegetables, beans and other ingredients commonly found in Suki-yaki. Put meat or vegetables in this skimmer, dip in hot stock and wait until it's done. Serve in small bowls and dip in Suki sauce. The hot pot comes in a 9½" and an 11" diameter. The hot pots are items 49616-24 and 49616-28 respectively.



**Aluminum Thai Hot Pot (with central chimney)**

art.	Dia	Ht.	Lbs
49616-24	9½"	7⅞"	1.5
49616-28	11"	9"	2.1

Aluminum Thai hot pot.

It is more commonly referred to in Thailand as a "Suki". The "Suki" is a communal dish where diners dip meat, seafood, noodles, dumplings and vegetables into a pot of broth cooking at the table and then dip it into a spicy "sukiyaki sauce" before eating. Despite the name, the dish only barely resembles Japanese sukiyaki, having more in common with shabu shabu and the Chinese hot pot.



**Dual-handled Unglazed Clay Cooking Pot**

art.	Dia	Ht.	Qt	Lbs
49632-24	7½"	3"	1.0	2.55
49632-32	9"	3½"	2.0	5.90

Unglazed clay cooking pot with lid.

Clay pot cooking is a technique of cooking food in an unglazed clay pot which has been soaked in water so as to release steam during the cooking process. This technique has a long history, stretching back at least to ancient Roman times, and is commonly used in several cuisines in Africa, Europe and Southeast and East Asia. Typically, the pot is submerged for 15 to 30 minutes to absorb water before cooking, then filled with the food and placed into an oven. As the pot warms it releases the water as steam. The food is surrounded by steam, creating a tender, flavorful dish. The evaporation of the water prevents burning so long as the pot is not allowed to heat until it is completely dry. Unlike boiling, nutrients are not leached out into the water. Clay pot cooking requires lower oven temperatures and longer cooking times than traditional roasting with dry heat. Clay pots may be cleaned by scrubbing them with salt. Soaps or detergents should not be used because the clay may absorb them.



**Single-handled Unglazed Clay Cooking Pot**

art.	Dia	Ht.	Ht. with lid	Oz	Lbs
49633-22	6½"	2½"	4"	20	1.75
49633-24	7½"	4¾"	4⅝"	28	2.70



**Cast-iron Sizzling Platter with Wooden Tray**

art.	Dim.	Ht.	Lbs
49615-03	12½"x7⅞"	2¼"	4.2

**Cast Iron Sizzle Platter with Wood Holder**  
This oval sizzle platter keeps steak and other foods sizzling hot. Simply pre-heat the cast iron platter and set on the wood holder for easy serving. Platter measures 10⅝"x6¾".



**Cast-iron Sizzling Platter with Wooden Tray**

art.	Dim.	Ht.	Lbs
49615-01	13⅞"x8⅞"	1½"	4.6

**Cast Iron Sizzle Platter with Wood Holder**  
Designed in a fun shape, this sizzle platter is pre-heated and then used to serve steak. The cast iron platter retains heat, keeping meat piping hot. Use with the wood holder for easy serving. Platter measures 8⅝"x6".



**Bamboo Steamer Set (2 dishes & 1 cover)**

art.	Dia	Ht.
49603-15	6¼"	6¼"
49603-20	7⅞"	6¼"
49603-25	9⅞"	6¼"
49603-30	11⅞"	6¼"
49603-40	15⅞"	6¼"
49603-50	19⅞"	6¼"

**Bamboo steamer set.**  
The dishes stack on top of each other and the cover tops them off. The dishes are placed on top of a steaming receptacle and the contents of both dishes are cooked simultaneously. The steam from the bottom pot rises, permeating the fibers of the bamboo. Items such as dumplings are traditionally cooked in these steamers. When the food is done being steamed it can be served in these same dishes. The steamer is a cooking element commonly found in Asian cuisine.



**Marble Mortar & Pestle**

art.	Dia	Ht.	Lbs
49618-15	4⅜"	4¾"	9.0

**Marble mortar and pestle.**  
It is a tool used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Sometimes referred to as an "Apothecary Grinder" by individuals unfamiliar with its use, the proper historical name is "mortar and pestle". Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.





**Stainless Steel Soy Sauce & Oil Dispenser**

art.	Dia	Ht.	Qts	Lbs
49631-08	2¾"	4½"	½	0.2
49631-11	4¾"	6¾"	1¾	0.4

Stainless steel soy sauce & oil dispenser. It is a staple in all Asian restaurants. It has a small handle and a long, thin spout. It also has a lid. It is dishwasher-safe.



**Noodle Strainer with S/S Mesh and Wood Handle**

art.	Dia	Ht.	Length
49601-14	5½"	5½"	8⅝"

Noodle strainer with stainless steel mesh and wood handle. The elongated shape of the strainer is designed to be hung over the side of a deep pot. It has a hook on the handle so that it will stay steady on the edge of the pot. The design of this strainer give an authentic look to the preparation of noodles. The mesh is fine so as to retain smaller noodles.



**Long Chinese Deep Frying Skimmer - coarse mesh**

art.	Dia	Lbs
49607-20	7⅞"	0.6
49607-25	10"	0.6

Long Chinese deep frying skimmer. It is constructed of coarse mesh, which will catch larger particles. It has a wood handle with a hole for easy hanging. Its long handle keeps hands safe from the boiling and often splattering oil. The skimmer is a flat, sieve-like scoop or spoon used for removing hot food from a liquid or skimming foam off when making broths. The Chinese skimmer is also referred to as a "spider" as its wire pattern looks like a spider's web.



**Long Chinese Deep Frying Skimmer - fine mesh**

art.	Dia	Lbs
49608-20	7⅞"	0.6
49608-25	10"	0.6

Long Chinese deep frying skimmer. It is constructed of fine mesh, which will catch fine particles and remove them from liquids. It has a wood handle with a hole for easy hanging. Its long handle keeps hands safe from the boiling and often splattering oil. The skimmer is a flat, sieve-like scoop or spoon used for removing hot food from a liquid or skimming foam off when making broths. The Chinese skimmer is also referred to as a "spider" as its wire pattern looks like a spider's web.



**Stainless Steel Wok Skimmer**

art.	Dia	Ht.	Length	Lbs
49617-25	9⅞"	5"	17¼"	1.3

Stainless steel wok skimmer. It is used to remove deep fried or boiled foods from the wok.



**Wok Brush**

art.	Dim.	Lbs
49625-25	9⅞"x1½"	0.3

Long wok brush. It is constructed of stainless steel and magnolia wood. The wok brush is designed to quickly and efficiently clean a wok. The brush should be used in a swirling motion under running water to clean the wok.





**Traditional Bamboo Wok Brush**

art.	Length	Lbs
49634-00	10"	0.5

Long traditional bamboo wok brush. It is constructed entirely of split bamboo strips gathered in a knot at the top. The wok brush is designed to quickly and efficiently clean a wok. The brush should be used in a swirling motion under running water to clean the wok. The wok brush is also referred to as a cleaning whisk.



**Wood Handled Wok Brush**

art.	Length	Lbs
49635-00	10 7/8"	0.5

Long wok brush. It has a wooden handle with a hole at the end for hanging. The wok brush is designed to quickly and efficiently clean a wok. The brush should be used in a swirling motion under running water to clean the wok.



**Stainless Steel Meat Scissors**

art.	Length	Lbs
49636-00	6 3/4"	0.3

Long stainless steel meat scissors. They can be used for a variety of purposes. They are great for cutting up a whole fryer chicken or fish. Also, they make trimming fat from any cut of meat a breeze. They are fantastic for cutting meat into bite-size pieces for salads, stews and even for small children's meals.



**Stainless Steel Duck Feather Tweezers**

art.	Length	Lbs
49637-00	6"	0.1

Stainless steel duck feather tweezers. It also include a cutting blade. The feathers of a duck can be very fine, especially on a younger duck, and can easily and effortlessly be removed with these tweezers.



**"Deba" Japanese Sushi Knife**

art.	Length	Lbs
18280-10	4 1/8"	0.5
18280-16	6 1/2"	0.6
18280-22	8 7/8"	1.1



**"Usuba" Japanese Sushi Knife**

art.	Length	Lbs
18282-18	7 1/8"	0.7
18282-22	8 7/8"	0.7
18282-19*	7 1/8"	0.5



**"Tako Sashimi" Japanese Sushi Knife**

art.	Length	Lbs
18283-27	10 3/8"	0.7
18283-33	13"	0.7



**"Oroshi" Japanese Sushi Knife**

art.	Length	Lbs
18281-24	9 1/2"	1.0



**"Yanagi Sashimi" Japanese Sushi Knife**

art.	Length	Lbs
18284-21	8 3/8"	0.6
18284-27	10 3/8"	0.7
18284-30	11 7/8"	0.8
18284-33	13"	0.9





**Stainless Steel Flambe Pan**

art.	Dia	Ht.	Lbs
56163-27	10 5/8"	2 1/2"	2.2

**Stainless steel flambe pan.**

It is typically used to create an impressive visual presentation at a dramatic point in the preparation of a meal. The flames result from the partial combustion of the flammable alcohol, which is quickly consumed, subsequently extinguishing the flames. Alcohol, such as brandy or fortified wine is usually what is poured over the dish. Common dishes prepared in a flambe pan include Crepes Suzette, bananas foster and steak Diane. Flambé is a showy technique, but it can be dangerous. A cook should make certain never to use the alcohol near an open flame, nor should he or she pour the alcohol onto the food directly from the bottle. If the food is too hot, the flame can travel up the stream of alcohol and into the bottle. Instead, the cook should use a long-handled ladle to pour the liqueur into the pan. He or she should also wait until the flames have died down to transport the food.



**Porcelain Escargot Dish**

art.	Dim.	Ht.	Lbs	Depression
44396-06	7 1/8"x8 1/4"	1"	1.7	6
44396-12	8 1/4"x9 3/8"	1"	2.0	12

**Porcelain escargot dish.**

It is used to cook and serve this traditional French dish. It is dishwasher safe.



**Melamine Individual Portion Appetizer Spoon**

art.	Dim.	Color
44850-10	4"x1 7/8"	○
44850B10	4"x1 7/8"	●

**Melamine individual portion appetizer spoon.**

It is extremely versatile and very durable. It is perfect for passing hors d'oeuvres at parties or catered events and makes quite a statement. Melamine is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine Individual Portion Appetizer Spoon**

art.	Dim.	Color
44850-11	4 3/8"x1 3/4"	○
44850B11	4 3/8"x1 3/4"	●

**Melamine individual portion appetizer spoon.**

It is extremely versatile and very durable. It is perfect for passing hors d'oeuvres at parties or catered events and makes quite a statement. Melamine is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine Individual Portion Appetizer Spoon**

art.	Dim.	Color
44850-13	5 3/8"x1 7/8"	○
44850B13	5 3/8"x1 7/8"	●



**Melamine Leaf Dish**

art.	Dim.	Ht.	Lbs
44835-36	14 1/8"x6 1/4"	1"	0.9
44835-45	17 7/8"x9 1/2"	1"	1.6
44835-53	20 7/8"x11 3/8"	1"	2.5

**Melamine leaf dish.**

It is ideal for sushi or side dishes. It is dishwasher safe and very durable. This platter adds an authentic touch to any Asian dish. Unless you try to pick it up you would never think that it was anything other than porcelain. It is extremely resistant to breakage and has a glossy finish. It has four rubber feet to avoid slipping. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine Leaf Dish**

art.	Dim.	Ht.	Lbs
44835B36	14 1/8"x6 1/4"	1"	0.9
44835B45	17 7/8"x9 1/2"	1"	1.6
44835B53	20 7/8"x11 3/8"	1"	2.5



**Melamine Leaf Dish**

art.	Dim.	Ht.	Lbs
44835G36	14 1/8"x6 1/4"	1"	0.9
44835G45	17 7/8"x9 1/2"	1"	1.6
44835G53	20 7/8"x11 3/8"	1"	2.5

Melamine leaf dish.

It is ideal for sushi or side dishes. It is dishwasher safe and very durable. This platter adds an authentic touch to any Asian dish. Unless you try to pick it up you would never think that it was anything other than porcelain. It is extremely resistant to breakage and has a glossy finish. It has four rubber feet to avoid slipping. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine "Palm-shaped" Round Bowl**

art.	Dia	Ht.	Lbs
44836-30	11 7/8"	1 1/2"	2.0

Melamine "palm-shaped" round bowl.

It is great for serving salads, side dishes and more. There is a notch on the edge where a spoon can rest. Melamine is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine "Palm-shaped" Round Bowl**

art.	Dia	Ht.	Lbs
44836B30	11 7/8"	1 1/2"	2.0

Melamine "palm-shaped" round bowl.

It is great for serving salads, side dishes and more. There is a notch on the edge where a spoon can rest. Melamine is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Melamine "Palm-shaped" Round Bowl**

art.	Dia	Ht.	Lbs
44836G30	11 7/8"	1 1/2"	2.0



**Melamine "Palm-shaped" platter**

art.	Dim.	Ht.	Lbs
44836G35	13 3/8"x13 3/4"	1"	2.4





**49840-01**  
Cylinder, Lasagnette  
12mm



**49840-02**  
Cylinder, Tagliatelle  
2mm



**49840-03**  
Cylinder, Capelli d'angelo  
1.5mm



**49840-04**  
Cylinder, Trenette  
4mm



**49840-05**  
Cylinder, Spaghetti  
ø 2mm

**Manual Pasta Machine**

art.	Width	Length	Ht.	Lbs
49840-00	8 5/8"	11 7/8"	10"	22
art.	Width	Cut	Lbs	
49840-01	1/2"	standard	1.2	
49840-02	5/64"	standard	1.2	
49840-03	5/16"	standard	1.2	
49840-04	5/32"	standard	1.2	
49840-05	5/64"	round	1.2	
49840-06	1/4"	standard	1.2	
49840-07	1/2"	standard	1.2	



**49840-06**  
Cylinder, Fettuccine  
6,5mm



**49840-07**  
Cylinder, Reginette - Lasagnette  
6,5mm

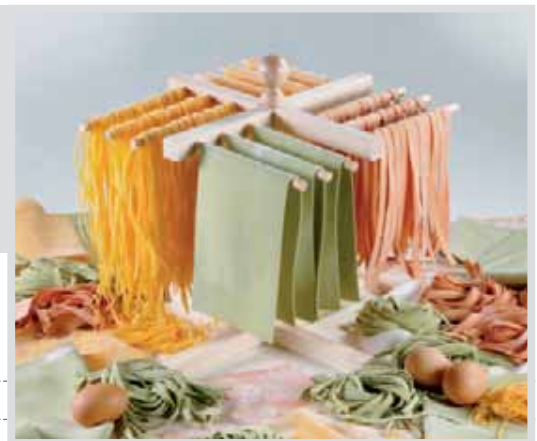
**Manual Pasta Machine.**

This manual pasta machine laminates and cuts fresh pasta dough. It is made of chromed steel and stainless steel. Cutting pasta shaping attachments may be bought separately. A side knob adjusts the thickness of the dough sheet, while a manual crank pushes and flattens sheet through pressing cylinders.



**Pasta drying rack.**

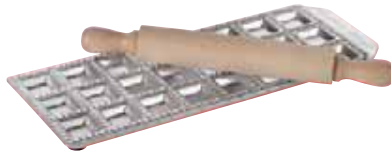
It is constructed of 100% beech wood. It has a sturdy base of four legs. It has four sections with three spindles in each section. The multitude of spindles allows a lot of pasta to be dried at one time. This handy tool also saves a lot of counter space. This pasta drying rack can accommodate over 2.2 pounds of pasta. It measures 14 1/2" long by 14 1/2" wide and has a height of 13".



**Pasta Drying Rack, Beech Wood**

art.	Dim.	Lbs
49840-20	13"x14 1/2"x14 1/2"	1.5





**Ravioli Mold, 24 imprints & Rolling Pin**

art.	Dim.
49840-30	1 3/8"x1 3/8"

Ravioli mold & rolling pin set.

The ravioli mold is a staple in any Italian kitchen. By simply rolling the pin over the pasta dough, the ravioli are cut uniformly with crisp, clean edges. This mold is constructed of aluminum and the rolling pin is wood. The feet on each corner ensure that the mold adheres to the countertop during use.

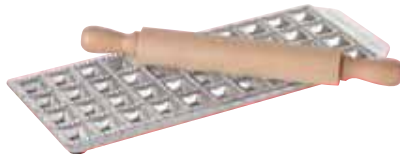


**Ravioli Mold, 36 imprints & Rolling Pin**

art.	Dim.
49840-31	1 1/4"x1 1/4"

Ravioli mold & rolling pin set.

The ravioli mold is a staple in any Italian kitchen. By simply rolling the pin over the pasta dough, the ravioli are cut uniformly with crisp, clean edges. This mold is constructed of aluminum and the rolling pin is wood. The feet on each corner ensure that the mold adheres to the countertop during use.



**Ravioli Mold, 44 imprints & Rolling Pin**

art.	Dim.
49840-32	1"x1"

Ravioli mold & rolling pin set.

The ravioli mold is a staple in any Italian kitchen. By simply rolling the pin over the pasta dough, the ravioli are cut uniformly with crisp, clean edges. This mold is constructed of aluminum and the rolling pin is wood. The feet on each corner ensure that the mold adheres to the countertop during use.

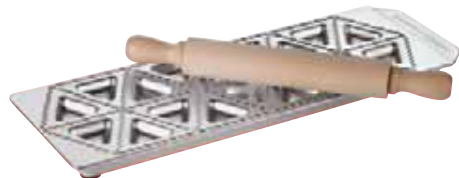


**Ravioli Mold, 12 imprints & Rolling Pin**

art.	Dim.
49840-34	2"x2"

Ravioli mold & rolling pin set.

The ravioli mold is a staple in any Italian kitchen. By simply rolling the pin over the pasta dough, the ravioli are cut uniformly with crisp, clean edges. This mold is constructed of aluminum and the rolling pin is wood. The feet on each corner ensure that the mold adheres to the countertop during use.



**Tortelli Mold, 18 imprints & Rolling Pin**

art.	Dim.
49840-33	2 3/8"x2 3/8"

Ravioli mold & rolling pin set.

The ravioli mold is a staple in any Italian kitchen. By simply rolling the pin over the pasta dough, the ravioli are cut uniformly with crisp, clean edges. This mold is constructed of aluminum and the rolling pin is wood. The feet on each corner ensure that the mold adheres to the countertop during use.



**Set of Five Dumpling Molds**

art.	Cuts	Lbs
49843-05	2 1/2" - 3 1/4" - 4" - 5" - 7"	0.5

Set of four dumpling molds.

They come in five different sizes. Each mold is constructed of polypropylene and creates crimped edges. The molds simply fold in half in order to make the form of a dumpling. Each mold has a small plastic tab for easy handling and molding. They are dishwasher-safe.





# COOKWARE

*Grand Gourmet***SERIES 1100**

Made in Italy

- 18/10 stainless steel
- Outer and inner satin polish and a mirror-finish along the edges
- Double thickness, reinforced upper edges
- Ergonomic stay-cool handles
- Sandwich, thermo-radiant bottom for the best heat conductivity

- Concave bottom when cold and perfectly flat upon heating
- Perfect for use on any type of stove including induction
- NSF approved
- Limited Lifetime Warranty
- Easy to clean and dishwasher-safe





**Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11101-16	6¼"	6¼"	3¾	2.0
11101-20	7⅞"	7⅞"	6½	3.1
11101-24	9½"	9½"	10½	4.3
11101-28	11"	11"	17½	7.3
11101-32	12½"	12½"	25¾	8.4
11101-36	14⅞"	14⅞"	38	13.7
11101-40	15¾"	15¾"	53	17.4
11101-45	17¾"	17¾"	74	21.8
11101-50	19⅝"	19⅝"	105¾	33.3

Stock Pot with Welded Handles.

The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

**Sauce Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11107-16	6¼"	4¾"	2¼	2.1
11107-20	7⅞"	5½"	4¼	3.3
11107-24	9½"	6"	6⅞	5.2
11107-28	11"	6⅞"	11½	7.2
11107-32	12½"	7⅞"	16½	9.9
11107-36	14⅞"	8½"	23¼	12.4
11107-40	15¾"	9⅞"	32½	19.1
11107-45	17¾"	10⅞"	46½	24.3
11107-50	19⅝"	12½"	66½	29.7

Sauce Pot with Welded Handles.

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



**Stock Pot with Tap, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11102-28	11"	11"	17½	7.5
11102-32	12½"	12½"	25¾	8.6
11102-36	14⅞"	14⅞"	38	13.9
11102-40	15¾"	15¾"	53	17.6
11102-45	17¾"	17¾"	74	22.0
11102-50	19⅝"	19⅝"	105¾	33.5

**Low Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11105-16	6¼"	5½"	2⅞	2.4
11105-20	7⅞"	6⅞"	5¼	4.4
11105-24	9½"	8¼"	9	6.7
11105-28	11"	9"	15¼	8.8
11105-32	12½"	10¼"	23¼	12.2
11105-36	14⅞"	11"	30¾	18.2
11105-40	15¾"	12½"	42¼	23.3



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**Rondeau, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11109-16	6¼"	3"	1¾	2.0
11109-20	7⅞"	3⅜"	2⅜	2.8
11109-24	9½"	3¾"	4½	4.6
11109-28	11"	4⅜"	7	6.2
11109-32	12½"	5"	10½	8.6
11109-36	14⅞"	5½"	15	10.8
11109-40	15¾"	6⅞"	20⅜	16.1
11109-45	17¾"	6⅝"	28½	21.5
11109-50	19⅝"	7½"	39	27.1

**Perforated Stainless Steel Steamer**

art.	Dia	Ht.	Lbs
11119-20	7⅞"	5"	1.3
11119-24	9½"	6"	2.4
11119-28	11"	6⅝"	3.3
11119-32	12½"	7½"	4.8

Rondeau Pot with Welded Handles.

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.



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**Sauté Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11108-16	6¼"	2½"	1¾	2.0
11108-20	7⅞"	3⅜"	2⅜	2.8
11108-24	9½"	3¾"	4½	4.9
11108-28*	11"	4⅜"	7	6.7
11108-32*	12½"	5"	10½	8.8
11108-36*	14⅞"	5½"	15	11.0

\* With loop handle

Stainless Steel Sauté Pan with Welded Handle.

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 3" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and is induction compatible.

**Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11106-14	5½"	3⅜"	1¼	1.5
11106-16	6¼"	4⅜"	2¼	2.2
11106-20	7⅞"	5⅞"	4¼	3.4
11106-24	9½"	6"	6⅞	9.8
11106-28*	11"	6⅞"	11½	7.1
11106-32*	12½"	7⅝"	16½	10.3
11106-36*	14⅞"	8½"	23¼	12.6

\* With loop handle

Stainless Steel Sauce Pan with Welded Handle.

The stainless steel sauce pan, with its triple-ply bottom and rounded handles, is most commonly used for heating liquids and reducing sauces. It is induction compatible.



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**Saucier, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11113-18	7⅞"	2¾"	1¾	2.1
11113-20	7⅞"	3"	2⅜	2.8
11113-24	9½"	3⅜"	3½	3.8
11113-26	10¼"	3½"	4½	4.3

Stainless Steel Saucier with Welded Handle.

The rounded sides of the stainless steel saucier pan are ideal for making sauces as they allow for easy whisking and swirling. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.

**Splayed Sauté Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11112-16	6¼"	2⅜"	1	1.4
11112-18	7⅞"	2⅜"	1¼	2.1
11112-20	7⅞"	2½"	1⅝	2.3
11112-24	9½"	3"	2⅞	3.2

Splayed Stainless Steel Sauté Pan with Welded Handle.

The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



**Frying Pan, Stainless Steel**

art.	Dia	Ht.	Lbs
11114-20	7 <sup>7</sup> / <sub>8</sub> "	2"	1.9
11114-24	9 <sup>1</sup> / <sub>2</sub> "	2"	2.7
11114-28	11"	2 <sup>1</sup> / <sub>8</sub> "	4.4
11114-32	12 <sup>1</sup> / <sub>2</sub> "	2 <sup>3</sup> / <sub>8</sub> "	6.5
11114-36*	14 <sup>1</sup> / <sub>8</sub> "	2 <sup>3</sup> / <sub>8</sub> "	8.1
11114-40*	15 <sup>3</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>8</sub> "	9.0
11114-45*	17 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> "	12.5

\* With loop handle

**Induction Ready Stainless Steel Frying Pan.**  
The stainless steel frying pan with its riveted, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.



**Non-Stick Frying Pan, Stainless Steel**

art.	Dia	Ht.	Lbs
11117-20	7 <sup>7</sup> / <sub>8</sub> "	2"	1.9
11117-24	9 <sup>1</sup> / <sub>2</sub> "	2"	2.7
11117-28	11"	2 <sup>1</sup> / <sub>8</sub> "	4.4
11117-32	12 <sup>1</sup> / <sub>2</sub> "	2 <sup>3</sup> / <sub>8</sub> "	6.5
11117-36	14 <sup>1</sup> / <sub>8</sub> "	2 <sup>3</sup> / <sub>8</sub> "	8.1
11117-40	15 <sup>3</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>8</sub> "	9.0

**Non-Stick Induction Ready Stainless Steel Frying Pan.**  
This frying pan is compatible with all heat sources, including induction. The interior is coated with multiple layers of a **PFOA-free**, non-stick professional finish, and the traditional stay-cool stainless steel handle, affixed with forged stainless steel rivets, ensures a secure grip for tilting and rotating the pan.



**Paella Pan, Stainless Steel**

art.	Dia	Ht.	Lbs
11115-20	7 <sup>7</sup> / <sub>8</sub> "	2"	2.6
11115-24	9 <sup>1</sup> / <sub>2</sub> "	2"	3.1
11115-28	11"	2 <sup>1</sup> / <sub>8</sub> "	3.4
11115-32	12 <sup>1</sup> / <sub>2</sub> "	2 <sup>3</sup> / <sub>8</sub> "	4.8
11115-36	14 <sup>1</sup> / <sub>8</sub> "	2 <sup>3</sup> / <sub>8</sub> "	5.6
11115-40	15 <sup>3</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>8</sub> "	7.5
11115-45	17 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> "	9.0
11115-50	19 <sup>5</sup> / <sub>8</sub> "	3 <sup>1</sup> / <sub>8</sub> "	11.8

**Stainless Steel Paella Pan.**  
The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is made of stainless steel with an aluminum sandwich bottom. It is induction compatible.



**Lid, Stainless Steel**

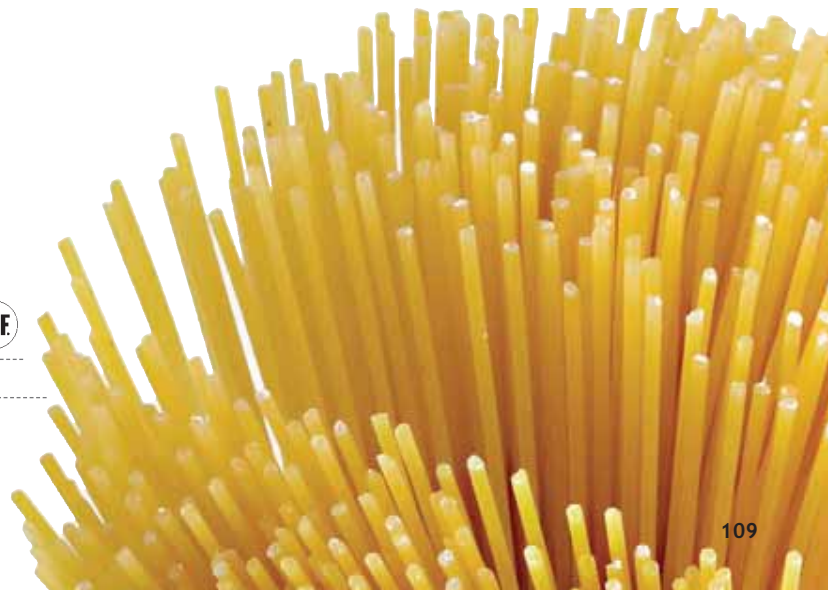
art.	Dia	Lbs
11161-12	4 <sup>3</sup> / <sub>4</sub> "	0.3
11161-14	5 <sup>1</sup> / <sub>2</sub> "	0.4
11161-16	6 <sup>1</sup> / <sub>4</sub> "	0.5
11161-18	7 <sup>1</sup> / <sub>8</sub> "	0.6
11161-20	7 <sup>7</sup> / <sub>8</sub> "	0.7
11161-22	8 <sup>3</sup> / <sub>8</sub> "	1.0
11161-24	9 <sup>1</sup> / <sub>2</sub> "	0.9
11161-28	11"	1.1
11161-32	12 <sup>1</sup> / <sub>2</sub> "	1.5
11161-36	14 <sup>1</sup> / <sub>8</sub> "	1.9
11161-40	15 <sup>3</sup> / <sub>4</sub> "	2.3
11161-45	17 <sup>3</sup> / <sub>4</sub> "	2.8
11161-50	19 <sup>5</sup> / <sub>8</sub> "	3.2
11161-60	23 <sup>3</sup> / <sub>8</sub> "	6.6

**Stainless Steel Lid**  
This lid's soft dome shape is designed to condense vapors and flavors.



**Stock Pot Colander, Stainless Steel**

art.	Dia	Ht.	Lbs
11123-20	7 <sup>7</sup> / <sub>8</sub> "	8 <sup>5</sup> / <sub>8</sub> "	3.5
11123-24	9 <sup>1</sup> / <sub>2</sub> "	10 <sup>3</sup> / <sub>8</sub> "	4.5
11123-28	11"	11 <sup>5</sup> / <sub>8</sub> "	7.4



# SERIES 1000



- Outer and inner satin polish.
- Hollow, tubular stay-cool handles in stainless steel are ergonomically-shaped.

- Perfect for use on any type of stove, whether gas, electric, glass ceramic or induction.
- One-Year Warranty.





**Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11001-16	6¼"	6¼"	3¾	3.2
11001-18	7⅞"	6¼"	4¼	3.4
11001-20	7⅞"	7⅞"	5¾	3.7
11001-22	8⅝"	8⅝"	8¾	4.0
11001-24	9½"	9½"	11	4.7
11001-28	11"	11"	18	7.8
11001-32	12½"	12½"	27	11.0
11001-36	14⅞"	14⅞"	38½	13.0
11001-40	15¾"	15¾"	52¾	16.8
11001-45	17¾"	15¾"	67	21.0
11001-50	19¾"	19¾"	103½	29.0
11001-60	23¾"	21⅞"	158½	42.0

**Stock Pot with Welded Handles.**

The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

**Sauce Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11007-16	6¼"	3¾"	2	2.1
11007-18	7⅞"	4½"	2⅞	2.4
11007-20	7⅞"	4¾"	4	2.9
11007-22	8⅝"	5⅞"	5¼	3.1
11007-24	9½"	5¾"	6⅞	3.9
11007-28	11"	6¼"	10¼	5.1
11007-32	12½"	7⅞"	16¼	7.1
11007-36	14⅞"	8½"	21½	11
11007-40	15¾"	9½"	31¾	11.8
11007-45	17¾"	10¾"	45¼	14.6
11007-50	19¾"	11⅞"	61¼	17.8
11007-60	23¾"	13¾"	104½	24.5

**Sauce Pot with Welded Handles.**

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



**Rondeau, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11009-16	6¼"	2½"	1¾	1.7
11009-18	7⅞"	2¾"	1⅞	2.1
11009-20	7⅞"	3"	2⅞	2.6
11009-24	9½"	3⅞"	4	3.1
11009-28	11"	3¾"	6⅞	4.2
11009-32	12½"	4⅞"	9	6.2
11009-36	14⅞"	5⅞"	13¾	7.8
11009-40	15¾"	5¾"	19	10.5
11009-45	17¾"	6⅞"	26	12.8
11009-50	19¾"	7½"	39	15.3
11009-60	23¾"	10"	74¾	22.6

**Rondeau Pot with Welded Handles.**

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.

**Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11006-12	4¾"	2¾"	⅞	1.0
11006-14	5½"	3⅞"	1¼	1.4
11006-16	6¼"	3¾"	2	1.7
11006-18	7⅞"	4¼"	2⅞	2.1
11006-20	7⅞"	4¾"	4	2.7
11006-22	8⅝"	5⅞"	5¼	3.1
11006-24	9½"	5¾"	6⅞	3.6
11006-28	11"	6¼"	10¾	4.9
11006-32	12½"	7⅞"	16¼	8.8
11006-36	14⅞"	8½"	21¾	10.5

**Stainless Steel Sauce Pan with Welded Handle.**

The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



**Low Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11011-16	6¼"	3⅝"	1⅝	1.8
11011-18	7⅛"	3½"	2½	2.2
11011-20	7⅞"	4¼"	3¼	2.8
11011-24	9½"	4¾"	5¾	4.0

Low Stainless Steel Sauce Pan with Welded Handle.  
The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



**Stew Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11010-16	6¼"	3⅝"	1⅝	1.9
11010-18	7⅛"	3½"	2½	2.3
11010-20	7⅞"	4¼"	3¼	2.9
11010-24	9½"	4¾"	5¾	4.2

Stainless steel stew pot.  
The versatile stew pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



**Splayed Sauté Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11012-16	6¼"	2⅝"	1	1.6
11012-18	7⅛"	2⅝"	1¼	2.0
11012-20	7⅞"	2½"	1⅝	2.5
11012-24	9½"	3"	2⅞	3.0

Splayed Stainless Steel Sauté Pan with Welded Handle.  
The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



**Sauté Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11008-16	6¼"	2½"	1⅝	1.9
11008-18	7⅛"	2¾"	1⅞	2.1
11008-20	7⅞"	3"	2⅝	2.5
11008-24	9½"	3⅝"	4	3.0
11008-28	11"	3¾"	6½	4.0
11008-32	12½"	4⅜"	9¾	4.8
11008-36	14⅞"	5⅝"	13¾	7.5

Stainless Steel Sauté Pan with Welded Handle.  
This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 2½" to 5½" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and induction compatible.



**Frying Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Lbs
11014-20	7⅞"	2"	2.6
11014-24	9½"	2"	3.1
11014-28	11"	2⅛"	3.4
11014-32	12½"	2⅜"	4.8
11014-36	14⅞"	2⅜"	5.6
11014-40	15¾"	2⅜"	7.5
11114-45	17¾"	2½"	9

Stainless Steel Frying Pan with Welded Handle.  
The stainless steel frying pan, with its welded, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.



**Lid, Stainless Steel**

art.	Dia	Lbs
11061-12	4¾"	0.3
11061-14	5½"	0.4
11061-16	6¼"	0.4
11061-18	7⅞"	0.6
11061-20	7⅞"	0.7
11061-22	8⅝"	0.8
11061-24	9½"	0.9
11061-28	11"	1.0
11061-32	12½"	1.9
11061-36	14⅞"	2.4
11061-40	15¾"	2.7
11061-45	17¾"	3.2
11061-50	19⅝"	3.8
11161-60	23⅝"	4.4

Stainless Steel Lid  
This lid's soft dome shape is designed to condense vapors and flavors.

# SERIES 2500 TRIPLE-PLY



## The Paderno Stainless Steel Professional Triple-Ply Series Features:

- Exterior and interior mirror polish finish
- Ergonomic stay-cool hollow handles, solidly affixed with forged rivets
- Laminated stainless steel/aluminum/stainless even layers throughout the whole pan
- Lipped non-dripping edges
- Compatible with all heat sources, including induction.



**Sauce Pan, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12511-16	6¼"	3"	1½	2.6
12511-18	7½"	3½"	2½	3.3
12511-20	7¾"	3½"	2¾	3.9
12511-24	9¼"	4½"	5	5.4

Triple-Ply Stainless Steel Sauce Pan with Stainless Steel Handle. The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. The stainless steel handle is affixed with rivets and the exterior has a mirror polish finish. It is induction compatible.



**Saucier Pan, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12513-16	6¼"	2¾"	1¼	1.8
12513-18	7½"	2½"	1¾	2.4
12513-20	7¾"	2¾"	2½	3.1
12513-24	9½"	3¾"	4	4.1

Triple-Ply Stainless Steel Saucier Pan with Stainless Steel Handle. The rounded sides of the stainless steel saucier pan are ideal for making sauces as they allow for easy whisking and swirling. The pan has a stainless steel handle affixed with strong weldings. It is induction compatible.



**Sauté Pan, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12508-24	9½"	2"	2½	3.9

Stainless Steel Sauté Pan with Stay-Cool Stainless Steel Handle. The stainless steel sauté pan is short with straight sides and a high, stainless steel handle, making it ideal for lightly and quickly frying food. The 2" depth keeps food in the pan, so that it may be shaken and flipped constantly. The sauté pan has a stainless steel handle affixed with rivets. It is induction compatible.



**Frying Pan, Tri-ply**

art.	Dia	Ht.	Lbs
12514-20	7¾"	1¼"	2.0
12514-24	9½"	2½"	2.7
12514-26	10¼"	2½"	3.0
12514-28	11"	2½"	3.3
12514-32	12½"	1¾"	4.9
12514-36	14½"	1¾"	5.9

Induction Ready Stainless Steel Frying Pan. The stainless steel frying pan, with its riveted, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.



**Sauce Pot, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12509-20	7¾"	3¾"	3	3.9
12509-24	9½"	4½"	5	5.4
12509-28	11"	4¾"	7	6.1

Triple-Ply Sauce Pot with Stainless Steel Riveted Handles. The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



**Lid, Stainless Steel**

art.	Dia	Lbs
12561-12	4¾"	0.1
12561-16	6¼"	0.2
12561-18	7½"	0.4
12561-20	7¾"	0.7
12561-24	9½"	0.9
12561-26	10¼"	1.3
12561-28	11"	1.6

Stainless Steel Lid. This lid's soft dome shape is designed to condense vapors and flavors.





**Tri-ply Stainless Steel, Non-Stick Frying Pan**

art.	Dia	Ht.	Lbs
12517-24	9½"	2⅛"	2.7
12517-26	10¼"	2⅛"	3.0
12517-28	11"	2⅛"	3.3
12517-32	12½"	1⅝"	4.9
12517-36	14⅛"	1⅝"	5.6

Induction Ready Non-Stick Stainless Steel Frying Pan.  
The stainless steel non-stick line of frying pans comes with the highest professional non-stick quality surface; the professional Platinum coating. This frying pan is compatible with all heat sources, including induction. The traditional stay-cool curved stainless steel handle, affixed with forged stainless steel rivets, ensures a secure grip for tilting and rotating the pan.



**Sauce Pan, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12511-12	4¾"	2⅜"	0.7	1.6
12511-14	5½"	2¾"	1.0	1.8

Triple-Ply Stainless Steel Sauce Pan with Stainless Steel Riveted Handles.  
The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle and the outer surface has a mirror polish finish. It is induction compatible.



**Sauce Pan with Double Spouts, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12511-10	4"	2"	0.4	1.2

Triple-Ply Stainless Steel Sauce Pan with Stainless Steel Riveted Handles.  
The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle and the outer surface has a mirror polish finish. It is induction compatible.



**Sauce Pot with Lid, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12509-12	4¾"	2⅜"	0.7	1.6

Triple-Ply Sauce Pot with Stainless Steel Riveted Handles.  
The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



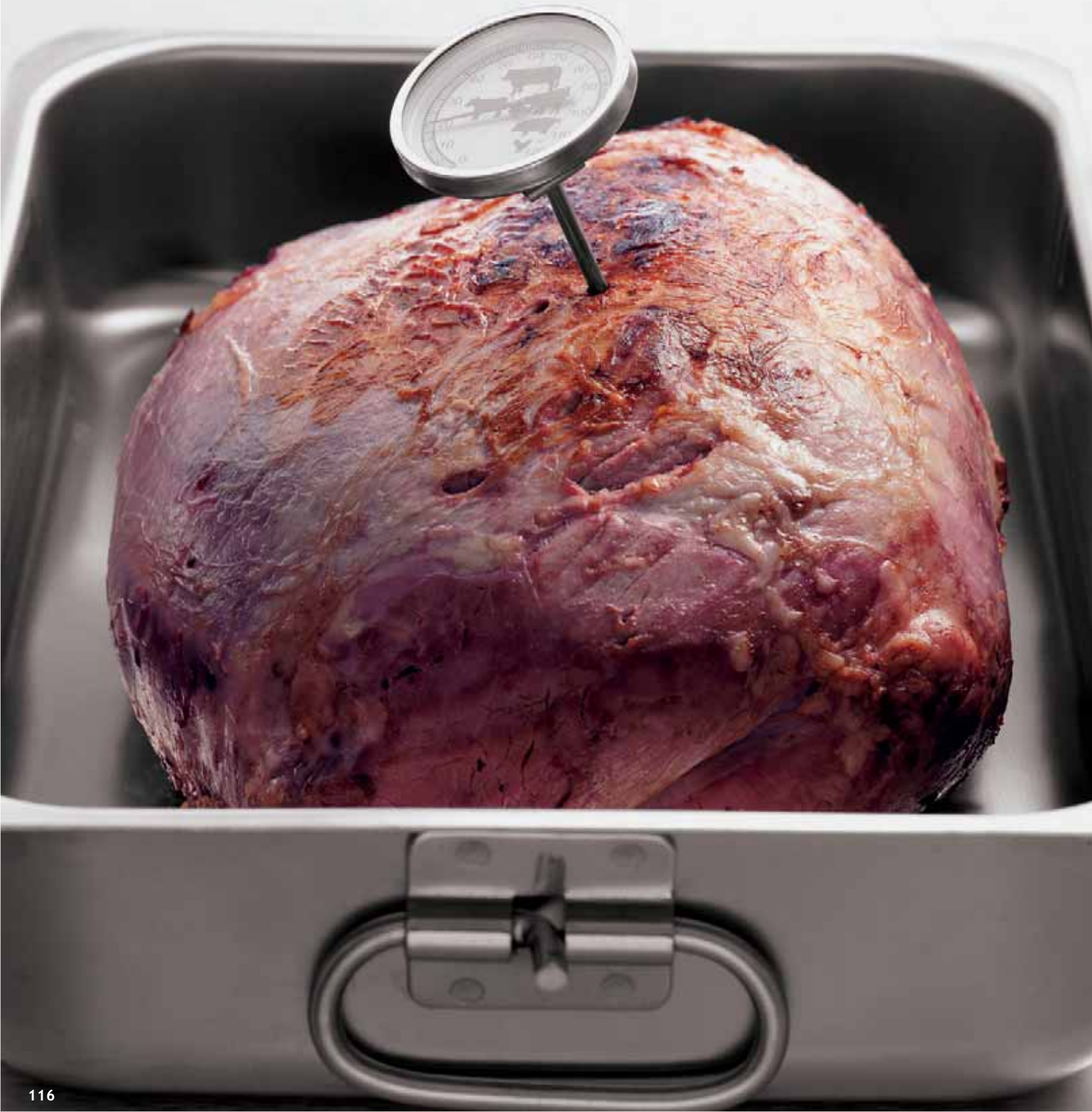
**Stainless Steel Flambe Pan**

art.	Dia	Ht.	Lbs
56163-27	10⅝"	2½"	2.2

Stainless steel flambe pan.  
It is typically used to create an impressive visual presentation at a dramatic point in the preparation of a meal. The flames result from the partial combustion of the flammable alcohol, which is quickly consumed, subsequently extinguishing the flames. Alcohol, such as brandy or fortified wine is usually what is poured over the dish. Common dishes prepared in a flambe pan include Crepes Suzette, bananas foster and steak Diane. Flambe is a showy technique, but it can be dangerous. A cook should make certain never to use the alcohol near an open flame, nor should he or she pour the alcohol onto the food directly from the bottle. If the food is too hot, the flame can travel up the stream of alcohol and into the bottle. Instead, the cook should use a long-handled ladle to pour the liqueur into the pan. He or she should also wait until the flames have died down to transport the food.



# BAKING PANS & Co.





**Pizza Plate with Chrome Holder, Cordierite**

art.	Stone Dia	Holder Width	Holder Length	Lbs
44310-33	13"	6¼"	14"	3.57

Pizza Plate with Chrome Holder, Cordierite.  
Made of natural cordierite ceramic, this pizza plate can be used with a variety of heat sources including grills, woodfire ovens, domestic ovens and microwave ovens. The material does not require pre-seasoning and bakes uniformly to produce crisp, brown crusts. It is also great for baking or reheating breads and pastries. A holder is included so food can be taken directly from the oven to the table. Not dishwasher-safe.



**Fish Plate, Cordierite**

art.	Width	Length	Ht.	Lbs
44311-37	6¼"	14¼"	2"	2.41

Fish Plate, Cordierite.  
Made of natural cordierite ceramic, this fish plate can be used with a variety of heat sources, including grills, woodfire ovens, domestic ovens and microwave ovens. The material does not require pre-seasoning and maintains taste and nutritional properties intact with the use of little to no fat. Not dishwasher-safe.



**Heavy Roasting Pan, Stainless Steel, Folding Handles**

art.	Width	Length	Ht.	Lbs
11944-40	10¼"	15¾"	3½"	9.6

The shallow sides of the roasting pan expose meat as much as possible to the dry heat of the oven. This roasting pan is made of heavy stainless steel and has dual folding handles.



**Deep Brazier with Cover, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11965-50	11⅞"	19⅝"	6"	16

This deep roasting pan, or brazier, has a lid to keep moisture and flavors in, protecting the food from the dry heat. Its 6" height allows for large pieces, whole poultry and substantial meat cuts. It is made of 100% stainless steel.



**Roasting Pan, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11943-40	10¼"	15¾"	3½"	8.2
11943-45	11⅞"	17¾"	3½"	11.4
11943-50	11⅞"	19⅝"	3½"	12.1
11943-60	13¾"	23⅝"	3½"	19.0
11943-61	17"	24"	3½"	22.0

Stainless Steel Roasting Pan.  
The shallow sides of the roasting pan expose meat as much as possible to the dry heat of the oven. This roasting pan is made of heavy stainless steel. The handles are straight and fixed in place.



**Roasting Rack, Stainless Steel**

art.	Width	Length	Ht.	Lb
A4982141	8½"	15"	3¼"	0.93

Roasting Rack, Stainless Steel.  
Roasting racks are an essential tool in any good cook's kitchen. The elevated, curved grid cradles food securely while exposing all sides of uneven meats and poultry to the oven's heat for beautiful, uniform browning. Made of stainless steel.



**Oval Pan, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11939-27	5½"	10⅝"	1½"	0.6



**Asparagus Steamer Set, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
12037-16	6¼"	9½"	5	4.2

The tall asparagus steamer and its basket are designed to cook delicate asparagus upright keeping tips far from the heat source. It is made of stainless steel with a tri-metal base for better heat distribution.





**Meat Roasting Thermometer**

art.	Dia	Length	Lbs
19705-00	2"	4-3/8"	0.2



**Oven Thermometer, Stainless Steel**

art.	Dia	Increment	Range	Lbs
19709-00	2 3/4"	50°F	+100°+600°F	0.2

Oven thermometer  
It is a necessity in any professional kitchen. It shows degrees in increments of 10° Celsius. It shows a range of temperature from +100° to 600° F.



**Fish Poacher, Stainless Steel**

art.	Width	Length	Ht.	Qts	Lbs
11963-70	8 1/4"	27 1/2"	5 1/2"	21	24.3
11963-99	10"	9 3/8"	7 7/8"	46 1/2	42.1

Stainless Steel Fish Poacher.  
This stainless steel fish poacher comes with a lid and a rack for support, and easy removal of the fish. The handles are straight and fixed in place.



**Fish Poacher, Stainless Steel**

art.	Width	Length	Ht.	Lbs
41964-45	6 1/4"	18 1/2"	4 1/2"	2.4
41964-60	7 1/2"	24"	5"	5.2

Stainless Steel Fish Poacher.  
This stainless steel fish poacher comes with a lid and a rack for support, and easy removal of the fish. The handles are straight and fixed in place.



**Round Bain-Marie, Stainless Steel, One Handle**

art.	Dia	Ht.	Qts	Lbs
11910-12	4 3/4"	5 1/2"	1 1/2	1.4



**Bain-Marie, Stainless Steel, 2 Short Handles**

art.	Dia	Ht.	Qts	Lbs
11911-12	4 3/4"	5 1/2"	1 1/2	1.2
11911-14	5 1/2"	6 1/4"	2 3/8	1.6
11911-16	6 1/4"	7 1/8"	3 3/4	2.2
11911-18	7 1/8"	7 7/8"	5 1/4	2.4
11911-20	7 7/8"	8 5/8"	7 3/8	3.2

The Bain-Marie, or water bath, is a heating or cooking process in which a water-filled receptacle is used as the element to provide gentle, even heat. This technique allows for the cooking of delicate dishes or to keep food warm. From melting chocolate to keeping the temperature of delicate sauces, the Bain-Marie is an essential cooking piece. Safe for use in the oven, on the stove, in a hotel pan or in a chafing dish.





**Square Bain-Marie, Stainless Steel, Stackable Insert**

art.	Width	Length	Ht.	Qts	Lbs
44502-01	6 1/8"	6 1/8"	9 1/4"	5 1/4	1.8

The Bain-Marie, or water bath, is a heating or cooking process in which a water-filled receptacle is used as the element to provide gentle, even heat. This technique allows for the cooking of delicate dishes or to keep food warm. From melting chocolate to keeping the temperature of delicate sauces, the Bain-Marie is an essential cooking piece. Safe for use in the oven, on the stove, in a hotel pan or in a chafing dish.



**Whistling Kettle, Stainless Steel**

art.	Qts	Lbs
41914-03	3"	2.5

This 3-quart whistling kettle is made of stainless steel and comes with a stay-cool, comfortable handle and steam shield on top of the spout.



**Splatter Screen, Stainless Steel**

art.	Dia	Lbs
11917-28	11"	0.6
11917-34	13 3/8"	0.7

Splatter screen. It is constructed of heavy duty stainless steel. It has a solidly affixed ABS plastic handle. It keeps face and hands safe from hot liquids. It fits over many frying pans. It is a must when cooking at very high temperatures.



**Insulated Stainless Steel Gravy Boat with Spout**

art.	Dia	Ht.	Oz.
41620-04	5"	5 1/8"	13 1/4"

Insulated stainless steel gravy boat. It has a top diameter of 7 3/8". It is a staple in any kitchen. It's hinged lid makes it easy to open and close. It keeps sauces and dressings warm at the table. It is beautiful and dishwasher-safe.



**Oven Fry Basket, GN1/1, Stainless Steel**

art.	Width	Length	Lbs
11750-11	12 3/4"	20 7/8"	3.5

This stainless steel oven fry basket is primarily used for cooking fried products in a convection oven. The wire construction allows the oven's dry heat to cook food easily and provides an evenly-browned and crispy finish to foods such as French fries. The basket's size makes it easy to cook large quantities at a time. This healthy alternative to deep-frying also saves space and costs, as it eliminates the need to purchase, store and dispose of oils.



**Enamel Grid Plate**

art.	Width	Length	Lbs
11760-11	12 7/8"	20 7/8"	12.5

Enamel Grid Plate. Grilling food is one of the oldest methods of cooking. Simple and fast, it gives a distinctive flavor to meat, fish or vegetables. The enamel grid plate is ideal for such preparation in large quantities for catering and banquets. Can be used with a 1/1 stainless steel or porcelain food pan in a standard or convection oven.



# N COPPER SERIES 15300 15400



Copper cookware has long been favored by professional and home chefs alike. Not only is it aesthetically appealing, but its uniform heat conductivity and temperature control are unparalleled, as it reacts almost instantly to temperature changes. Series 15300-15400 by Paderno World Cuisine boasts these qualities in two versions: unfinished and tin-lined.

Made of solid copper, the thicknesses range from 1.5 mm to 2.5 mm. The tin-lined pieces are tinned over fire by hand and feature beautifully polished handles made of solid brass and are secured by wide rivets. To extend the life of copper cookware, always wash by hand and dry immediately. Do not pre-heat tin-lined copper, as overheating will cause tin to blister and melt. Use wood or nylon tools to avoid scratching the finish. Not induction compatible.



### Copper Stock Pot

art.	Dia	Ht.	Qts	Lbs
15301-22	8¾"	7⅞"	8½	6.60

Copper Stock Pot.  
Stock pots are kitchen staples that are primarily used for making soups and stocks. Its height combined with a narrower width limit the evaporation of liquid, while the flavors of meats, vegetables and aromatics are maximized during the cooking process. The solid copper exterior guarantees even heat distribution. Hand-wash only.



### Lid, Copper

art.	Dia	Lbs
15361-22	8¾"	1.01

Copper Lid.  
Lid for copper stock pot #15301-22. Hand-wash only.



### Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Ht. with lid	Lbs
15343-36	11"	13⅞"	2¾"	5½"	6.63

Copper Roasting Pan with Lid, Rectangular.  
The shallow depth of this roasting pan exposes meat or poultry as much as possible to the dry heat of the oven, creating a beautifully browned crust or skin. Made of lightly-hammered copper, dishes can be taken directly from the oven to the table for stunning presentations. Hand-wash only.



### Oval Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Ht. with lid	Lbs
15338-38	9½"	14¾"	5"	7"	6.74

Copper Roasting Pan with Lid, Oval.  
This deep roasting pan, or brazier, has a lid to retain moisture and flavors, protecting food from dry heat. Its depth allows for large pieces of meat or whole poultry. Made of lightly-hammered copper, dishes can be taken directly from the oven to the table for stunning presentations. Hand-wash only.



### Fish Poacher, Copper

art.	Width	Length	Ht.	Lbs
15438-50	7⅞"	19½"	6⅞"	8.79

Copper Fish Poacher.  
This lightly-hammered copper fish poacher can accommodate an entire fish that will feed a large group of people. It sits over two burners for uniform heating and includes a support rack that will hold fish while cooking, and remove it while maintaining its shape. Hand-wash only.



### Oval Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Ht. with lid	Lbs
15339-36	10½"	15⅞"	2½"	5½"	6.01

Copper Roasting Pan with Lid, Oval.  
This deep roasting pan, or brazier, has a lid to retain moisture and flavors, protecting food from dry heat. Its depth allows for large pieces of meat or whole poultry. Made of lightly-hammered copper, dishes can be taken directly from the oven to the table for stunning presentations. Hand-wash only.



### Sugar Saucepan, Copper

art.	Dia	Ht.	Qts	Lbs
15406-16	6⅜"	3⅝"	1¾	2.62
15406-20	8"	4⅞"	3⅜	3.25

Copper Sugar Sauce Pan.  
Made from unlined copper, this sugar sauce pan is an important part of a confectioner's kitchen. The straight, smooth sides discourage sugar grains from sticking and crystallizing, and even heat distribution dissolves and caramelizes sugar quickly without forming clumps. The side spout ensures clean pouring. Hand-wash only.



### Polenta Pan, Copper

art.	Top Dia	Bottom Dia	Ht.	Qts	Lbs
15412-25	9¾"	7⅞"	5¼"	4½	3.65

Copper Polenta Pot.  
Specially designed to prepare the classic Italian polenta, the deep size and flared sides of this traditional polenta pot (or paiolo) encourage the frequent stirring that is necessary to produce a creamy porridge. Hand-wash only.



**Copper Fondue Set**

art.	Dia	Ht.	Lbs
15430-11		10½"	5.97
Base	6⅞"	4⅜"	
Insert	6½"	3¾"	
Stand	6¼"	4½"	

**Copper Fondue Set.**

This elegant, lightly-hammered copper fondue set sits on a sturdy iron stand and has a porcelain insert that is safe to use with chocolate and cheese, as hot water will not scorch these sauces. Use without the porcelain insert to cook meats in oil. The set comes with a stand, a copper base, a porcelain insert, a burner and six forks. Clean stand with a damp cloth or sponge. When using the base with oil, it is recommended to use approximately 36 to 48 ounces of liquid. Capacity of porcelain insert when filled to inner line is 32 ounces. For replacement forks, see item #15430-11. Hand-wash copper base.



**Dipping Forks, Set of 6**

art.	Length	Lb
15428-06	9⅞"	0.25

**Dipping Forks, Set of 6.**

Replacement forks for fondue set #15430-11.



**Small Copper Sauce Pan**

art.	Dia	Ht.	Oz	Lb
15306-07	2¾"	1⅝"	6	0.40

**Small Copper Sauce Pan.**

Presentation is at its finest when dishes and sauces are served in these mini copper cookware pieces. They can safely go directly from the oven or stove to the table, making for stunning single servings. Hand-wash only.



**Mini Saucepan, Copper**

art.	Dia	Ht.	Oz	Lb
15309-07	2¾"	1⅝"	4	0.23

**Small Copper Sauce Pan.**

Presentation is at its finest when dishes and sauces are served in these mini copper cookware pieces. They can safely go directly from the oven or stove to the table, making for stunning single servings. Hand-wash only.



**Mini Saucepan, Copper**

art.	Dia	Ht.	Oz	Lbs
15404-10		2½"		1.29
Pan	4"	1⅞"	13	
Insert	3½"	2"	6	

**Copper Butter Warmer with Insert**

The butter warmer has endless uses. Alone, the copper base can be used over direct heat to warm sauces or melt butter. With the porcelain insert, it makes a beautiful presentation piece for chocolate and caramel sauces, warm dips or melted lemon-butter for seafood. Hand-wash copper base.



**Mini Saucepan with Lid, Copper**

art.	Dia	Ht.	Oz	Lb
15306-10	4"	2"	13	0.98

**Small Copper Sauce Pan with Lid.**

Presentation is at its finest when dishes and sauces are served in these mini copper cookware pieces. They can safely go directly from the oven or stove to the table, making for stunning single servings. Lid included. Hand-wash only.



**Copper Restorer**

art.	ml	Oz	Lb
70208	250	8	0.9

**Copper Restorer.**

The World Cuisine copper restorer quickly and effectively removes dirt and tarnish from all copper, polishing to a smooth and lustrous shine. It contains no harsh chemicals and is non-toxic.



# SERIES 15200



Copper cookware has long been favored by professional and home chefs alike. Not only is it aesthetically appealing, but its uniform heat conductivity and temperature control are unparalleled, as it reacts almost instantly to temperature changes. Series 15200 by Paderno World Cuisine boasts these features and more in its super heat-conductive multi-layer construction (polished solid copper, aluminum and 18/10 stainless steel). This combination distributes heat from bottom to top quickly and evenly, with the added benefit of the stainless steel finish, which will not react with acidic ingredients in foods such as tomatoes and citrus. The beautifully polished handles are made of solid brass and are secured by wide rivets. To extend the life of copper cookware, always wash by hand and dry immediately. Not induction compatible.



## Copper Lids

art.	Dia	Lbs
15261-16	6¼"	0.85
15261-20	7⅞"	0.95
15261-24	9½"	1.63
15261-26	10¼"	1.44
15261-30	11¾"	1.77

Copper Lids. Hand-wash only.



## Copper Sauce Pot

art.	Dia	Ht.	Qts	Lbs
15207-16	6¼"	3⅞"	1½	2.53
15207-20	7⅞"	4⅜"	3⅝	4.35
15207-26	10¼"	5½"	8½	7.83

Copper Sauce Pot.

The versatile sauce pot is suited for blanching vegetables and fruits, and heating or re-heating liquids, stews and sauces. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.



## Copper Rondeau

art.	Dia	Ht.	Qts	Lbs
15209-24	9½"	3½"	4½	4.70
15209-26	10¼"	3½"	5¼	4.95
15209-30	11¾"	3¾"	7⅜	7.88

Copper Rondeau.

The rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.



## Copper Sauce Pan

art.	Dia	Ht.	Qts	Lbs
15206-20	7⅞"	4⅜"	3⅝	4.38

Copper Sauce Pan.

Primarily used for heating liquids and reducing sauces, the wide base and low sides of this sauce pan allow liquids to evaporate quickly. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.



## Copper Sauté Pan

art.	Dia	Ht.	Qts	Lbs
15208-24	9½"	3½"	4½	4.70
15208-26	10¼"	3½"	5¼	6.25

Copper Sauté Pan.

The sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The depth keeps food in the pan, so that it may be shaken and flipped constantly. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.



## Copper Fry Pan

art.	Dia	Ht.	Lbs
15214-26	10¼"	2"	3.45

Copper Fry Pan.

The fry pan is used most commonly for searing and flambéing any dish. A long handle ensures a secure grip for tilting and rotating the pan. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.



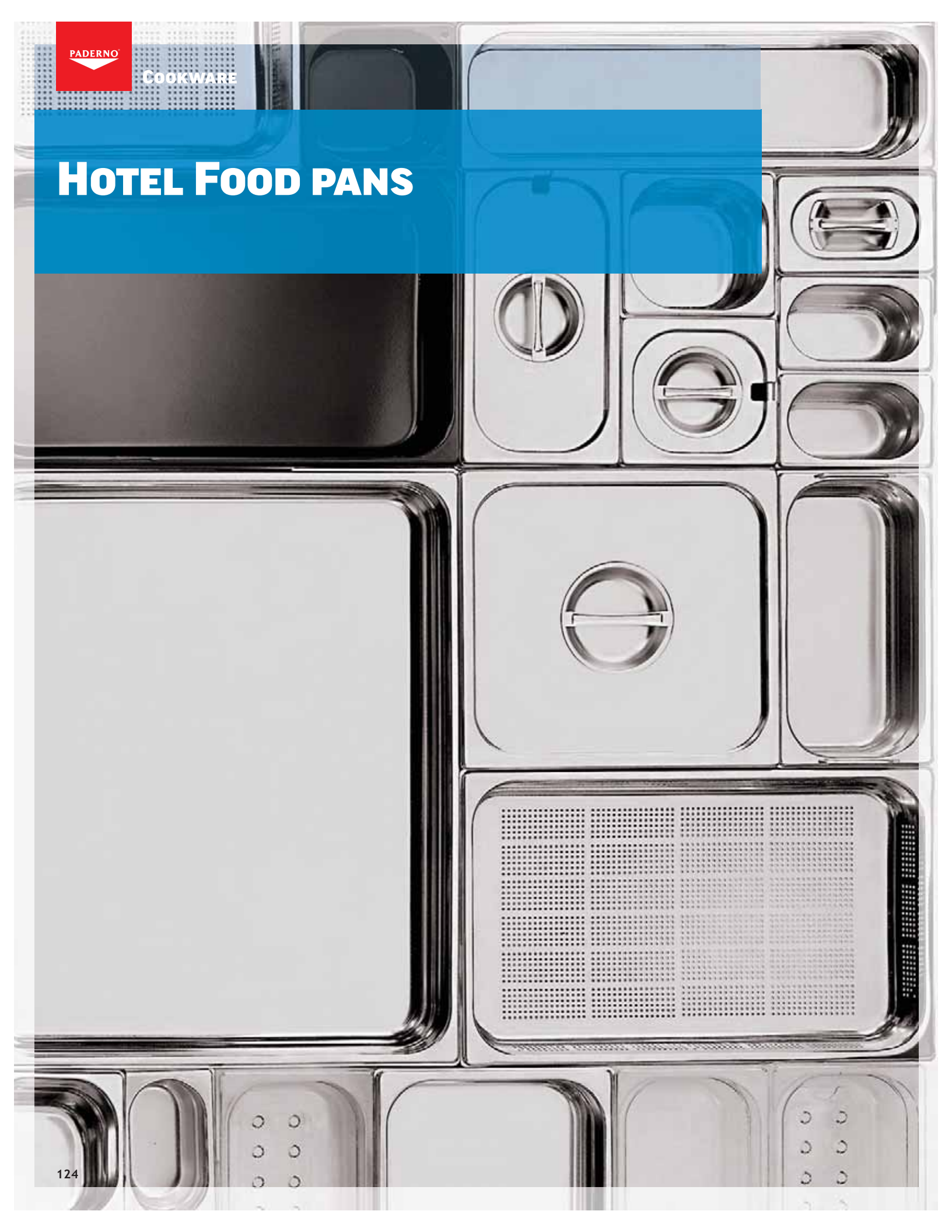
## Copper Paella Pan





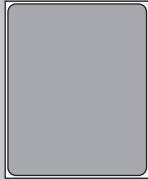








art.	Dia	Ht.	Lbs
15215-26	10¼"	2"	3.55

Copper Paella Pan.

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The 3-ply copper, aluminum and stainless steel construction offers even heat distribution and durability. Hand-wash only.

# HOTEL FOOD PANS



											
	Size Length x Width	Depth	Qts	Standard	Lbs	Fixed handles	Lbs	Internal handles	Lbs	Retractable handles	Lbs
	<b>2/1</b> 25½"x20⅞" 18-Gauge	¾" 1½" 2½" 4" 6" 7⅞"	20 32¾ 48⅝ 59	14101-02 14101-04 14101-06 14101-10 14101-15 14101-20	6.3 6.8 7.1 7.8 8.5 9.6					14151-10 14151-15 14151-20	8.8 10.3 11.7
	<b>1/1</b> 20⅞"x12¾"	¾" 1½" 2½" 4" 6" 7⅞"	10½ 15⅞ 23¼ 29½	14102-02 14102-04 14102-06 14102-10 14102-15 14102-20	2.4 3.0 3.3 4.0 4.2 5.1	14112-10 14112-15 14112-20	4.0 4.6 5.5	14142-10 14142-15 14142-20	4.0 4.9 5.1	14152-06 14152-10 14152-15 14152-20	3.4 3.9 4.8 5.4
	<b>2/3</b> 14"x12½"	¾" 1½" 2½" 4" 6" 7⅞"	6⅝ 9½ 14¾ 19	14103-02 14103-04 14103-06 14103-10 14103-15 14103-20	1.7 1.9 2.3 2.6 3.2 3.9						
	<b>2/4</b> 20⅞"x6⅝"	2½" 4" 6"	4¼ 6⅝ 10½	14104-06 14104-10 14104-15	1.9 2.2 2.5						
	<b>1/2</b> 12½"x10½"	¾" 1½" 2½" 4" 6" 7⅞"	4¼ 6⅝ 10½ 13¾	14105-02 14105-04 14105-06 14105-10 14105-15 14105-20	1.3 1.4 1.7 2.2 2.6 2.9	14115-10 14115-15 14115-20	2.3 2.8 3.1	14145-10 14145-15 14145-20	2.3 2.7 3.1	14155-10 14155-15 14155-20	2.5 2.7 3.2
	<b>1/3</b> 12¾"x7⅞"	2½" 4" 6" 7⅞"	3¼ 4¼ 6⅝ 8½	14107-06 14107-10 14107-15 14107-20	1.3 1.4 1.9 2.3	14117-10 14117-15 14117-20	1.6 2.0 2.5	14147-10 14147-15 14147-20	1.6 2.0 2.4	14157-10 14157-15 14157-20	1.8 2.2 2.5
	<b>1/4</b> 12¾"x6¼"	2½" 4" 6" 7⅞"	2⅝ 3¼ 5¼ 6⅝	14108-06 14108-10 14108-15 14108-20	0.9 1.1 1.5 2.0	14118-10 14118-15 14118-20	1.3 1.6 2.2	14148-10 14148-15 14148-20	1.2 1.6 2.1	14158-10 14158-15 14158-20	1.4 1.7 2.1
	<b>1/6</b> 7"x6¼"	2½" 4" 6" 7⅞"	1 2⅝ 2⅝ 3¼	14109-06 14109-10 14109-15 14109-20	0.6 0.9 1.3 1.7	14119-10 14119-15	1.0 1.4			14159-10 14159-15 14159-20	1.0 1.4 1.8
	<b>1/9</b> 7"x4⅜"	2½" 4"	⅝ 1	14110-06 14110-10	0.5 0.6						

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. All inserts are stackable and have rounded reinforced edges. They are made of 21-gauge, 18/10 mirror-polished stainless steel. They have seamless construction and are durable, corrosion-resistant and non-tarnishing. They do not react to any food and protect flavors. In addition to in-process control during manufacturing and fabrication, these metals have met the specifications developed by the American Society for Testing and Materials (ASTM) with regard to mechanical properties such as toughness and corrosion resistance. The Paderno series is a part of a lineage of cookware more than 80 years old. NSF approved.

PERFORATED HOTEL PANS



	Size Length x Width	Depth	Qts	Standard	Lbs	Folding handles	Lbs
	2/1 25 1/2" x 20 7/8" 18-Gauge	3/4"	20	14201-02	6.1		
		1 1/2"		14201-04	6.4		
		2 1/2"		14201-06	7.2		
		4"		14201-10	7.2		
		6"		14201-15	8.1		
		7 7/8"		14201-20	9.9		
	1/1 20 7/8" x 12 3/4"	3/4"	10 1/2	14202-02	2.3	14252-06	3.5
		1 1/2"		14202-04	2.6		
		2 1/2"		14202-06	3.1		
		4"		14202-10	3.6		
		6"		14202-15	4.1		
		7 7/8"		14202-20	4.6		
	2/3 14" x 12 1/2"	2 1/2"	6 3/8	14203-06	1.8		
		4"	9 1/2	14203-10	2.6		
		6"	14 3/4	14203-15	3.1		
		7 7/8"	19	14203-20	3.5		
	1/2 12 1/2" x 10 1/2"	3/4"	4 1/4	14205-02	1.2	14255-06	2.1
		1 1/2"		14205-04	1.4		
		2 1/2"		14205-06	1.7		
		4"		14205-10	2.0		
		6"		14205-15	2.5		
		7 7/8"		14205-20	3.0		

Containers depth 3/4" and 1 1/2" only bottom perforated.



Hotel Pan, Drainer Plate, Stainless Steel

art.	GN	Width	Length	Ht.	Lbs
14402-00	1/1	10 <sup>7/16"</sup>	18 <sup>3/16"</sup>	5/8"	1.55
14405-00	1/2	8"	10 3/8"	3/8"	0.65
14407-00	1/3	4 1/2"	10 3/8"	3/8"	0.45

Adaptor Bars, Stainless Steel


art.	GN	Length	Lbs
14409-01	1/1	12 3/4"	0.2
14409-02	2/1	20 7/8"	0.4



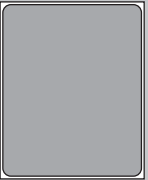




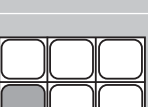
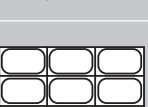
**BAKING SHEETS/PANS**

									
	Size Length x Width	Depth	Qts	Non-Stick pan PFOA-free coating	Lbs	Baking sheet	Lbs	Non-Stick baking sheet PFOA-free coating	Lbs
	<b>2/1</b> 25½"x20⅞" 18-Gauge	¾" 1½" 2½"				14301-02 14301-04 14301-06	6.1 6.8 7.6		
	<b>1/1</b> 20⅞"x12¾"	¾" 1½" 2½"		14162-02 14162-04 14162-06	2.4 3.0 3.0	14302-02 14302-04 14302-06	2.4 2.9 3.2	14362-02 14362-04 14362-06	2.4 2.9 3.2
	<b>2/3</b> 14"x12½"	¾" 1½" 2½"				14303-02 14303-04 14303-06	1.7 1.9 2.1		
	<b>1/2</b> 12½"x10½"	¾" 1½" 2½"		14165-02 14165-04 14165-06	1.3 1.4 1.7	14305-02 14305-04 14305-06	1.3 1.5 1.7	14365-02 14365-04 14365-06	1.3 1.5 1.7

**S/S LIDS**

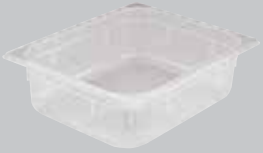







						
Size Length x Width	Standard	Handles	Notched	Notched + Handles	With Seal	With Seal + Handles
<b>1/1</b> 20⅞"x12¾"	14502-00 Lbs 2.5	14512-00 Lbs 2.5	14522-00 Lbs 3.1	14532-00 Lbs 3.0	14542-00 Lbs 2.5	14552-00 Lbs 2.7
<b>2/3</b> 14"x12½"	14503-00 Lbs 1.7		14523-00 Lbs 1.6		14543-00 Lbs 2.0	
<b>2/4</b> 20⅞"x6⅜"	14504-00 Lbs 1.4					
<b>1/2</b> 12½"x10½"	14505-00 Lbs 1.5	14515-00 Lbs 1.3	14525-00 Lbs 1.2	14535-00 Lbs 1.2	14545-00 Lbs 1.5	14555-00 Lbs 1.4
<b>1/3</b> 12¾"x7⅞"	14507-00 Lbs 0.9	14517-00 Lbs 0.8	14527-00 Lbs 0.9	14537-00 Lbs 1.1	14547-00 Lbs 1.0	14557-00 Lbs 1.0
<b>1/4</b> 12¾"x6¼"	14508-00 Lbs 0.7	14518-00 Lbs 0.7	14528-00 Lbs 0.6	14538-00 Lbs 0.6	14548-00 Lbs 0.8	14558-00 Lbs 0.7
<b>1/6</b> 7"x6¼"	14509-00 Lbs 0.5	14519-00 Lbs 0.4	14529-00 Lbs 0.4	14539-00 Lbs 0.4	14549-00 Lbs 0.6	14559-00 Lbs 0.6
<b>1/9</b> 7"x4⅜"	14510-00 Lbs 0.3					

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. All containers and lids are made of polycarbonate, a thick clear material that makes these pans thermal shock-resistant from -140 degrees to +250 degrees Fahrenheit. Because of their perfectly smooth surface, they are easy to clean. Polycarbonate is virtually unbreakable and will last a lifetime. All pans have metric graduations, are stackable and will not react to acidic foods, oils or alcohol.






	Size Length x Width	Depth	Qts	Pan	Lbs	Lid	Lbs	Lid with Silicone Sealing	Lbs	Grid	Lbs
	<b>2/1</b> 25½"x20⅞"	6" 7⅞"	44⅜ 55	14561-15 14561-20	3.7 4.0	14571-00	3.7			14591-00	1.5
	<b>1/1</b> 20⅞"x12¾"	2½" 4" 6" 7⅞"	10½ 15⅞ 23¼ 29½	14562-06 14562-10 14562-15 14562-20	1.8 2.2 2.9 3.4	14572-00	1.4			14592-00	0.9
	<b>1/2</b> 12½"x10½"	2½" 4" 6" 7⅞"	4¼ 6⅜ 10½ 13¾	14565-06 14565-10 14565-15 14565-20	0.8 1.0 1.4 1.8	14575-00	0.7	14585-00	0.8	14595-00	0.4
	<b>1/3</b> 12¾"x7⅞"	2½" 4" 6" 7⅞"	3¼ 4¼ 6⅜ 8½	14567-06 14567-10 14567-15 14567-20	0.7 0.8 1.1 1.3	14577-00	0.5			14597-00	0.3
	<b>1/4</b> 12¾"x6¼"	2½" 4" 6" 7⅞"	2½ 3¼ 5¼ 6⅜	14568-06 14568-10 14568-15 14568-20	0.5 0.7 0.9 1.0	14578-00	0.3			14598-00	0.1
	<b>1/6</b> 7"x6¼"	2½" 4" 6" 7⅞"	1 2½ 2⅞ 3¼	14569-06 14569-10 14569-15 14569-20	0.3 0.4 0.6 0.7	14579-00	0.2			14599-00	0.1
	<b>1/9</b> 7"x4⅜"	2½" 4"	⅝ 1	14570-06 14570-10	0.2 0.3	14580-00	0.1				



**POLYPROPYLENE  
HOTEL FOOD PANS**

							
	Size Length x Width	Depth	Qts	Pan	Lbs	Grid	Lbs
	<b>1/1</b> 20 <sup>7</sup> / <sub>8</sub> "x12 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4" 6" 7 <sup>7</sup> / <sub>8</sub> "	10 <sup>1</sup> / <sub>2</sub> 15 <sup>7</sup> / <sub>8</sub> 23 <sup>1</sup> / <sub>4</sub> 29 <sup>1</sup> / <sub>2</sub>	14702-06 14702-10 14702-15 14702-20	1.4 1.8 2.1 2.4	14712-00	0.7
	<b>1/2</b> 12 <sup>1</sup> / <sub>2</sub> "x10 <sup>1</sup> / <sub>2</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4" 6" 7 <sup>7</sup> / <sub>8</sub> "	4 <sup>1</sup> / <sub>4</sub> 6 <sup>3</sup> / <sub>8</sub> 10 <sup>1</sup> / <sub>2</sub> 13 <sup>3</sup> / <sub>4</sub>	14705-06 14705-10 14705-15 14705-20	0.7 0.8 1.0 1.3	14715-00	0.3
	<b>1/3</b> 12 <sup>3</sup> / <sub>4</sub> "x7 <sup>1</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4" 6" 7 <sup>7</sup> / <sub>8</sub> "	3 <sup>1</sup> / <sub>4</sub> 4 <sup>1</sup> / <sub>4</sub> 6 <sup>3</sup> / <sub>8</sub> 8 <sup>1</sup> / <sub>2</sub>	14707-06 14707-10 14707-15 14707-20	0.5 0.6 0.7 1.0	14717-00	0.2
	<b>1/4</b> 12 <sup>3</sup> / <sub>4</sub> "x6 <sup>1</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4" 6"	2 <sup>1</sup> / <sub>8</sub> 3 <sup>1</sup> / <sub>4</sub> 5 <sup>1</sup> / <sub>4</sub>	14708-06 14708-10 14708-15	0.4 0.5 0.6	14718-00	0.1
	<b>1/6</b> 7"x6 <sup>1</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4" 6"	1 2 <sup>1</sup> / <sub>8</sub> 2 <sup>5</sup> / <sub>8</sub>	14709-06 14709-10 14709-15	0.3 0.3 0.4	14719-00	0.1
	<b>1/9</b> 7"x4 <sup>3</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> " 4"	<sup>5</sup> / <sub>8</sub> 1	14710-06 14710-10	0.1 0.2		

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. These containers are thermal shock-resistant from -40 degrees to 210 degrees Fahrenheit. All pans are easy to clean, highly stackable and have metric graduations. Made of polypropylene, they are in full compliance with food contact and sanitary requirements. They are light, dishwasher safe and do not retain odors. Their versatility allows them to be used for storage, display, serving and food prepping within their temperature limits. Although polypropylene pans are characterized by their strength and their affordability, they are lighter than their polycarbonate counterparts. Corresponding lids available separately.

<b>POLYPROPYLENE LIDS</b>						
Size Length x Width	Lbs	Clear	Blue	Red	Yellow	Green
<b>1/1</b> 20 <sup>7</sup> / <sub>8</sub> "x12 <sup>3</sup> / <sub>4</sub> "	0.7	14722-99	14722-00	14722-11	14722-22	14722-33
<b>1/2</b> 12 <sup>1</sup> / <sub>2</sub> "x10 <sup>1</sup> / <sub>2</sub> "	0.4	14725-99	14725-00	14725-11	14725-22	14725-33
<b>1/3</b> 12 <sup>3</sup> / <sub>4</sub> "x7 <sup>1</sup> / <sub>8</sub> "	0.3	14727-99	14727-00	14727-11	14727-22	14727-33
<b>1/4</b> 12 <sup>3</sup> / <sub>4</sub> "x6 <sup>1</sup> / <sub>4</sub> "	0.2	14728-99	14728-00	14728-11	14728-22	14728-33
<b>1/6</b> 7"x6 <sup>1</sup> / <sub>4</sub> "	0.1	14729-99	14729-00	14729-11	14729-22	14729-33
<b>1/9</b> 7"x4 <sup>3</sup> / <sub>8</sub> "	0.1	14730-99	14730-00	14730-11	14730-22	14730-33

PORCELAIN HOTEL FOOD PANS

	Size Length x Width	Depth	Qts	Pan	Lbs
	<b>1/1</b> 20 <sup>7</sup> / <sub>8</sub> "x12 <sup>3</sup> / <sub>4</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	10 <sup>1</sup> / <sub>2</sub>	44332-03 44332-06	6.6 10.6
	<b>2/3</b> 14"x12 <sup>1</sup> / <sub>2</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	6 <sup>3</sup> / <sub>8</sub>	44333-03 44333-06	4.4 7.2
	<b>2/4</b> 20 <sup>7</sup> / <sub>8</sub> "x6 <sup>3</sup> / <sub>8</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	4 <sup>1</sup> / <sub>4</sub>	44334-03 44334-06	2.4 3.5
	<b>1/2</b> 12 <sup>1</sup> / <sub>2</sub> "x10 <sup>1</sup> / <sub>2</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	4 <sup>1</sup> / <sub>4</sub>	44335-03 44335-06	3.7 5.8
	<b>1/3</b> 12 <sup>3</sup> / <sub>4</sub> "x7 <sup>1</sup> / <sub>8</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	3 <sup>1</sup> / <sub>4</sub>	44337-03 44337-06	2.6 3.5
	<b>1/4</b> 12 <sup>3</sup> / <sub>4</sub> "x6 <sup>1</sup> / <sub>4</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	2 <sup>1</sup> / <sub>8</sub>	44338-03 44338-06	1.7 2.9
	<b>1/6</b> 7"x6 <sup>1</sup> / <sub>4</sub> "	<sup>3</sup> / <sub>4</sub> " 2 <sup>1</sup> / <sub>2</sub> "	1	44339-03 44339-06	1.3 1.9

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. These porcelain pans offer a classic alternative to their stainless steel, polycarbonate and polypropylene counterparts. Porcelain is broiler-proof, shock-resistant, microwave and dishwasher-safe. It can retain a wide range of temperatures from extremely hot to freezing.





**PORCELAIN  
INDUCTION HOTEL PANS**

	Size Length x Width	Depth	Qts	Pan	Lbs
	<b>1/1</b> 20 <sup>7</sup> / <sub>8</sub> "x12 <sup>3</sup> / <sub>4</sub> "	2 <sup>1</sup> / <sub>2</sub> "	10 <sup>1</sup> / <sub>2</sub>	44342-06	10.6
	<b>2/3</b> 14"x12 <sup>1</sup> / <sub>2</sub> "	2 <sup>1</sup> / <sub>2</sub> "	6 <sup>3</sup> / <sub>8</sub>	44343-06	7.2
	<b>2/4</b> 20 <sup>7</sup> / <sub>8</sub> "x6 <sup>3</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> "	4 <sup>1</sup> / <sub>4</sub>	44344-06	6.6
	<b>1/2</b> 12 <sup>1</sup> / <sub>2</sub> "x10 <sup>1</sup> / <sub>2</sub> "	2 <sup>1</sup> / <sub>2</sub> "	4 <sup>1</sup> / <sub>4</sub>	44345-06	5.9
	<b>1/3</b> 12 <sup>3</sup> / <sub>4</sub> "x7 <sup>1</sup> / <sub>8</sub> "	2 <sup>1</sup> / <sub>2</sub> "	3 <sup>1</sup> / <sub>4</sub>	44347-06	4.4

The induction porcelain hotel pan has a built-in induction heating system. Each pan contains encapsulated iron beans that actually conduct the induction. These pans are designed for use on a generator to maintain heat. The induction provides precise temperature control with lower energy consumption and shorter cooking times. Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. The recommended power is 800 watts.



# ALUMINUM & NON-STICK





### Fry Pan, Aluminum

art.	Dia	Ht.	Lbs
A1611418	7"	1½"	1.0
A1611420	8"	2"	1.4
A1611425	10"	2"	1.9
A1611432	12"	2"	2.7
A1611436	14"	2½"	3.4

#### Spare Parts

A11710AC	4¾"	Silicone Sleeve	0.1	For 7" & 8" Fry Pans
A11710AD	5¼"	Silicone Sleeve	0.1	For 10" Fry Pans
A11710AE	6½"	Silicone Sleeve	0.2	For 12" & 14" Fry Pans

Aluminum fry pans are known and well-liked because they have excellent heat conductivity, are sturdy and easy to care for. Available in five sizes, they are ⅛" (3mm) thick throughout and are constructed of 9-gauge, 3003 series aluminum. The steel handle, attached by special alloy rivets, comes with a removable, heat-resistant silicone handle.



### Non-Stick Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A1611718	7"	1½"	1.0
A1611720	8"	2"	1.4
A1611725	10"	2"	1.9
A1611732	12"	2"	2.7
A1611736	14"	2½"	3.4

#### Spare Parts

A11710AC	4¾"	Silicone Sleeve	0.1	For 7" & 8" Fry Pans
A11710AD	5¼"	Silicone Sleeve	0.1	For 10" Fry Pans
A11710AE	6½"	Silicone Sleeve	0.2	For 12" & 14" Fry Pans

Non-stick aluminum fry pans are known and well-liked because they have excellent heat conductivity, are sturdy and easy to care for. The interior is made of multiple layers of a **PFOA-free** coating that is reinforced with titanium. It is of professional quality and allows for optimum sliding. Available in five sizes, they are ⅛" (3mm) thick throughout and are constructed of 9-gauge, 3003 series aluminum. The steel handle, attached by special alloy rivets, comes with a removable, heat-resistant silicone handle.



### Non-Stick Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611720	7⅞"	1⅝"	1.4
A4611724	9½"	1⅜"	2.0
A4611728	11"	1½"	2.5
A4611732	12½"	1¾"	3.6

The professional series frying pans are made of ⅛" (3mm) thick aluminum. The **PFOA-free** interior has multiple layers of non-stick coating that is of professional quality and allows for optimum sliding. The bottom is finely grooved to ensure perfect flatness on the cooking surface, and to distribute heat evenly. The handle is made of iron and is affixed with rivets.



### Non-Stick Blini Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611812	4¾"	¾"	0.5

The blini pan is made of ⅛" (3mm) thick aluminum with **PFOA-free** coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.



### Non-Stick Pancake Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611814	5½"	¾"	0.7

The pancake pan is made of ⅛" (3mm) thick aluminum with a **PFOA-free** coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.



### Non-Stick Crepe Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611822	8⅝"	⅝"	1.4
A4611826	10¼"	⅝"	1.6
A4611830	11⅞"	⅝"	1.8

The low sides of the crepe pan allow for easy flipping of crepes and pancakes. The pan is made of 5/32" (4mm) thick aluminum with a **PFOA-free** coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.



**Non-Stick Rectangular Grill - PTFE & PFOA-FREE**

art.	Width	Length	Ht.
16971-36	8 $\frac{7}{8}$ "	14 $\frac{3}{8}$ "	1 $\frac{3}{8}$ "
16971-47	11 $\frac{3}{8}$ "	18 $\frac{1}{2}$ "	1 $\frac{7}{8}$ "

Aluminum non-stick rectangular grill. It is fantastic for preparing crepes. It provides a lovely backdrop for presenting a variety of dishes. Its coating makes it easy to remove the food after cooking. It is heavy duty and of professional quality.



**Non-stick Splayed Sauté Pan - PTFE & PFOA FREE**

art.	Dia	Ht.	Lbs
16113-20	7 $\frac{7}{8}$ "	2 $\frac{1}{2}$ "	1.2
16113-24	9 $\frac{1}{2}$ "	3"	1.3
16113-28	11"	3 $\frac{3}{4}$ "	2.4
16113-32	12 $\frac{1}{2}$ "	4 $\frac{3}{8}$ "	3.0
16113-36	14 $\frac{1}{8}$ "	5 $\frac{1}{8}$ "	4.4
16113-40	15 $\frac{7}{8}$ "	5 $\frac{1}{2}$ "	5.3

Non-stick splayed sauté pan. It has a cast iron handle. The non-stick material is PFOA-free and therefore does not emit toxic gases that can have harmful health affects. The non-stick surface allows for the easy removal of food and ensures quick clean-up!



**Aluminum Ceramic Coated Frying Pan**

art.	Dia	Ht.	Lbs
11618-20	8"	1 $\frac{3}{8}$ "	1.5
11618-24	10"	1 $\frac{3}{8}$ "	2.2
11618-28	11"	1 $\frac{7}{8}$ "	2.9
11618-32	13"	2 $\frac{1}{8}$ "	3.7

Aluminum ceramic coated frying pan. Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. These pans can reach up to 800°F, which is significantly more than traditional non-stick coated pans that can only heat up to 500°F.



**Ceramic Coated Paella Pan**

art.	Dia	Ht.	Lbs
11619-20	7 $\frac{7}{8}$ "	1 $\frac{3}{8}$ "	1.5
11619-24	9 $\frac{1}{2}$ "	1 $\frac{5}{8}$ "	2.0
11619-28	11"	1 $\frac{7}{8}$ "	2.6
11619-32	12 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	3.3
11619-36	14 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	4.4

Ceramic coated paella pan. The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. They can reach up to 800°F, which is significantly more than traditional non-stick coated pans that can only heat up to 500°F.



**Non-Stick Paella Pan, Aluminum**

art.	Dia	Ht.	Lbs
A4611436	14 $\frac{1}{8}$ "	1 $\frac{7}{8}$ "	4.2
A4611440	15 $\frac{3}{4}$ "	2 $\frac{1}{8}$ "	5.1

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is made of  $\frac{1}{4}$ " thick aluminum with multiple layers of non-stick coating.



**Non-Stick Roasting Pan, Aluminum**

art.	Width	Length	Ht.	Lbs
A4694740	12 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	3 $\frac{3}{8}$ "	6.3

The shallow sides of the roasting pan allow meat to be exposed as much as possible to the dry heat of the oven. The pan is made of  $\frac{3}{16}$ " thick aluminum with multiple layers of non-stick coating. The dual handles are constructed of aluminum with forged rivets. The non-stick rack is included.





**Electric Crepe Maker**

art.	Width	Length	Ht.	Lbs
A4985033	15 1/8"	15 3/8"	5 3/8"	10

Tibos Electric Crêpe Maker with Stainless Steel Finish. The "Tibos" crêpe maker has a smooth, non-stick surface to spread batter evenly. It comes with complete instructions and recipes. It takes a mere 15 seconds to spread the batter and 30 seconds to make the crêpe. With the "Tibos", explore the world of crêpes: French buckwheat gallettes and sweet crêpes, Russian pancakes, Mexican tortillas, American pancakes, Italian crespelles, Hungarian okonomiyaki and English pikelts. All of the above can be accompanied with a variety of fillings. The extensive recipe book provides explanations and inspiration. This crêpe maker is designed for home use only. U.L. Approved. 110 volts, 1300 watts, 12 amp. All accessories as shown are included in the set.



**T Shaped Crepe Spreader, Wood**

art.	Width	Length	pck	Lbs
42900-15	7 1/8"	7 1/8"	5	0.1 Rounded
42900-24	7 1/8"	9 1/2"	5	0.1 Flat



**Aluminum Ceramic Coated Frying Pan**

art.	Dia	Ht.	Lbs
11720-18	7 1/8"	1 1/2"	0.7
11720-20	7 7/8"	1 1/2"	0.8
11720-24	9 1/2"	1 7/8"	1.3
11720-28	11"	2 1/8"	1.7
11720-30	11 7/8"	2 1/8"	1.9
11720-32	12 3/8"	2 1/8"	2.1

Aluminum ceramic coated frying pan. Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. They can reach up to 800°F, which is significantly more than non-stick coated pans that can only heat up to 500°F.



**Non-stick Egg Poacher**

art.	Width	Length	Ht.	Lb
A4982142	2 3/4"	3 3/8"	6 1/2"	0.36 pack of 2

Non-Stick Egg Poacher. The immersible egg poacher allows for the safe dunking of raw eggs into simmering water. Supported by four feet, the perforated oval bowl maintains the egg's shape while poaching. Non-stick finish.



**Non-stick Egg Poacher**

art.	Width	Length	Ht.	Lb
A4982143	2 3/8"	3 1/2"	6 3/4"	0.66



**Cookie Sheet, Non-Stick**

art.	Width	Length	Ht.	Lbs
47716-37	9 1/2"	13 3/8"	1 9/32"	0.5



**Carbon Steel Ceramic Coated Frying Pan**

art.	Dia	Ht.	Lbs
11712-20	7 7/8"	1 1/2"	2.2
11712-24	9 1/2"	1 7/8"	2.9
11712-28	11"	1 7/8"	4.6
11712-32	12 3/8"	2"	5.8

Carbon steel ceramic coated frying pan. Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. They can reach up to 800°F, which is significantly more than non-stick coated pans that can only heat up to 500°F.



# BLUE, BLACK & CARBON STEEL

## Blue, Black Steel & Carbon Steel Cookware

In use for centuries, carbon steel cookware has stood the test of time. Little has changed about it over the years, and chefs still appreciate it for its propensity to perform extremely well under high heat and for the natural non-stick qualities it acquires after its first seasoning and repeated use. The original black steel is unadulterated yet safe, made of approximately 99% iron and 1% carbon. However, because of its “raw” metal look, it could easily be overlooked as an essential and versatile piece of cookware. Paderno World Cuisine has applied a mechanical high polish treatment to the latest generation of heavy-duty carbon steel cookware. The rough finish is polished to resemble the shine of stainless steel, giving the old favorite a well-deserved transformation.

Beyond its fresh look, Paderno World Cuisine carbon steel remains the high-performance pan from times past. The new polish being purely cosmetic, it will require the same care, and as the pan absorbs heat, it will darken back to its original state. To ensure that the steel pan keeps its properties and in order to avoid oxidation, wash the pan in hot water, and then wipe it immediately with a paper towel. It may then be oiled if you wish and stored in a dry place. Tip: professional chefs dry their steel pans by putting them in the oven for a few minutes.

- excellent heat conductor.
- suitable with all heat sources, including induction.
- ovenproof and broiler safe
- high density metal and therefore doesn't retain odors.
- non-coated and, if protected from rusting, lasts a lifetime.
- withstands high temperatures and allows for longer preheating.
- acquires natural non-stick properties that won't chip, scratch or peel off.
- safe to use at high temperatures
- safe to use with metal objects, such as knives, forks or spatulas.
- requires minimum care, but not dishwasher or microwave safe.
- handle gets hot.
- comes with a limited lifetime warranty.



**Frying Pan, Black Steel**

art.	Dia	Ht.	Lbs
A4171614	5½"	1¼"	0.5
A4171616	6¼"	1½"	0.6
A4171618	7⅛"	1½"	0.7
A4171620	7⅞"	1⅝"	1.0
A4171622	8⅝"	1⅝"	1.2
A4171624	9½"	1⅞"	1.4
A4171626	10¼"	2"	1.9
A4171628	11"	2"	2.1
A4171630	11⅞"	2¼"	2.3
A4171632	12½"	2¼"	2.6
A4171636	14⅛"	2½"	4.0
A4171640	15¾"	2¾"	5.0
A4171645	17¾"	3"	6.0

The traditional black steel Lyon-shaped frying pan creates a generous food-to-heat ratio which allows for setting, scrambling and searing. The angled sides keep in steam and discourage dry frying. The flat, iron handle is solidly affixed with rivets. This particular style has a 3/64" to 5/16" (1.2 to 1.5 mm) thickness.



**Frying Pan, Heavy Duty Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4171420	7⅞"	1¼"	2.3
A4171422	8⅝"	1⅝"	2.9
A4171424	9½"	1½"	3.1
A4171426	10¼"	1½"	4.0
A4171428	11"	1⅝"	4.5
A4171430	11⅞"	1⅝"	5.9
A4171432	12½"	1⅝"	6.2
A4171436	14⅛"	2"	7.8
A4171440	15¾"	2⅛"	9.0
A4171450	19⅝"	2¼"	13.5

This high quality, carbon steel pan is suitable for searing, as its thickness allows for long re-heating at high temperatures. This pan has a flat iron handle affixed with rivets. The 3/32" (2.5 mm) thickness is uniform throughout the pan and increases up to 1/8" (3 mm) on larger diameters.



**Paella Pan, Black Steel**

art.	Dia	Ht.	Lbs
A4171720	7⅞"	1⅝"	1.0
A4171724	9½"	1⅞"	1.4
A4171728	11"	2"	2.1
A4171732	12½"	2¼"	2.6
A4171736	14⅛"	2½"	4.0
A4171740	15¾"	2¾"	5.0
A4171745	17¾"	3"	6.0
A4171750	19⅝"	3⅜"	7.0

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is constructed of black steel with riveted dual handles. Its average thickness is 3/64".



**Paella Pan, Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4172318	7⅞"	1⅝"	1.6
A4172320	7⅞"	1¼"	2.0
A4172322	8⅝"	1⅝"	2.5
A4172324	9½"	1½"	2.8
A4172326	10¼"	1½"	3.8
A4172328	11"	1⅝"	4.3
A4172332	12½"	1⅝"	5.4
A4172336	14⅛"	2"	7.0
A4172340	15¾"	2½"	8.4
A4172345	17¾"	2⅞"	10.7
A4172350	19⅝"	2¼"	12.5

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. This carbon steel pan averages 3/32" (2.2mm) thickness and has riveted handles









**Enamel Paella Pan**

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4982177	6"	4½"	1¼"	0.41	Tapas
A4982178	7⅞"	6"	1⅜"	0.65	1 Serving
A4982179	8⅝"	7¼"	1½"	0.94	1 Serving
A4982180	9⅝"	7⅞"	1½"	1.18	1 Serving
A4982181	10¼"	8¼"	1¾"	1.38	2 Servings
A4982182	11⅞"	9¾"	1¾"	1.40	4 Servings
A4982183	13⅜"	11½"	1¾"	2.07	6 Servings
A4982184	15"	12⅜"	2"	2.89	8 Servings
A4982185	18⅞"	14⅝"	2"	4.35	12 Servings
A4982186	19⅝"	17⅝"	2"	5.73	14 Servings
A4982187	23⅝"	20½"	2¼"	8.00	20 Servings

**Paella Pan, Polished Carbon Steel**

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4172434	13⅝"	11⅝"	1½"	2.3	6 Servings
A4172439	15⅝"	12¼"	1¾"	2.6	8 Servings
A4172447	18½"	16"	2"	4.0	12 Servings
A4172460	23⅝"	20⅝"	2¼"	6.0	20 Servings
A4172480	31½"	28"	2⅝"	13.5	40 Servings
A4172490	35½"	31¾"	2⅞"	15.4	50 Servings

This size comes with four handles

Classic paella is best when made in a traditional paella pan. Made from thin carbon steel, the bases are hammered to produce small dents that help expand the base to prevent buckling when heated. They also aid in more uniform cooking and in the development of the delicious toasted rice bottom known as socarrat. The shallow, splayed sides encourage the evaporation of liquid and speed up the cooking process. Carbon steel paella pans are commonly used but require some care. They must be washed, seasoned and stored in a dry place to keep the carbon steel from rusting. Over time, ingredients will react with the steel and develop a patina that will impart a unique flavor to the dish. Enamel-coated carbon steel does not need to be seasoned and is additionally oven-safe. Although paella is usually best when cooked over an open flame, both styles are induction-compatible, and both should be washed by hand.



**Paella Pan Cover, Aluminum**

art.	Dia	Lbs
A4982188	13⅝"	0.26
A4982189	15"	0.33
A4982190	19⅝"	0.62

Paella Pan Cover, Aluminum.

This flat lid was designed to cover paella during its resting period at the end of cooking. Made of aluminum with an ABS knob.



**Balti Pan, Carbon Steel or Stainless Steel**

**Carbon Steel**

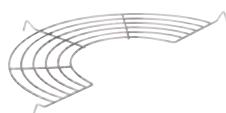
art.	Dia	Ht.	Lbs
49657-15	6"	2¼"	0.62
49657-20	8"	2¾"	1.22
49657-25	10"	2¾"	1.45

**Stainless Steel**

art.	Dia	Ht.	Lbs
A4965715	6"	2¼"	0.44
A4965720	8"	2¾"	0.88
A4965725	10"	2¾"	1.10

Balti Pan, Carbon Steel or Stainless Steel.

Balti is a type of curry that is served in a wide, wok-like pan with a slightly rounded bottom and large loop handles. The cooking technique is reminiscent of stir-frying and traditional ingredients include chicken, goat, lamb and shrimp. Spices typically seen in Balti cooking include cardamom, cloves, anise seed, cumin, fennel, ginger and masala. Balti dishes are also served in the pan, and are often eaten without rice or cutlery. They are served instead with naan or other large pieces of bread. Carbon steel pans have welded handles and stainless steel pans have riveted handles. Each is available in three sizes and suitable for all heat sources. Carbon steel pans are not dishwasher-safe.



**Chromed Steel Tempura Rack**

art.	Dia	Ht.	Lbs
49613-30	12"	1½"	0.4
49613-33	13"	1½"	0.4
49613-35	14"	1½"	0.7

Chromed steel tempura rack.

It attaches to the side of the wok to hold food that has been fried. This allows for the oil to drain from the food and stay warm at the same time. Tempura is a typical Japanese dish of seafood or vegetables that have been battered and deep fried.



**Steel Tawa Pan**

art.	Dia	Ht.	Lbs
49614-28	14"	1¾"	2.0

Steel Tawa pan.

It is a flat pan used specifically for baking flattened, seasoned dough into delicious roti/chappati bread. It makes one large roti bread. It is traditionally used in Indian cuisine. It can be used for cooking anything that needs quick cooking at high temperatures. Unleavened bread is eaten across India, except in a few states where rice is the staple food. Chapattis are made from a very basic dough mixture comprised of 1 cup of whole meal flour, warm water to mix and 2 teaspoons of ghee.



**Crepe Pan, Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4172512	4¾"	¾"	0.7
A4172514	5½"	½"	1.1
A4172516	6¼"	½"	1.3
A4172518	7¼"	½"	1.8
A4172520	7¾"	½"	2.0
A4172522	8¾"	¾"	2.5
A4172524	9½"	¾"	2.6
A4172526	10¼"	¾"	3.4

This heavy-duty crepe pan's thickness allows for longer pre-heating which results in a hotter surface for quickly searing the crepe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a 1/8" thickness for better heat distribution. It has a flat, riveted iron handle.



**Dual Handled Steel Chinese Wok**

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7¾"	7.7
49605-71	28"	8¾"	9.9

Steel Chinese wok.  
Woks are most often used for stir frying, but can be used for other types of cooking as well. The shape of the wok allows a small pool of cooking oil in the center of the wok to be heated to a high heat using relatively little fuel, while the outer areas of the wok are used to keep food warm after it has been cooked.



**Wok, Polished Carbon Steel**

art.	Dia	Base Dia	Ht.	Lbs
A4171332	12½"	3¾"	4"	4.8
A4171340	15¾"	4¾"	4¾"	7.6

The wok's curved sides and rounded base provide a wide cooking surface which facilitates stirring and tossing of ingredients. This wok is made of 1/8" thick carbon steel and comes with an iron riveted handle.



**Blini Pan, Polished Carbon Steel**

art.	Dia	Ht.	Lbs
A4171512	4¾"	¾"	0.8

This pan is suited to making the well-known blini as well as pancakes.



**Chestnut Pan, Oversized Handle, Black Steel**

art.	Dia	Ht.	Length	Lbs
A4172129	11"	1½"	27½"	3

This pan's broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.



**Chestnut Pan, Black Steel**

art.	Dia	Ht.	Lbs
A4172128	11"	1½"	1.6

This pan's broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.



**Oval Frying Pan, Carbon Steel**

art.	Width	Length	Ht.	Lbs
41719-32	9"	12½"	2"	4.1
41719-36	10¼"	14½"	2"	5.0

The oval frying pan, also commonly known as a fish fry pan, is the perfect shape to fry any fillet. Made of carbon steel, this pan easily accommodates cooking an entire fish.



**Carbon Steel Ceramic Coated Frying Pan**

art.	Dia	Ht.	Lbs
11712-20	7⅞"	1½"	2.2
11712-24	9½"	1⅞"	2.9
11712-28	11"	1⅞"	4.6
11712-32	12⅝"	2"	5.8

Carbon steel ceramic coated frying pan. Ceramic is non-toxic and non-reactive, which eliminates the release of chemicals, toxins and gases into both the food and the atmosphere. These non-stick ceramic coated pans are PFOA-free. Ceramic is energy-efficient, as it retains heat well and in turn requires less. It is economical as ceramic coating will never "wear off" under standard usage, and ensures the pan's longevity. Its natural non-stick quality allows for healthier preparation since less fat is required during the cooking process. They can reach up to 800°F, which is significantly more than non-stick coated pans that can only heat up to 500°F.



**Black Silicone Sleeve**

art.	From/To	Lbs
11710-AB	15¾"/19⅝"	0.1

While steel handles are sturdy and comfortable, they may get hot. This silicone handle sleeve will add comfort and prevent heat transmission.



**Red Silicone Sleeve**

art.	From/To	Lbs
11710-AA	7⅞"/13¾"	0.1



**Baking Pan, Blue Steel**

art.	Dia	Ht.	Lbs
11742-16	6¼"	1⅜"	0.4
11742-18	7⅞"	1⅜"	0.4
11742-20	7⅞"	1⅜"	0.5
11742-22	8⅜"	1⅜"	0.6
11742-24	9½"	1⅜"	0.7
11742-26	10¼"	1⅜"	0.8
11742-32	12½"	1⅜"	1.1
11742-36	14½"	1⅜"	1.3
11742-40	15¾"	1⅜"	1.5
11742-45	17¾"	1⅜"	1.6
11742-50	19⅝"	1⅜"	1.8

Blue Steel Cake Pan. This pan has flared sides and is typically used to make genoise and sponge cake, although it is also suited for baking pizza. Its relatively shallow depth keeps contents compact and moist, which allows quick heating and prevents overdrying. This cake pan is made of blue steel, enhancing browning. It also has rolled edges.

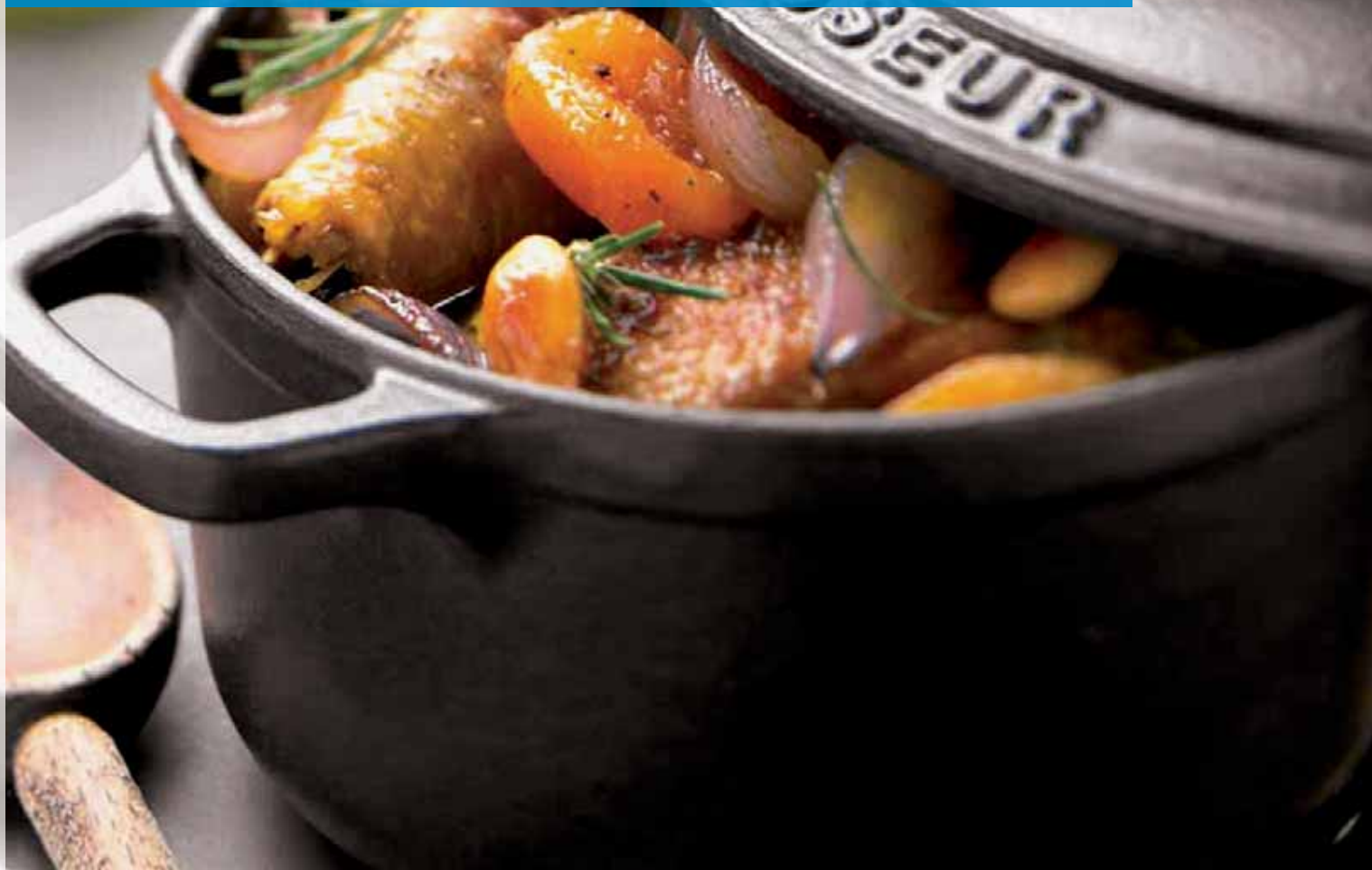


**Baking Sheet, Blue Steel**

art.	Width	Length	Ht.	Lbs
41745-30	9"	11⅞"	1⅞"	1.9
41745-35	11"	13¾"	1⅞"	2.6
41745-40	11⅞"	15¾"	1⅞"	3.2
41745-50	13¾"	19⅝"	1⅞"	4.5
41745-60	15¾"	23⅝"	1⅞"	6.0
41745-65	17¾"	25½"	1⅞"	8.0

Blue Steel Baking Sheet. The relatively high, flared edges of the baking sheet are suited for baking and browning large, dense dough products. The sheet allows for full exposure to the heat of the oven. It is made of 1/16" thick, black steel.

# CHASSEUR



“Chasseur” superior quality enameled cast-iron cookware is manufactured at the Invicta foundry, which has been established for over 70 years at Donchery in northern France. Being on the edge of the Champagne region, “Chasseur” comes from the very heart of the gastronomic world.

#### **Enamel Cast-Iron Pan and Cast-Iron Grill**

Enamel cast-iron products have stood the test of time. The fusion of enamel, or melted glass powder, with the cast-iron creates a strong seal that prevents corrosion. The cast-iron line is ideal for slow braising and simmering due to its ability to retain and distribute heat evenly.

#### **Advice**

Cast-iron cookware is very fuel-efficient because it retains heat well. When cooking you can reduce the heat and even turn it off for a few minutes and it will continue to cook.

#### **Precautions**

Before using wash thoroughly in hot water with soap. Pre-heat cooking oil in frying pans on a moderate setting before adding food. Allow food to seal before reducing heat and then turn or stir to avoid sticking. Excessive heat causes food to stick. The cast-iron grills should be seasoned before using.

#### **Care**

After usage, all items must be cleaned with hot water and soap using a brush or a pad. Allow burned food to soak in hot water for a while to facilitate easy removal. Do not use abrasive cleaning materials, as this will damage the high gloss enamel. Cast-iron pans may break or chip if mishandled. All items without wooden handles are dishwasher safe.

#### **Technical Features**

The “Chasseur” cookware line has been enameled twice. First there is the black enamel, which you can see on the rims or base. It seals all the edges, protects against corrosion and is a primer for the color. The second layer adds durability and color so that it keeps its appearance and is easy to clean.

#### **Authenticity**

Being strong, reliable and made to high standards, “Chasseur” cookware will last a lifetime if looked after properly. To emphasize this quality, each item in the line comes with a 10-year warranty.

#### **Heat Sources**

The “Chasseur” cookware is suitable with all types of heat sources including induction. All lid knobs are heat resistant up to 400°F.





**Cast-Iron Frying Pan, Cast-Iron Handle**

art.	Dia	Color	With	Lbs
A1731029	11"	Blue	glass lid	8.5
A1733029	11"	Red	glass lid	8.5
A1731021	7 <sup>7</sup> / <sub>8</sub> "	Blue	-	4
A1733021	7 <sup>7</sup> / <sub>8</sub> "	Red	-	4
A1731031	11"	Blue	-	6.3
A1733031	11"	Red	-	6.3

Cast-Iron Frying Pan with Cast-Iron Handle.  
This frying pan comes with a cast-iron handle. The interior is black with an exterior of blue and red enamel.



**Cast-Iron Frying Pan, Wooden Handle**

art.	Dia	Color	With	Lbs
A1731020	7 <sup>7</sup> / <sub>8</sub> "	Blue	-	3.6
A1733020	7 <sup>7</sup> / <sub>8</sub> "	Red	-	3.6
A1731126	10"	Blue	2 spouts	4.7
A1733026	10"	Red	2 spouts	4.7

Cast-Iron Frying Pan with Wooden Handle.  
This frying pan comes with a wooden handle. The interior is black with an exterior of blue and red enamel.



**Rectangular Grill, Cast-Iron Handle**

art.	Width	Length	Ht.	Color	Lbs
A1731032	12 <sup>1</sup> / <sub>2</sub> "	9"	2 <sup>3</sup> / <sub>4</sub> "	Blue	6.2
A1733032	12 <sup>1</sup> / <sub>2</sub> "	9"	2 <sup>3</sup> / <sub>4</sub> "	Red	6.2

Cast-Iron Grill with Cast-Iron Handle.  
This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



**Cast-Iron Frying Pan, Wooden Handle**

art.	Dia	Color	With	Lbs
A1731028	11"	Blue	glass lid	8.5
A1733028	11"	Red	glass lid	8.5
A1731030	11"	Blue	-	6.2
A1733030	11"	Red	-	6.2

Cast-Iron Frying Pan with Wooden Handle.  
This frying pan comes with a wooden handle. The interior is black with an exterior of blue and red enamel.



**Square Grill, Cast-Iron Handle**

art.	Length	Ht.	Color	Lbs
A1731024	9 <sup>1</sup> / <sub>2</sub> "	2 <sup>3</sup> / <sub>4</sub> "	Blue	5.9
A1733024	9 <sup>1</sup> / <sub>2</sub> "	2 <sup>3</sup> / <sub>4</sub> "	Red	5.9

Cast-Iron Grill with Cast-Iron Handle.  
This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



**Round Grill, Cast-Iron Handle**

art.	Dia	Ht.	Color	Lbs
A1731026	10 <sup>1</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>4</sub> "	Blue	5.1
A1733626	10 <sup>1</sup> / <sub>4</sub> "	2 <sup>3</sup> / <sub>4</sub> "	Red	5.1

This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



**Round Grill, Wooden Handle**

art.	Dia	Ht.	Color	Lbs
A1731027	10¼"	2¾"	Blue	5.1
A1733027	10¼"	2¾"	Red	5.1

This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



**Square Cast-Iron Grill**

art.	Length	Lbs
A1732723	9"	3.6

Cast-Iron Grill.

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or thickness of the material.



**Rectangular Cast-Iron Grill**

art.	Width	Length	Ht.	Lbs
A1733736	14¼"	8⅞"	1"	4.7

Cast-Iron Grill.

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or thickness of the material.



**Oval Cast-Iron Grill**

art.	Width	Length	Ht.	Lbs
A1733735	13¾"	7⅞"	1"	5.6

Cast-Iron Grill.

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or thickness of the material.



**Oval Cast-Iron Grill**

art.	Width	Length	Ht.	Lbs
A1733746	18⅜"	9"	1"	10.2

Cast-Iron Grill.

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or the thickness of the material.



**Round Cast-Iron Grill**

art.	Dia	Ht.	Lbs
A1733726	10¼"	1"	4.5

Cast-Iron Grill.

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or the thickness of the material.



### Cast-Iron Fish Grill

art.	Width	Length	Ht.	Lbs
A1732730	11 $\frac{7}{8}$ "	9 $\frac{1}{2}$ "	1 $\frac{1}{2}$ "	6.7

**Cast-Iron Fish Grill.**

This beautifully molded piece is perfect for braising or searing an entire fish. Its depth is ideal for preparation and can be easily maneuvered by grasping the head and tail.



### Cast-Iron Steak Grill

art.	Width	Length	Ht.	Lbs
A1732736	14 $\frac{1}{4}$ "	8 $\frac{3}{8}$ "	$\frac{3}{4}$ "	5.6

**Cast-Iron Steak Grill.**

This decorative grill is suited for grilling steaks and other cuts of meat. It has a single looped handle as well as a decorative handle for grasping. It also has a small draining spout on the edge. It is a beautiful grill ideal for presentation and decoration.



### Square Dutch Oven

art.	Width	Length	Ht.	Qts	Lbs
A173220G	7 $\frac{7}{8}$ "	7 $\frac{7}{8}$ "	3 $\frac{1}{4}$ "	3 $\frac{1}{4}$	8.5
A173224G	9 $\frac{1}{2}$ "	9 $\frac{1}{2}$ "	4"	6	13.0

This Dutch oven marries an original shape and the modern look of the square, yet offers the functionality of the round shape at its bottom, making stirring easy. The knob is made of stainless steel.



### Milk Pan with Spout and Wooden Handle

art.	Dia	Ht.	Qts	Lbs
● A1734114	5 $\frac{1}{2}$ "	5 $\frac{1}{2}$ "	$\frac{3}{4}$	2.6
● A1734314	5 $\frac{1}{2}$ "	5 $\frac{1}{2}$ "	$\frac{3}{4}$	2.6

**Enamel Cast-Iron Milk Pan.**

This product has a beautiful wooden handle that stays cool even under the highest of temperatures. It has a small spout on the lip for easy pouring. The milk pan does not come with a lid. This product is available in two colors: blue and red.



### Cast-Iron Steamer

art.	Dia	Ht.	Dia	Ht.	Lbs
● A1736624	9 $\frac{3}{8}$ "	3 $\frac{3}{4}$ "	10"	5 $\frac{1}{2}$ "	12.8
● A1746224	9 $\frac{3}{8}$ "	3 $\frac{3}{4}$ "	10"	5 $\frac{1}{2}$ "	12.8

**Enamel Cast-Iron Steamer Set.**

This steamer comes with an enamel cast-iron sauce pot, a heavy duty tempered glass colander, and a tempered glass lid. When placing the food in the colander the steam rises through the perforations in the glass and steams the contents.



**Rectangular Casserole Dish**

art.	Width	Length	Ht.	Qts	Lbs
● A1735123	5 1/8"	8 7/8"	1 3/8"	1	3.6
● A1735323	5 1/8"	8 7/8"	1 3/8"	1	3.6
● A1745528	6 5/8"	11"	1 3/4"	1 3/4	5.8
● A1735728	6 5/8"	11"	1 3/4"	1 3/4	5.8
● A1735134	8 1/8"	13 3/8"	2"	3	7.7
● A1735334	8 1/8"	13 3/8"	2"	3	7.7

**Enamel Cast-Iron Rectangular Casserole Dishes.**

These enamel dishes are most commonly used for creating gratin, macaroni and cheese, crème brulee and egg dishes. They are ovenproof, dishwasher safe and compatible with all types of stovetops, including induction. All dishes are constructed from one uniform piece with easy to grip lipped handles. Note that all dimensions are interior and do not include handles or thickness of the material.



**Enamel Cast-Iron Sauce Pan with Lid**

art.	Dia	Ht.	Qts	Lbs
● A1734116	6 1/4"	3 1/2"	1	4.5
● A1734316	6 1/4"	3 1/2"	1	4.5
● A1734118	7 1/8"	3 1/2"	2	5.9
● A1734318	7 1/8"	3 1/2"	2	5.9
● A1734120	7 7/8"	4"	3	7.0
● A1734720	7 7/8"	4"	3	7.0

**Enamel Cast-Iron Sauce Pan with Lid.**

This product has a beautiful wooden handle that stays cool even under the highest of temperatures. It comes with a lid with an easy grip knob and has a small spout on the lip for easy pouring or straining. This product is available in two colors: blue and red. Note that all dimensions are interior and do not include handles or thickness of the material.



**Casserole Oval Dish**

art.	Width	Length	Ht.	Qts	Lbs
● A1736720	5 3/4"	7 7/8"	1 3/8"	1/2	2.6
● A1730020	5 3/4"	7 7/8"	1 3/8"	1/2	2.6
● A1736128	7 7/8"	11"	1 3/4"	1 1/2	4.8
● A1730328	7 7/8"	11"	1 3/4"	1 1/2	4.8

**Enamel Cast-Iron Casserole Oval Dishes.**

These enamel dishes are most commonly used for creating gratin, macaroni and cheese, crème brulee and egg dishes. They are ovenproof, dishwasher safe and compatible with all types of stovetops, including induction. All dishes are constructed from one uniform piece with easy to grip lipped handles. Note that all dimensions are interior and do not include handles or thickness of the material.



**Casserole Round Dish**

art.	Dia	Ht.	Qts	Lbs
● A1736114	5 1/2"	1 3/8"	1/2	1.7
● A1736314	5 1/2"	1 3/8"	1/2	1.7
● A1736115	6 5/8"	1 3/4"	3/4	2.6
● A1736315	6 5/8"	1 3/4"	3/4	2.6
● A1736121	8 1/4"	1 3/4"	1 1/4	3.4
● A1736321	8 1/4"	1 3/4"	1 1/4	3.4

**Enamel Cast-Iron Casserole Round Dishes.**

These enamel dishes are most commonly used for creating gratin, macaroni and cheese, crème brulee and egg dishes. They are ovenproof, dishwasher safe and compatible with all types of stovetops, including induction. All dishes are constructed from one uniform piece with easy to grip lipped handles. Note that all dimensions are interior and do not include handles or thickness of the material.





**Terrine Mold**

art.	Width	Length	Ht.	Qts	Lbs	Type
● A1730120	4¾"	7⅞"	2¾"	1¼	5.1	Rabbit
● A1730320	4¾"	7⅞"	2¾"	1¼	5.1	Duck

Terrine and Pâté Molds.

These molds are ideal for creating terrines and pates which require uniform cooking. The tight seal of the dish allows for easy layering and slicing. The enamel lid has a small hole for ventilation, which ensures that the top layer does not dry while at the same time allows steam to escape slowly for quick cooking. The slightly flared sides of the dish allow for easy unmolding. The duck and rabbit lidded terrines are decorative and usually indicate the contents within. Note that all dimensions are interior and do not include handles or thickness of the material.



**Terrine Mold**

art.	Width	Length	Ht.	Qts.	Lbs
● A1738225	3⅜"	9⅞"	2¾"	1¼	6.7
● A1738329	3⅜"	11½"	2¾"	1½	7.8

Terrine and Pâté Molds.

These molds are ideal for creating terrines and pates which require uniform cooking. The tight seal of the dish allows for easy layering and slicing. The enamel lid has a small hole for ventilation, which ensures that the top layer does not dry while at the same time allows steam to escape slowly for quick cooking. The slightly flared sides of the dish allow for easy unmolding. Note that all dimensions are interior and do not include handles or thickness of the material.



**Round Dutch Oven**

art.	Dia	Ht.	Qts	Lbs
● A1737116	6¼"	3⅞"	1¾	5.3
● A1737316	6¼"	3⅞"	1¾	5.3
● A1737118	7⅞"	3⅞"	2	6.7
● A1737318	7⅞"	3⅞"	2	6.7
● A1737120	7⅞"	3⅞"	2½	7.5
● A1737320	7⅞"	3⅞"	2½	7.5
● A1716020	7⅞"	3⅞"	2½	7.5
● A1737122	8⅞"	3½"	3	9.3
● A1737322	8⅞"	3½"	3	9.3
● A1737124	9½"	3¾"	4	10.6
● A1737324	9½"	3¾"	4	10.6
● A1716024	9½"	3¾"	4	10.6
● A1737126	10¼"	4⅜"	5½	12.9
● A1737326	10¼"	4⅜"	5½	12.9
● A1716026	10¼"	4⅜"	5½	12.9
● A1737128	11"	4½"	6¾	14.3
● A1737328	11"	4½"	6¾	14.3
● A1716028	11"	4½"	6¾	14.3

The primary use of the Dutch oven is to slowly braise or simmer. The ability of the Dutch oven to evenly distribute heat makes it perfect for tenderizing any cut of meat for stews or heavy cassoulets. These ovens are easy to clean, durable and compatible with standard stovetops, induction ranges and conventional ovens. Each oven comes with a matching lid to keep in heat and moisture. The "Chasseur" cookware line has been enameled twice. It is first enameled in black, which seals the edges, protects against corrosion and is a primer for the color. Next it is enameled with a color, which adds durability and ensures that the oven retains its color. The enamel makes the oven easy to clean. All lid knobs are heat resistant up to 400°F. Note that all dimensions are interior and do not include handles or thickness of material.



Oval Dutch Oven

art.	Width	Length	Ht.	Qts	Lbs
● A1737127	8¼"	10⅝"	4⅞"	3½	9.9
● A1737327	8¼"	10⅝"	4⅞"	3½	9.9
● A1717027	8¼"	10⅝"	4⅞"	3½	9.9
● A1737129	8⅝"	11½"	4⅜"	4¼	12.0
● A1737329	8⅝"	11½"	4⅜"	4¼	12.0
● A1717029	8⅝"	11½"	4⅜"	4¼	12.0
● A1737131	9⅝"	12¼"	4½"	5½	14.6
● A1737331	9⅝"	12¼"	4½"	5½	14.6
● A1717031	9⅝"	12¼"	4½"	5½	14.6
● A1737133	10⅝"	13"	4¾"	6¾	15.5
● A1737333	10⅝"	13"	4¾"	6¾	15.5
● A1737135	10½"	13¾"	4¾"	8	17.7
● A1737335	10½"	13¾"	4¾"	8	17.7

The primary use of the Dutch oven is to slowly braise or simmer. The ability of the Dutch oven to evenly distribute heat makes it perfect for tenderizing any cut of meat for stews or heavy cassoulets. These ovens are easy to clean, durable and compatible with standard stovetops, induction ranges and conventional ovens. Each oven comes with a matching lid to keep in heat and moisture. The "Chasseur" cookware line has been enameled twice. It is first enameled in black, which seals the edges, protects against corrosion and is a primer for the color. Next it is enameled with a color, which adds durability and ensures that the oven retains its color. The enamel makes the oven easy to clean. All lid knobs are heat resistant up to 400°F. Note that all dimensions are interior and do not include handles or thickness of material.



Black Round Dutch Oven

art.	Dia	Ht.	Qts	Lbs
A1737016	6¼"	3⅞"	1¾	5.3
A1737018	7⅞"	3⅞"	2	6.7
A1737020	7⅞"	3⅞"	2½	7.5
A1737022	8⅝"	3½"	3	9.3
A1737024	9½"	3¾"	4	10.6
A1737026	10¼"	4⅜"	5½	12.9
A1737028	11"	4½"	6¾	14.3

Black Oval Dutch Oven

art.	Width	Length	Ht.	Qts	Lbs
A1737027	8¼"	10⅝"	4⅞"	3½	9.9
A1737029	8⅝"	11½"	4⅜"	4¼	12.0
A1737031	9⅝"	12¼"	5½"	4½	14.6
A1737033	10⅝"	13"	4¾"	6¾	15.5
A1737035	10½"	13¾"	4¾"	8	17.7



**Black Round Dutch Oven**

art.	Dia	Ht.	Qts	Lbs
A1730210	4"	3"	0.3	2.4



**Rondeau Pan with Lid**

art.	Dia	Ht.	Qts	Lbs
● A1737130	11½"	2¼"	3	17.7
● A1737330	11½"	2¼"	3	17.7
● A1737530	11½"	2¼"	3	17.7



**Fondue Set**

art.	Tray	Qts	Lbs
● A1712015	9"	1½	8.9
● A1714015	9"	1½	8.9

This fondue set comes with a 1½-quart enameled fondue pot, a black cast iron base, a round wooden protective tray, a nickel burner and six color-tipped fondue forks. The burner is both gel and alcohol compatible. This set is available in blue or red.



**Cast-Iron Butter Warmer**

art.	Dia	Ht-OHt	Qt	Lbs
● A1711014	5½"	2½" - 4¾"	½	13.7
● A1713014	5½"	2½" - 4¾"	½	13.7

Enamel Cast-Iron Butter Warmer. This cast-iron butter warmer comes with a stable base and a small pan for melting butter, heating sauce and warming liqueurs.



**Enamel Steel Mussel Pot Set**

art.	Dia	Ht.	Capacity
42414-05	5¾"	2"	1.1 Pound
42414-10	7⅞"	3"	2.2 Pound
42414-15	7⅞"	1¼"	3.3 Pound
42414-20	9½"	3½"	4.4 Pound

This set includes two pots and is ideal for service from the kitchen to the table. It is made of black enameled steel and has a stainless steel rim. The upper part serves as a lid and a recipient for the empty shells.





# N CERAMIC



Paderno World Cuisine's new line of ceramic cookware is made in France, in the heart of the Alsace region. Since 1830, the company has preserved the expertise of the French artisans who work, mold and enamel the clay to produce high-quality products, with a skillful blend of traditional and modern techniques. Our collection is made up of a variety of styles that meet several cooking needs in a combination of bright and colorful pieces in shiny or matte finishes that are suited for any season. These in-

clude thermal shock-resistant baking dishes that can be taken from the freezer to the oven, and tagines and traditional French sauteuses and cocottes that were designed to cook on almost any heat source including gas, electric and ceramic cooktops. Every piece can be used in conventional, convection and microwave ovens, and stored in the freezer. Easy to care for, the line is dishwasher-safe. Heat-resistant to 600°F. Not induction ready.



## Small Tagine, Ceramic, Matte Black and Matte White

art.	Dia	Ht.	Qt	Lbs
A4982191		5½"	0.60	2.11
Base	7¼"	1¾"		
Lid	6¾"	3¾"		

## Large Tagine, Ceramic, Matte Black and Glossy Red

art.	Dia	Ht.	Qt	Lbs
A4982192		8"	2.30	6.18
Base	11¾"	2½"		
Lid	10½"	5¾"		

Tagine, Ceramic.

Tagine is a North African dish named after the type of pot in which it is traditionally cooked and served. Once filled, the circular base of the two-part set is covered with a cone-shaped lid, which is designed to capture and return steam and flavors to the bottom during cooking, while simultaneously releasing excess vapor through a ventilation hole. Made of ceramic, our version has a contemporary twist on color with a matte black base and lids in matte stone white or an eye-catching glossy red. The set provides even heat distribution while cooking and extended heat retention to keep dishes warm at the table. Compatible with gas, electric and ceramic cooktops, and conventional, convection and microwave ovens. Heat-resistant to 600°F. Freezer and dishwasher-safe. Not induction ready.





**Cocotte, Ceramic, Matte White**

art.	Dia	Ht.	Qt	Lbs
A4982193	6½"	27"	1.00	2.27

Cocotte, Ceramic, Matte White.  
This cocotte is used to slowly braise or simmer. Ceramic provides even heat distribution, making it perfect for uniformly browning any cut of meat for stews or heavy cassoulets. Its ability to retain heat will keep dishes warm at the table, while the stone white matte finish will coordinate with other colors for visual appeal. Compatible with gas, electric and ceramic cooktops, and conventional, convection and microwave ovens. Heat-resistant to 600°F. Freezer and dishwasher-safe. Not induction ready.



**Sauteuse, Ceramic, Glossy Red**

art.	Dia	Ht.	Qt	Lbs
A4982194	10"	2¾"	1.30	5.08

Sauteuse, Ceramic, Glossy Red.  
A sauteuse pan can perform various functions. Its depth makes it ideal for deep frying and pan searing, and its shape accommodates stews, casseroles and pasta. The domed lid makes it ideal for roasting and braising. Made of ceramic and finished in an eye-catching glossy red, the sauteuse cooks with even heat distribution, and offers extended heat retention to keep dishes warm at the table. Oversized handles make it easy to carry hot dishes from the stove or oven to the table. Compatible with gas, electric and ceramic cooktops, and conventional, convection and microwave ovens. Heat-resistant to 600°F. Freezer and dishwasher-safe. Not induction ready.



**Terrine Mold with Lid, Ceramic, Matte White**

art.	Width	Length	Ht.	Qts	Lbs
A4982195	4¾"	10½"	3"	1¾	3.36

Cover 6¾" 11½"  
Terrine Mold with Lid, Ceramic, Matte White.  
This terrine mold is ideal for shaping and cooking terrines and pates. Its wide form allows for layering filling neatly and for easy unmolding. Made of ceramic and finished in a matte white, the base provides even heat distribution while baking. Its stackable ceramic lid can also be used as a serving tray for the finished product. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.



**Small Oval Baker, Ceramic, Matte Green**

art.	Width	Length	Ht.	Qt	Lbs
A4982196	7"	9¼"	2¼"	1.00	1.80

Small Oval Baker, Ceramic, Matte Green.  
Made of ceramic, this oval baker distributes heat evenly and is perfect for baking casseroles, gratins and various side dishes. Extended heat retention will keep dishes warm at the table, while slightly oversized handles make carrying easy. The matte sage green finish will add a touch of sophistication to any setting. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.



**Large Oval Baker, Ceramic, Matte Orange**

art.	Width	Length	Ht.	Qts	Lbs
A4982197	9"	12½"	2¾"	2¼	3.18

Large Oval Baker, Ceramic, Matte Orange.  
Made of ceramic, this oval baker distributes heat evenly and is perfect for baking casseroles, gratins and various side dishes. Extended heat retention will keep dishes warm at the table, while slightly oversized handles make carrying easy. It is finished in a matte orange that will brighten any setting during any season. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.



**Small Rectangular Baker, Ceramic, Matte White**

art.	Width	Length	Ht.	Qts	Lbs
A4982198	6¾"	9½"	2¾"	1½	2.22

This kitchen classic is made of ceramic that distributes heat evenly, making it perfect for baking casseroles, lasagna and desserts. Finished in a matte white, it offers extended heat retention that will keep dishes warm at the table while coordinating with other colors. Its slightly oversized handles make carrying easy. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.



**Large Rectangular Baker, Ceramic, Matte Red**

art.	Width	Length	Ht.	Qts	Lbs
A4982199	8"	12½"	2¾"	3¼	3.72

Large Rectangular Baker, Ceramic, Matte Red.  
This kitchen classic is made of ceramic that distributes heat evenly, making it perfect for baking casseroles, lasagna and desserts. Finished in a matte red, it offers extended heat retention that will keep dishes warm and brighten any table. Its slightly oversized handles make carrying easy. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.

# MINI DUTCH OVENS



Ceramic Dutch Ovens: The Mini Series by Paderno World Cuisine. This ceramic line is thermal shock-resistant, broiler and oven-proof, microwave and dishwasher-safe, and can withstand temperatures ranging from -40 degrees to 800 degrees. The glossy finish is a perfect, gradual orange vitrified glaze that will keep its shine forever. There are no adverse reactions to any type of food, acid or professional detergents. The Paderno World

Cuisine ceramic serving pieces have excellent heat retention. Each black knob is an extension of the lid itself. Note that all dimensions are interior and do not include handles or the thickness of the material. The round and oval shapes have a solid orange interior, while the square and rectangular ovens have an ivory interior.



**Orange Oval Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A44302	4¾"	3¾"	2"	9	1.1



**Orange Round Dutch Oven with Lid**

art.	Dia	Ht.	Oz	Lbs
A44313	4"	2"	8	1.0



**Orange Square Dutch Oven with Lid**

art.	Length	Ht.	Oz	Lbs
A44336	3½"	1½"	6¾	0.9



**Orange Rectangular Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A44337	4¾"	3¼"	1½"	9	0.9





# MINI DUTCH OVENS



These miniature versions of traditional Dutch ovens are most commonly used for side dishes and individual servings of soups and stews. They are easy to clean, durable and compatible with several heat sources, including gas, electric, ceramic and induction cooktops, as well as conventional and convection ovens. **The white, orange, blue and green pieces** have been enameled twice for a high-gloss finish that is durable and maintains its color.

Each comes with a matching lid to retain heat and moisture. All lid knobs are heat resistant up to 800°F. **The black pre-seasoned line** has not been enameled and should be dried thoroughly after each use. The pre-seasoning treatment results in a soft, grainy matte finish. Note that all dimensions are interior and do not include handles or thickness of material. Paderno World Cuisine cookware will last a lifetime if cared for properly.





**Black Square Dutch Oven with Lid**

art.	Length	Ht.	Oz	Lbs
A17375B	3¾"	1¾"	8½	4.1



**White Square Dutch Oven with Lid**

art.	Length	Ht.	Oz	Lbs
A17375W	3¾"	1¾"	8½	4.1



**Black Round Dutch Oven with Lid**

art.	Dia	Ht.	Oz	Lbs
A1742B	4"	2"	8½	2.6



**White Round Dutch Oven with Lid**

art.	Dia	Ht.	Oz	Lbs
A1742W	4"	2"	8½	2.6



**Black Oval Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A17525B	5¼"	4"	2"	13½	2.9



**White Oval Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A17525W	5¼"	4"	2"	13½	2.9



**Black Rectangular Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A17535B	5"	3½"	1¾"	12	5.3



**White Rectangular Dutch Oven with Lid**

art.	Width	Length	Ht.	Oz	Lbs
A17535W	5"	3½"	1¾"	12	5.3



**Mini Dutch Oven, Blue Enamel**

art.	Dia	Ht.	Oz	Lbs
A176210B	3¾"	1⅞"	9	1.82
A176214B	5¼"	2¾"	29	3.63



**Mini Dutch Oven, Orange Enamel**

art.	Dia	Ht.	Oz	Lbs
A176210R	3¾"	1⅞"	9	1.82
A176214R	5¼"	2¾"	29	3.63



**Mini Dutch Oven, Green Enamel**

art.	Dia	Ht.	Oz	Lbs
A176210G	3¾"	1⅞"	9	1.82
A176214G	5¼"	2¾"	29	3.63



**Mini Square Griddle, Pre-Seasoned Cast Iron**

art.	Width	Length	Ht.	Lbs
A17614BB	6½"	6½"	¾"	1.50



**Mini Rectangular Griddle, Reversible, Pre-Seasoned Cast Iron**

art.	Width	Length	Ht.	Lbs
A17620BB	6¾"	8¾"	5/16"	2.76



**Square Wood Board with Well**

art.	Width	Length	Ht.	Well Width	Well Length	Lbs
A1765028	11"	11"	¼"	5¾"	6⅞"	1.91



Mini Rectangular Griddle, Reversible, Pre-Seasoned Cast Iron.  
Reversible mini rectangular griddle has one smooth side and one ridged side.

**Rectangular Wood Board with Well**

art.	Width	Length	Ht.	Well Width	Well Length	Lbs
A1765037	10"	14½"	¼"	6"	8½"	2.30

These composite boards serve as bases for the cast iron square grill plate (#A17614BB) and for the cast iron rectangular grill plate (#A17620BB). Made of compressed commercial wood fiber, they will not harbor bacteria and are highly resistant to staining.  
-Heat resistant to 350°F.  
-Dishwasher-safe.  
-FSC certified.  
-NSF approved.

## **N** MINI ALUMINUM COOKWARE



This collection of miniature cookware is constructed of high-quality aluminum that ranges in thickness from 3mm to 3.4mm, and is finished with a non-stick white ceramic coating. Available in six styles and sizes, they make charming additions to a buffet table for serving hot appetizers, dips, sauces and nuts. Heat-resistant to 750°F, they are perfect for oven-to-table service. Their size makes them ideal for individual portions of stews, rice, au gratin potatoes, baked pastas, cobblers, custards and pies. The thickness of the walls allows for added heat retention and will ensure contents stay warm. Riveted brass handles lend an upscale feel upon serving.

The hard-density ceramic coating in these pans is scratch-resistant, although aggressive use of metal tools can chip and damage the material. The naturally non-stick, white ceramic interior cleans easily, however frequent use of tomato and carrot-based products may tint the interior coating slightly. Note that all dimensions are interior and do not include handles or the thickness of the material. Use caution when using on cooktops, as handles get hot during the cooking process. Hand-washing is recommended as dishwasher detergents may cause aluminum to pit.



**Mini Sauce Pan**

art.	Dia	Ht.	Lb
16136-10	4"	2¼"	0.64

**Mini Sauté Pan**

art.	Dia	Ht.	Lb
16138-10	4"	1¾"	0.50



**Mini Fry Pan**

art.	Dia	Ht.	Lb
16134-12	4¾"	1½"	0.59

**Mini Stew Pot**

art.	Dia	Ht.	Lb
16137-10	4"	2¼"	0.72



**Mini Rondeau**

art.	Dia	Ht.	Lb
16139-10	4"	1¾"	0.58

**Mini Tapas Pan**

art.	Dia	Ht.	Lb
16135-12	4¾"	1½"	0.67



# TABLETOP COOKWARE



Paderno is proud to introduce one of the most extensive lines of tabletop cookware available in the market! In addition to the mini casseroles found in the previous pages, we are featuring mini stock pots for mussels or stews, mini sauce pans for sauces and butter, and mini fry pans and sauté pans for plating individual servings. These small sizes are perfect for tableside service as

well as for buffet lines and displays. From appetizers to side dishes, and from crème brûlée to cobblers and beyond, these oven-to-table miniature pieces will keep food warm, fresh and flavorful while offering innovative and extraordinary presentations. Paderno tabletop cookware brings the kitchen to the dining room!



**Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11101-16	6¼"	6¼"	3¾	2.0

Stock Pot with Welded Handles.  
The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.



**Sauce Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11107-16	6¼"	4¾"	2¼	2.1

Sauce Pot with Welded Handles.  
The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



**Low Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11105-16	6¼"	5½"	2¾	2.4



**Rondeau, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11109-16	6¼"	3"	1¾	2.0

Rondeau Pot with Welded Handles.  
The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.



**Sauté Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11108-16	6¼"	2½"	1¾	2.0

Stainless Steel Sauté Pan with Welded Handle.  
This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The just depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and is induction compatible.



**Splayed Sauté Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11112-16	6¼"	2¾"	1	1.4

Splayed Stainless Steel Sauté Pan with Welded Handle.  
The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



**Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11106-14	5½"	3¾"	1¼	1.5

Stainless Steel Sauce Pan with Welded Handle.  
The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



**Stock Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11001-16	6¼"	6¼"	3¾	3.2

Stock Pot with Welded Handles.  
The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.



**Sauce Pot, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11007-16	6¼"	3¾"	2	2.1

Sauce Pot with Welded Handles.

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



**Rondeau, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11009-16	6¼"	2½"	1¾	1.7

Rondeau Pot with Welded Handles.

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.



**Sauce Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11006-12	4¾"	2¾"	¾	1.0
11006-14	5½"	3½"	1¼	1.4

Stainless Steel Sauce Pan with Welded Handle.

The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



**Sauté Pan, Stainless Steel, No Lid**

art.	Dia	Ht.	Qts	Lbs
11008-16	6¼"	2½"	1¾	1.9

Stainless Steel Frying Pan with Welded Handle.

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The just depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and is induction compatible.



**Splayed Sauté Pan, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11012-16	6¼"	2¾"	1	1.6

Splayed Stainless Steel Sauté Pan with Welded Handle.

The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



**Sauce Pan with Double Spouts, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12511-10	4"	2"	0.4	1.2

Triple-Ply Stainless Steel Sauce Pan with Stainless Steel Riveted Handles.

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle. The outer surface has a mirror polish finish. It is induction compatible.



**Sauce Pan, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12511-12	4¾"	2¾"	0.7	1.6
12511-14	5½"	2¾"	1.0	1.8

Triple-Ply Stainless Steel Sauce Pan with Stainless Steel Riveted Handles.

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle. The outer surface has a mirror polish finish. It is induction compatible.



**Sauce Pot with Lid, Tri-ply**

art.	Dia	Ht.	Qts	Lbs
12509-12	4¾"	2¾"	0.7	1.6

Triple-Ply Sauce Pot with Stainless Steel Riveted Handles.

The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



## COOKWARE



### Non-Stick Mini Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611812	4¾"	¾"	0.5

The blini pan is made of 1/8" thick, non-stick aluminum. The flat handle is constructed of iron and is affixed with rivets. The PTFE coating is of a professional quality and allows for optimum sliding. This pan is suited for making the well-known blinis.



### Non-Stick Mini Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611814	5½"	¾"	0.7

The pancake pan is made of 1/8" thick, non-stick aluminum. The flat handle is constructed of iron and is affixed with rivets. The PTFE coating is of a professional quality and allows for optimum sliding.



### Frying Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171614	5½"	1¼"	0.5

The traditional black steel Lyon-shaped frying pan creates a generous food-to-heat ratio which allows for setting, scrambling and searing. The angled sides keep in steam and discourage dry frying. The flat, iron handle is solidly affixed. This particular style has a 3/64" to 5/16" (1.2 to 1.5 mm) thickness.



### Mini Crepe Pan, Carbon Steel

art.	Dia	Ht.	Lbs
A4172512	4¾"	¾"	0.7
A4172514	5½"	½"	1.1

This heavy duty crêpe pan's thickness allows for longer pre-heating which results in a hotter surface for quickly singeing the crêpe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a 1/8" thickness for better heat distribution. It has a flat iron handle.



### Black Round Dutch Oven

art.	Dia	Ht.	Qts	Lbs
A1730210	4"	3"	0.3	2.4



### Cast-Iron Butter Warmer

art.	Dia	Ht-OHt	Qts	Lbs
A1711014	5½"	2½" - 4¾"	½	13.7
A1713014	5½"	2½" - 4¾"	½	13.7

Enamel Cast-Iron Butter Warmer.

This cast-iron butter warmer comes with a stable base and a small pan for melting butter, heating sauce and warming liqueurs.





# BUFFET

# RATTAN & POLYRATTAN BASKET



Polyrattan is a composite plastic, the perfect material for long-lasting bread baskets. It is both water and UV resistant to keep its color shade and shape and has the appearance of

traditional wood. Easy to clean, store and maintain, these baskets are durable and functional.



**Rectangular Bread Basket**

art.	Width	Length	Ht.	Lbs
42936-23	7½"	9"	3½"	0.3



**Oval Bread Basket**

art.	Width	Length	Ht.	Lbs
42945-18	5½"	7½"	2½"	0.1
42945-23	6"	9"	2½"	0.2



**Round Bread Basket**

art.	Dia	Ht.	Lbs
42935-19	7½"	3½"	0.2
42935-26	10½"	3½"	0.4

Round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**Bread Basket - Hotel Pan Sizes**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42967-13	12¾"	20¾"	4"	1.6	1/1
42967-14	10½"	12½"	4"	1.0	1/2
42967-15	7½"	12¾"	4"	0.8	1/3
42967-16	6¾"	10¾"	4"	0.6	1/4
42967-17	6¾"	7"	4"	0.4	1/6
42967-18	14"	12½"	4"	1.3	2/3

Polyrattan bread basket.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. It is a staple in busy restaurants and on buffets.



**Baguette Basket**

art.	Dia	Ht.	Lbs
42967-35	13¾"	16½"	2.4



**Beechwood Pretzel/Sausage Stand**

art.	Width	Length	Ht.	Lbs
42870-50	8¾"	8¾"	19¾"	4.0

Beechwood pretzel/sausage stand.  
It creates a beautiful display for pretzels and linked sausages. The stand has six alternating sticks on which to hang the pretzels and sausages.





**PR**

**Large Round Polyrattan Bread Basket**

art.	Dia	Ht	Lbs
42968-38	15"	4"	0.8

Large round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**R**

**Fabric-lined Rattan Egg Basket**

art.	Dia	Ht	Lbs
42949-26	10 1/8"	6 3/8"	0.9

Fabric-lined rattan egg basket.  
It has a hinged lid that is also lined with fabric. This basket is sure to keep eggs or bread warm. This is great for buffets.



**PR**

**Round Polyrattan Bread Basket**

art.	Dia	Ht	Lbs
42944-23	9"	2 3/4"	0.1

Round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**PR**

**Oval Polyrattan Bread Basket**

art.	Width	Length	Ht.	Lbs
42945-27	7 7/8"	10 5/8"	4"	0.4

Oval polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**PR**

**Oblong Polyrattan Bread Basket**

art.	Width	Length	Ht.	Lbs
42946-23	4"	9"	2 3/8"	0.1
42946-37	6"	14 7/8"	2 3/4"	0.2

Oblong polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**PR**

**Rectangular Polyrattan Bread Basket**

art.	Width	Length	Ht.	Lbs
42947-23	6"	9"	2 3/4"	0.2
42947-30	8 5/8"	11 7/8"	2 3/4"	0.3
42947-40	11 3/8"	16 1/8"	2 3/4"	0.2

Rectangular polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**PR**

**Splayed Round Polyrattan Bread Basket**

art.	Dia	Ht	Lbs
42948-18	7 1/8"	2 3/4"	0.1
42948-20	7 7/8"	2 3/4"	0.2
42948-25	9 7/8"	2 3/4"	0.2

Splayed round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**PR**

**Dual-handled Round Polyrattan Bread Basket**

art.	Dia	Ht	Lbs
42948-23	9"	2 5/8"	0.2

Dual-handled round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.





**Reinforced Oval Polyrattan Bread Basket**

art.	Width	Length	Ht.	Lbs
42936-24	6 $\frac{3}{8}$ "	9 $\frac{1}{8}$ "	3 $\frac{1}{8}$ "	0.2
42936-28	6 $\frac{1}{4}$ "	11"	3 $\frac{3}{8}$ "	0.3

Round polyrattan bread basket.  
It is a staple in busy restaurants and on buffets.



**Polyrattan Flatware/Breadstick Basket**

art.	Dia	Ht	Lbs
42584-01	4 $\frac{3}{4}$ "	6"	0.2

Polyrattan flatware/breadstick basket.  
It is great for a buffet or any catered event.



**Polyrattan Rectangular Flatware/Bread Basket**

art.	Width	Length	Ht.	Lbs
42584-02	4"	10 $\frac{5}{8}$ "	4"	0.2

Polyrattan rectangular flatware/bread basket.  
It is great for a buffet or any catered event.



**Polyrattan Four Compartment Flatware Basket**

art.	Width	Length	Ht.	Lbs
42584-04	12 $\frac{3}{4}$ "	20 $\frac{7}{8}$ "	2 $\frac{1}{2}$ "	3.3

Polyrattan flatware/breadstick basket.  
It is great for a buffet or any catered event.



# MELAMINE







### 3 Melamine Bowl Set with Handle

art.	Width	Length	Ht.	Lbs
44839-04	5½"	5½"	6¼"	1.1

3 melamine bowl set. It has a handle with a loop on top for easy transportation. The base and handle are constructed of stainless steel. The set is ideal for cane sugar, brown sugar and raisins for serving with oatmeal or for condiments such as ketchup, mustard and relish. It is of professional quality and great for use at restaurants and buffets. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



### 4 Melamine Bowl and Tray Set with Handle

art.	Width	Length	Ht.	Lbs
44839-05	6¾"	6¾"	6¼"	1.6

The melamine bowl and tray set. It has a handle with a loop on top for easy transportation. The base and handle are constructed of stainless steel. The four bowls are square. The set is ideal for toppings and sauces. It is great for condiments with tacos or baked potatoes or for nuts and salty snacks. It is of professional quality and great for use at restaurants and buffets. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



### Melamine Tray and 6 Bowl Set

art.	Width	Length	Ht.	Lbs
44838-07	7⅞"	11⅜"	2¼"	2.4

Melamine tray and 6 bowl set. It is perfect at a buffet or at home for a dinner party. This set is great for passing around hors d'oeuvres such as nuts, vegetables and chips. It is very sturdy. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



### Three-section Melamine Appetizer Dish

art.	Dia	Ht	Lbs
44849-38	15"	¾"	6.4

Three-section appetizer dish. It is of professional quality and great for use at restaurants and buffets. It can be used for nuts and chips or for sauces and condiments. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



### Round Melamine Platter

art.	Dia	Ht.	Lbs.	Color
44845-38	15"	½"	2.4	○
44845B38	15"	½"	2.4	●

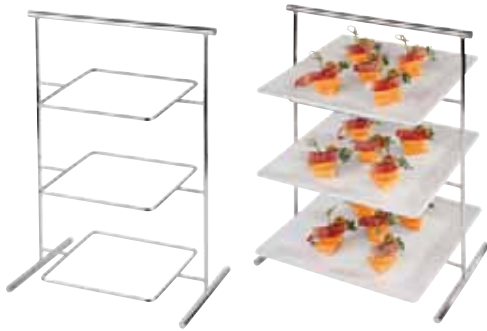
Round melamine platter. It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



### Round White Melamine Platter

art.	Dia	Ht.	Lbs.
41447-38	15"	7⅞"	3.7

Cover for melamine round platters. It is constructed of clear acrylic. It is designed for use with two platters, items, 44845-38 and 44845B38. It has a roll-top cover for easy opening and closing. It is ideal for use on buffet tables and at large catered events.

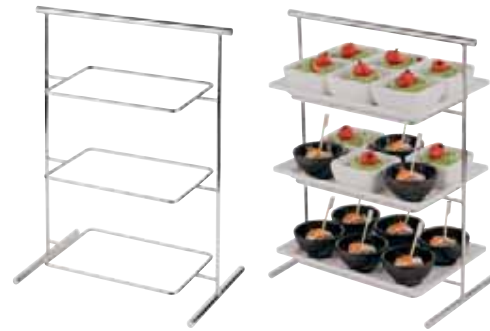


**Three-tier Chromed Steel Stand**

art.	Width	Length	Ht.	Lbs
44840-02	8¼"	13"	17¾"	3.3

Three-tier chromed steel stand.

The stand can be used with the white melamine trays that measure 8¼" square or 10¾" square. These trays are sold separately and are items #44841-21 and 44841-26. The trays can simply be placed on the stand to serve anything from sushi to desserts or small melamine dishes can be placed on the trays to provide individual portions of salty or sweet dishes.



**Three-tier Chromed Steel Stand**

art.	Width	Length	Ht.	Lbs
44840-03	8¼"	14½"	17¾"	3.3

Three-tier chromed steel stand.

The stand can be used with the white melamine trays that measure 11 7/8" by 8¼". The trays are sold separately and are item #44842-30. The trays can simply be placed on the stand to serve anything from sushi to desserts or small melamine dishes can be placed on the trays to provide individual portions of salty or sweet dishes.



**Two-tier Chromed Steel Stand**

art.	Width	Length	Ht.	Lbs
44840-04	10¾"	24¾"	17½"	7.0

Two-tier chromed steel stand.

There are two possible ways to configure the trays that rest on the stands. The first combination is as follows: any combination of two trays measuring 20¾" by 12¾" can be used with this stand. These trays come in black and white. The item numbers for these trays are 44843-11 and 44843B11. The second combination is as follows: any combination of four trays measuring 20¾" by 6¾" can be used with this stand. These trays come in black and white. The item numbers for these trays are 44843-24 and 44843B24. The trays can simply be placed on the stand to serve anything from sushi to desserts or small melamine dishes can be placed on the trays to provide individual portions of salty or sweet dishes. Please note that trays and bowls are sold separately.



**Three-tier Chromed Steel Stand**

art.	Width	Length	Ht.
44840-05	14¾"	14¾"	19¾"

Three-tier chromed steel stand.

The stand is used with three sizes of the white melamine trays. The trays include an 8¼" square, 10¾" square and a 14½" square. These trays are items #44841-21, 44841-26 and 44841-37 respectively. The trays can simply be placed on the stand to serve anything from sushi to desserts or small melamine dishes can be placed on the trays to provide individual portions of salty or sweet dishes. Please note that trays and bowls are sold separately.





**Round White Melamine Platter**

art.	Dia	Ht
44845-37	14½"	½"

Round white melamine platter. It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Three-tier Chromed Steel Stand**

art.	Width	Length	Ht.	Lbs
44840-01	6¾"	11¾"	16½"	1.1

Three-tier chromed steel stand. The stand is used with the white melamine trays that measure 7½" square or 8¾" square. The trays are sold separately and are items #44841-18 and #44841-21. The trays can simply be placed on the stand to serve anything from sushi to desserts or small melamine dishes can be placed on the trays to provide individual portions of salty or sweet dishes



**Square White Melamine Platter**

art.	Width	Length	Ht.	Lbs	Color
44841-18	7½"	7½"	½"	1.9	○
44841-21	8¾"	8¾"	½"	3.0	○
44841-26	10¾"	10¾"	½"	1.8	○
44841-37	14½"	14½"	½"	3.1	○
44841-51	20½"	20½"	½"	6.7	○
44841B51	20½"	20½"	½"	6.7	●

Square melamine platter. It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**White Melamine Platter**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
44843-11	12¾"	20¾"	½"	4.2	1/1
44843-12	10¾"	12¾"	½"	2.4	1/2
44843-13	6¾"	12¾"	½"	1.5	1/3
44843-14	6¾"	10¾"	½"	1.1	1/4

White melamine platter. It is a standard size which fits into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. It is a staple in busy restaurants and on buffets. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Black Melamine Platter**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
44843B11	12¾"	20¾"	½"	4.2	1/1
44843B12	10¾"	12¾"	½"	2.4	1/2
44843B13	6¾"	12¾"	½"	1.5	1/3
44843B14	6¾"	10¾"	½"	1.1	1/4

Black melamine platter. It is a standard size which fits into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. It is a staple in busy restaurants and on buffets. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Round White Melamine Platter**

art.	Dia	Ht	Lbs
44845-51	20"	½"	3.4

Round white melamine platter. It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.

# SANDWICH TIME





**Two-Tier Plexiglas Doughnut Display**

art.	Width	Length	Ht.	Lbs
41472-30	14½"	23¾"	14¾"	24.2

Two-tier Plexiglas doughnut display.  
It is great for a variety of pastries and any other foods that need to stay moist and fresh.



**Double Door Plexiglas Doughnut Display**

art.	Width	Length	Ht.	Lbs
41472-31	13"	19¾"	20¾"	26.4

Double door Plexiglas doughnut display.  
It is great for a variety of pastries and any other foods that need to stay moist and fresh.



**Three-Tier Plexiglas Doughnut Display**

art.	Width	Length	Ht.
41472-32	14½"	23¾"	14¾"

Three-tier Plexiglas doughnut display.  
It is great for a variety of pastries and any other foods that need to stay moist and fresh.



**Cold Food Display Set**

art.	Width	Length	Ht.	Lbs
47091-01	12½"	17¾"	8"	6.2

Cold food display set.  
It includes the base, a stainless steel tray and two ice packs. It can be opened from the front or the back for easy access. It is ideal for long buffet tables where guests may be moving down both sides of the table simultaneously. It is perfect for cold sandwiches, sushi, cream based desserts and more. It has round knobs on either side that make it extremely easy to open and close. The stainless steel tray is a good conductor of cold and looks lovely to display food. The set comes with two ice packs that are placed underneath the tray to ensure the food's freshness.



**Two-Tier Cold Food Display Set with Covers**

art.	Width	Length	Ht.	Lbs
47091-02	12½"	17¾"	17¾"	13.6

Two-tier cold food display set.  
It includes two plastic base trays, two stainless steel trays, two roll top covers, two side panels, and four cool packs. The roll top covers open from the front and keep food fresh. The upper and lower levels can be opened independently. It is perfect for cold sandwiches, sushi, cream based desserts and more. The stainless steel tray is a good conductor of cold and looks lovely to display food. The set comes with four cool packs that are placed underneath the trays to ensure the food's freshness. Two cool packs are placed under each tray.



**Stackable Sugar Packet Dispenser**

art.	Width	Length	Ht.	Lbs
47090-23	5¾"	9"	6"	1.0

Sugar packet dispenser.  
It is sturdy and professional quality. It has an opening making it easy to access the packets. Several can be purchased and stacked on top of each other. These containers can be used for many different items, such as creamer, ketchup, stirrers and salt and pepper packets.



# APPETIZERS & DRINKS







**Pack of 100 Small Square Disposable Containers**

**Pack of 100 Small Disposable Glasses**

art.	Width	Length	Ht.	Lbs	Capacity
48351-01	1 3/8"	1 3/8"	2 1/8"	2.0	1.7 Oz
48351-02	2"	2"	2 3/4"	3.7	3.4 Oz
48351-03	2 1/8"	2 1/8"	3 1/8"	6.3	5.1 Oz

art.	Dia	Ht.	Lbs	Capacity
48352-01	2 1/2"	2 1/8"	2.9	2.4 Oz
48352-02	2 3/4"	2 5/8"	4.4	4.1 Oz
48352-03	3"	2 7/8"	4.6	5.1 Oz

Pack of 100 small disposable containers/glasses.

They are perfect for catered events and buffets. They are constructed of polypropylene. They can be used for layered desserts or for hors d'oeuvres. They add a touch of sophistication to any event. They provide the highest level of hygiene as they are disposable and make cleaning up a snap.



**Pack of 100 Disposable Triangular Glasses**

**Pack of 100 Disposable Tall Glasses**

art.	Width	Length	Ht.	Lbs	Capacity
48353-01	3 3/8"	3 3/8"	2 1/2"	3.5	4.1 Oz

art.	Width	Length	Ht.	Lbs	Capacity
48354-01	1 3/8"	1 3/8"	3 3/8"	2.9	2.4 Oz

Pack of 100 small square disposable containers.

They are perfect for catered events and buffets. They are constructed of polypropylene. They can be used for layered desserts or for hors d'oeuvres. They add a touch of sophistication to any event. They provide the highest level of hygiene as they are disposable and make cleaning up a snap.



**Pack of 100 Small Triangular Bowls**

art.	Width	Length	Ht.	Lbs	Capacity
48356-01	3 3/8"	3 3/8"	1 1/8"	2.4	1.0 Oz

**Pack of 100 Small Dishes**

art.	Width	Length	Ht.	Lbs	Capacity
48359-01	3 3/8"	3 3/8"	5/8"	1.2	0.5 Oz

Pack of 100 small bowls and dishes.

They are perfect for catered events and buffets. They are constructed of polypropylene. They can be used for layered desserts or for hors d'oeuvres. They add a touch of sophistication to any event. They provide the highest level of hygiene as they are disposable and make cleaning up a snap.



**Polypropylene Plate Separator**

art.	Dia	Ht	Lbs
47605-23	8 3/4"	2 3/8"	0.1

Polypropylene plate separator.

It accommodates plates with diameters from 7 3/8" to 8 3/8". The plate separator allows servers to carry many plates at a time, saving energy and time. The plate separator ensures that the meal arrives in perfect condition and that nothing has been squashed or moved. The plate separator has vents on all four sides so that steam may escape from the dishes and food does not become soggy or overcooked. The top diameter is 7 1/2" and the bottom is 8 3/4". Polypropylene is dishwasher safe.

**Four-Compartment Stainless Steel Tower Display**

art.	Width	Length	Ht.	Lbs
42977-04	4 3/8"	4 3/8"	13 7/8"	3.3

Four-compartment stainless steel tower display.

It is great for buffets and on bar counters. It is great for nuts, snacks and dips.



**Pack of 1,000 Multicolored Plastic Sword Picks**

art.	Length
48300-26	3 3/4"

Pack of 1,000 multicolored plastic sword picks.

They are great for busy bars and restaurants. Put a cherry or an olive on a sword and suddenly you have a festive drink. These swords can also be used for hors d'oeuvres and small bites. They come in an assortment of red, yellow, green, blue and purple.



**Interior-Light Battery-Operated S/S Rotating Buffet Serving Pyramid**

art.	Width	Length	Ht.	Lbs
42988-06	11 7/8"	11 7/8"	20 7/8"	35.2

Battery operated stainless steel buffet serving pyramid. It comes with 108 tasting spoons and 200 wooden skewers. The base plate and rotating plate are both made of acrylic. Each spoon can be filled with anything from a piece of sushi to a bite-size appetizer. The skewers can hold anything from a piece of rotisserie chicken to a cube of melon. This display is hygienic since guests aren't touching the food with their hands. Each spoon measures 5 1/4" and each skewer is 6" long.



**Interior-Light Battery-Operated S/S Rotating Buffet Serving Pyramid**

art.	Width	Length	Ht.	Lbs
42988-05	8 3/8"	8 3/8"	12 1/8"	20.6

Battery operated stainless steel buffet serving pyramid. It comes with 48 tasting spoons and 70 wooden skewers. The base plate and rotating plate are both made of acrylic. Each spoon can be filled with anything from a piece of sushi to a bite-size appetizer. The skewers can hold anything from a piece of rotisserie chicken to a cube of melon. This display is hygienic since guests aren't touching the food with their hands. Each spoon measures 5 1/4" and each skewer is 6" long.



**Stainless Steel Rotating Buffet Serving Pyramid**

art.	Width	Length	Ht.	Lbs
42988-03	11 7/8"	11 7/8"	20 7/8"	27.5

Stainless steel swiveling buffet serving pyramid. It comes with 108 tasting spoons and 200 skewers. The melamine plate is the base, with the stainless steel plate placed on top, and a wheel that enables it to rotate. The stainless steel bowl sits right at the top of the pyramid and can hold a decorative flower or a dollop of sauce. Each spoon can be filled with anything from a piece of sushi to a bite sized appetizer. The skewers can hold anything from a piece of rotisserie chicken to a cube of melon. This display is hygienic since guests aren't touching the food with their hands. Each spoon measures 5 1/4" and each skewer is 6" long.



**Stainless Steel Rotating Buffet Serving Pyramid**

art.	Width	Length	Ht.	Lbs
42988-02	8 3/8"	8 3/8"	12 1/8"	17.2

Stainless steel swiveling buffet serving pyramid. It comes with 48 party spoons and 70 wooden skewers. The melamine plate is the base, with the stainless steel plate placed on top, and a wheel that enables it to rotate. The stainless steel bowl sits right at the top of the pyramid and can hold a decorative flower or a dollop of sauce. Each spoon can be filled with anything from a piece of sushi to a bite sized appetizer. The skewers can hold anything from a piece of rotisserie chicken to a cube of melon. This display is great for hygiene since guests aren't touching the food with their hands. Each spoon measures 5 1/4" and each skewer is 6" long.



**Set of 200 Wood Skewers**

art.	Length	Lbs
42988-98	6"	0.2

Set of 200 wood skewers. They are spare parts for the buffet displays, which are items, 42988-00, 42988-01, 42988-02, 42988-03, 42988-05 & 42988-06. They are durable. They can be used for serving skewers of food or meat.



**Stainless Steel Tasting Spoon**

art.	Length	Lbs
42988-99	5 1/4"	0.2

Stainless steel tasting spoon. It is sold individually. It is a spare part for the buffet displays, which are items, 42988-00, 42988-01, 42988-02, 42988-03, 42988-05 & 42988-06. They have a curved handle so they are easy to put down without tipping over. They can be used with appetizers served on platters as well. Each spoon is 5 1/4" long.



**Stainless Steel Buffet Display**

art.	Width	Length	Ht.	Lbs
42988-01	6 3/8"	6 3/8"	6 3/8"	6.4

Stainless steel buffet display. It has slots and holes in which to place tasting spoons and skewers. It also comes with a stainless steel tray for the top. The top tray measures 4 1/2" square. The set includes the stand, a stainless steel tray, 24 tasting spoons and 24 wooden skewers. Each spoon can be filled with anything from a piece of sushi to a bite-size appetizer. The skewers can hold anything from a piece of rotisserie chicken to a chunk of melon. This display is great for hygiene since guests aren't touching the food with their hands. Each spoon measures 5 1/4" and each skewer measures is 6" long. It has four round rubber feet to prevent slipping.



**Stainless Steel Buffet Serving Pyramid**

art.	Width	Length	Ht.	Lbs
42988-00	5 1/2"	8 1/2"	10 3/8"	3.5

Stainless steel buffet serving pyramid. It comes with 12 tasting spoons and 20 wooden skewers. Each spoon can be filled with anything from a piece of sushi to a bite-size appetizer. The skewers can hold anything from a piece of rotisserie chicken to a cube of melon. This display is very hygienic since guests aren't touching the food with their hands. The spoons have a curved handle. Each spoon is 5 1/4", while the skewers are is 6" long. It is self-standing.



**White Three-Level Modern Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868W00	19 3/8"	19 3/8"	8 1/4"	2.9	○

Three-level modern buffet display. It is absolutely stunning and is sure to impress! It is sturdy and creates a beautiful focal point. The bowls shown are included. Place appetizers, desserts, sauces and more on each level for a wonderful display. Each bowl measures 8 1/4" long by 8 1/4" wide and 2 1/8" high. Each bowl has a capacity of 20.3 Oz and is constructed of ABS plastic. The overall display measures 19 3/8" high. The bowls are item #41869W03 and more can be purchased separately.



**Four-Compartment Modern Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868W01	15 3/4"	39 3/8"	7 7/8"	7.7	○
41868K01	15 3/4"	39 3/8"	7 7/8"	7.7	●

Four-compartment modern buffet display. It includes the bowls. It creates a buffet display that is absolutely stunning. Each bowl measures 13" by 4 3/4" and has a height of 3". They are constructed of sturdy ABS plastic. The stand is made of stainless steel. It is professional quality and creates the perfect focal point. Place appetizers, desserts, sauces and more on each level for a wonderful display. Each bowl has a capacity of 33.8 oz. The display is 39 3/8" long, 15 3/4" wide and 7 7/8" high. The bowls are item #41869K01 and more can be purchased separately.



**Three-Compartment Modern Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868W02	17"	27 3/8"	5 1/2"	4.0	○
41868K02	17"	27 3/8"	5 1/2"	4.0	●

Three-compartment modern buffet display. It includes the bowls. It creates a buffet display that is absolutely stunning. It is sturdy and creates the perfect focal point. Each bowl measures 13" by 4 3/4" and has a height of 3". They are constructed of sturdy ABS plastic. The stand is made of stainless steel. Place appetizers, desserts, sauces and more on each level for a wonderful display! It is 27 3/8" long, 7" wide and 5 1/2" high. The bowls are item #41869K01 and more can be purchased separately.



**Polystyrene Dish**

art.	Dia	Ht.	Lbs	Color
41869-04	10 1/8"	1/4"	0.8	○

Polystyrene plate. It can be purchased in large quantities and used at hotels, restaurants, cafeterias, buffets and more. These plates can be used with our buffet display, which is item #41868-04.





**ABS Triangular Dish**

art.	Width	Length	Ht.	Lbs	Color
41869W03	8 $\frac{3}{8}$ "	8 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	0.4	○
41869K03	8 $\frac{3}{8}$ "	8 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	0.4	●

ABS triangular dish.  
It is simple and elegant. Its unique and interesting shape looks lovely on a buffet display or any table. It is very durable and highly shock-resistant. Each bowl has a capacity of 20.3 Oz. They look beautiful with some of Paderno's buffet displays, such as item #s 41868W03 & 41868K03.



**Three-Tier Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868W03	22"	22"	22 $\frac{3}{8}$ "	7.0	○
41868K03	22"	22"	22 $\frac{3}{8}$ "	7.0	●

Three-tier buffet display  
It comes with three triangular bowls. It makes a buffet display that is both beautiful and modern. It has a somewhat Asian feel and resembles the branches of a tree. Each bowl is constructed of ABS plastic and has a capacity of 20.3 ounces. Each bowl measures 8 $\frac{3}{4}$ " by 8 $\frac{3}{4}$ " and has a height of 2 $\frac{1}{8}$ ". It is wonderful for any event and creates a lovely focal point on a table. Place appetizers or desserts on each level for a lovely display. The display has an overall diameter of 22" and a height of 22 $\frac{3}{8}$ ". The bowls are item #41869K03 and more can be purchased separately.



**White Three-Tier Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868-04	22"	22"	22 $\frac{3}{8}$ "	8.6	○

White three-tier buffet display.  
It is beautiful and modern. It has a somewhat Asian feel and resembles the branches of a tree. The three white trays shown are included. They are constructed of polystyrene. The stand is constructed of stainless steel. It is wonderful on any buffet and creates a lovely focal point on a table. Each tray is constructed of polystyrene and has a diameter of 22". Place appetizers or desserts on each level for an impressive display. It measures 22 $\frac{3}{8}$ " high. The trays are item #41869-04 and more can be purchased separately.



**Three-Tier Buffet Display**

art.	Width	Length	Ht.	Lbs	Color
41868W05	22"	22"	22 $\frac{3}{8}$ "	6.8	○
41868K05	22"	22"	22 $\frac{3}{8}$ "	6.8	●

Three-tier buffet display.  
It comes with three scoop bowls. It makes a buffet display that is both beautiful and modern. It has a somewhat Asian feel and resembles the branches of a tree. Each bowl is constructed of heavy duty ABS plastic and measures 11 $\frac{1}{8}$ " by 11 $\frac{1}{8}$ " and has a height of 2". It is wonderful for any event and creates a lovely focal point on a table. Place appetizers, sushi or desserts on each level for a lovely display. The display measures 22 $\frac{3}{8}$ " high. Additional bowls can be purchased and are item #41869K05.



**ABS Scoop Dish**

art.	Width	Length	Ht.	Lbs	Color
41869W05	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	2"	0.5	○
41869K05	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	2"	0.5	●

ABS scoop dish.  
It is simple and elegant. Its unique and interesting shape looks lovely on a buffet display or any table. It is very durable and highly shock-resistant. They look beautiful with some of Paderno's buffet displays, such as item #s 41868W05 & 41868K05.



**ABS Triangular Bowl**

art.	Width	Length	Ht.	Lbs	Color
41869W00	7 $\frac{1}{8}$ "	7 $\frac{1}{8}$ "	4"	0.4	○
41869K00	7 $\frac{1}{8}$ "	7 $\frac{1}{8}$ "	4"	0.4	●

ABS triangular bowl.  
It is simple and elegant. It is a unique and interesting shape and looks lovely on a buffet display or any table. It is very durable and highly shock-resistant. Each bowl has a capacity of 30.4 Oz. They look beautiful with some of Paderno's buffet displays, such as item #s 41868W00.



**White ABS Oblong Bowl**

art.	Width	Length	Ht.	Lbs	Color
41869W01	15 $\frac{3}{4}$ "	39 $\frac{3}{8}$ "	7 $\frac{7}{8}$ "	0.4	○

ABS oblong bowl.  
It is simple and elegant. Its unique and interesting shape looks lovely on a buffet display or any table. It is very durable and highly shock-resistant. Each bowl has a capacity of 33.8 Oz. They look beautiful with some of Paderno's buffet displays, such as item #s 41868W01, 41868K01, 41868W02 & 41868K02.

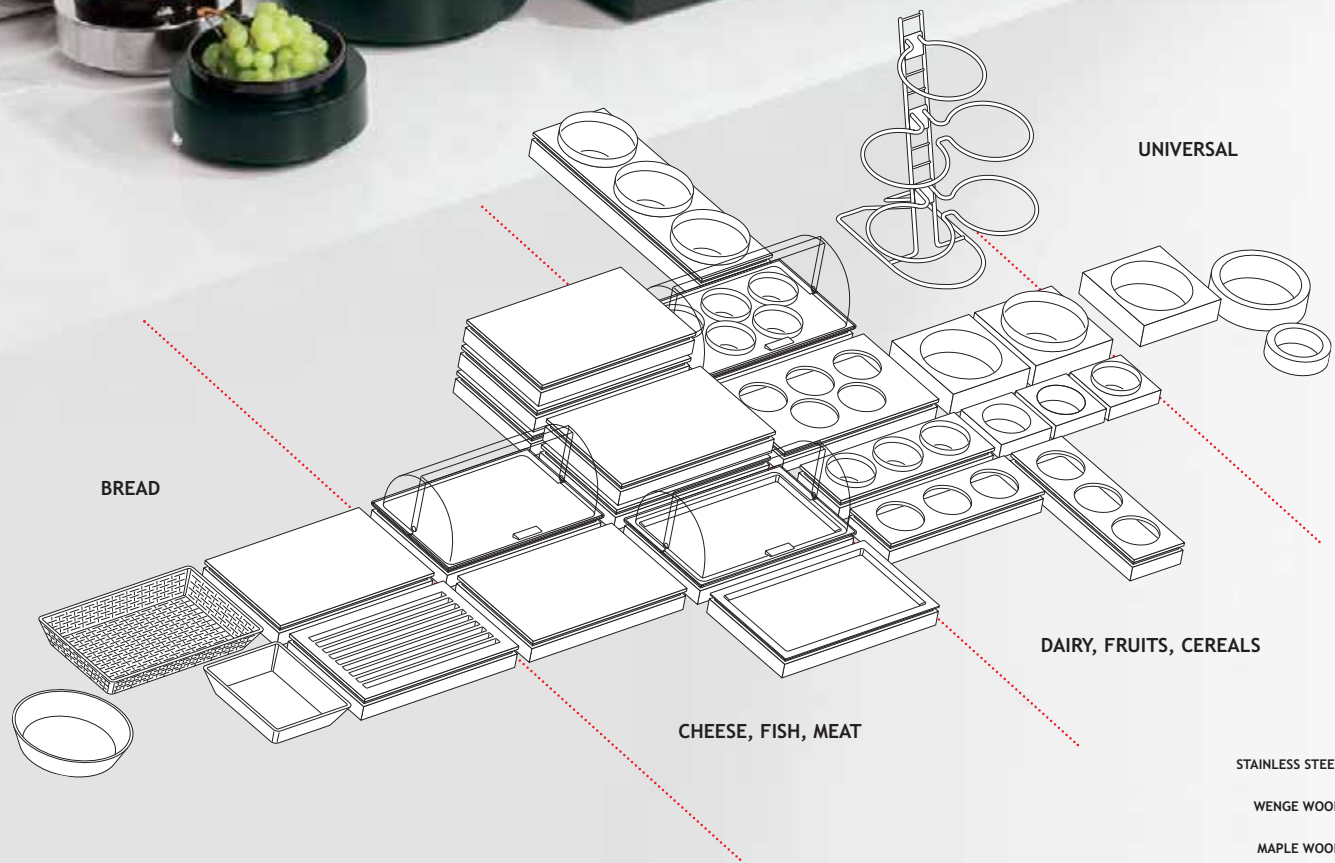


**Black ABS Oblong Bowl**

art.	Width	Length	Ht.	Lbs	Color
41869K01	15 $\frac{3}{4}$ "	39 $\frac{3}{8}$ "	7 $\frac{7}{8}$ "	0.4	●

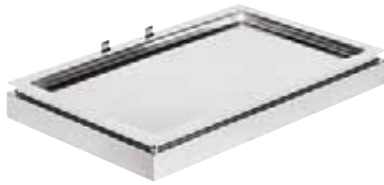
# FRAME BUFFETSYSTEM

BY MICHAEL SIEGER / sieger design



The system elements feature a modular construction, making them extremely versatile. The stackable nature of every element enables space-efficient storage. Bowl boxes can even be stacked with or without bowls. All the system elements are quick and simple to use, with easy-to-grip edges both underneath the cover panels and underneath the base modules themselves. Cool plates

can be used without modular cover panels for a bed of crushed ice. Stainless steel bowl boxes are not only attractive but also insulated, allowing food to maintain its temperature for longer period of time. The black wenge and light maple contrast as a chessboard.



**Stainless Steel Cool Plate**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42450-00	12¾"	20⅞"	1½"	12.7	1/1

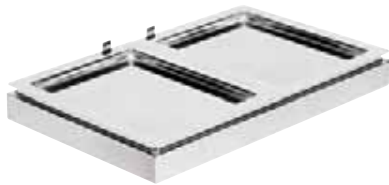
Stainless steel cool plate.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. It is constructed of stainless steel and keeps food cool.



**Stainless Steel Cool Plate & Display Cover**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42450-01	12¾"	20⅞"	7"	16.1	1/1

Stainless steel cool plate.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. It is constructed of stainless steel and keeps food cool. It comes with a display cover that opens and closes easily and keeps food looking beautiful and fresh. It provides the utmost level of hygiene.



**Stainless Steel Cool Plate Set**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42450-02	12¾"	20⅞"	1½"	12.7	1/1

Stainless steel cool plate set.  
It includes a GN 1/1 and two GN 1/2 cooling platters. These are standard sizes which fit into universal racks, heating elements and walk-in coolers. They are constructed of stainless steel and keep food cool.



**Wenge Base & Stainless Steel Cool Plate**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-00	12¾"	20⅞"	2"	13.4	1/1

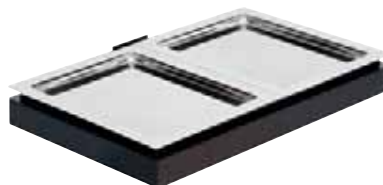
Wenge base and stainless steel cool plate.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. The plate is constructed of stainless steel and keeps food cool.



**Wenge Base, S/S Cool Plate & Display Cover**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-01	12¾"	20⅞"	7"	16.8	1/1

Wenge base and stainless steel cool plate.  
They are standard sizes which fit into universal racks, heating elements and walk-in coolers. The plate is constructed of stainless steel and keeps food cool. It comes with a display cover that opens and closes easily and keeps food looking beautiful and fresh. It provides the utmost level of hygiene.



**Wenge Base & Stainless Steel Cool Plate Set**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-02	12¾"	20⅞"	2"	13.4	1/1

The Paderno World Cuisine stainless steel cool plate set includes a GN 1/1 wood base and plate and two GN 1/2 cooling platters. These are standard sizes which fit into universal racks, heating elements and walk-in coolers. The base is made of dark maple, while the plate and platters are constructed of stainless steel to keep food cool.


**Maple Base & Stainless Steel Cool Plate**

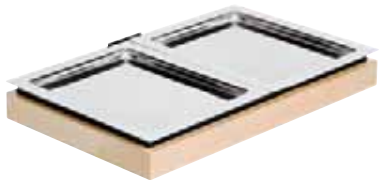
art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-00	12¾"	20⅞"	2"	12.6	1/1

Maple base with cooling plate.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. The set keeps food cool.


**Maple Base, Stainless Steel Cool Plate & Display Cover**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-01	12¾"	20⅞"	7"	16.1	1/1

Maple base with stainless steel cooling plate and display cover.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. The lid opens and closes easily and keeps food looking beautiful and fresh. It provides the utmost level of hygiene.


**Maple Base & Stainless Steel Cool Plate Set**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-02	12¾"	20⅞"	1½"	12.7	1/1

Maple base and stainless steel cool plate set.  
It includes a GN 1/1 maple wood base and two GN 1/2 cooling platters. These are standard sizes which fit into universal racks, heating elements and walk-in coolers. The base is made of maple, while the platters are constructed of stainless steel and keep food cool.


**Wenge 5-imprint Bowl Holder**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-03	12¾"	20⅞"	¾"	2.6	1/1

Wenge 5-imprint bowl holder.  
It is a GN 1/1 size. It holds five bowls measuring 5½" in diameter. It can hold the white melamine, black melamine, stainless steel and glass 5½" bowls. These bowls are items 44837-05, 44837B05, 42961-14 and 41405-AA. The coordinating bowls are slightly larger than the diameter of the openings in the holder so that sit a big higher than the level of the holder.


**Maple 5-imprint Bowl Rack**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-03	12¾"	20⅞"	¾"	2.8	1/1

Maple 5-imprint bowl rack.  
It is a standard GN 1/1 size. It holds five bowls measuring 5½" in diameter. It can hold the white melamine, black melamine, stainless steel and glass 5½" bowls. These bowls are items 44837-05, 44837B05, 42961-14 and 41405-AA.


**Stainless Steel Tray**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42451-11	12¾"	20⅞"	1"	2.6	1/1

Stainless steel tray.  
It is used for serving pieces at buffets, cafeterias and large events.


**Stainless Steel Tray**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42451-12	10½"	12½"	1"	1.3	1/2

Stainless steel tray.  
It is used as a serving piece at buffets, cafeterias and large events.


**Round Glass Bowl**

art.	Dia	Ht	Lbs
41400-AA	9"	5"	2.2
41405-AA	5½"	4½"	0.7

Glass bowl.  
It is great for buffets but can simply be used on its own. It may be used to serve fruit and salad on a buffet. It can also serve as a traditional mixing bowl. The glass is durable and heavy duty. Use it on a buffet at a restaurant or hotel or simply in your own home.





**White Melamine Bowl**

art.	Dia	Ht
44837-05	5½"	2½"
44837-25	9"	4"

White melamine bowl.  
It is extremely versatile and very durable. It can be used for a variety of things from preparing to serving. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Black Melamine Bowl**

art.	Dia	Ht
44837B05	5½"	2½"
44837B25	9"	4"

Black melamine bowl.  
It is extremely versatile and very durable. It can be used for a variety of things from preparing to serving. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



**Stainless Steel Insulated Round Bowl**

art.	Dia	Ht	Lbs
42961-14	5½"	2¾"	0.6
42961-23	9"	4"	1.7

Stainless steel insulated round bowl.  
It is heavy-duty and professional quality. It is a staple in all kitchens.



**Polycarbonate Lid For Bowls**

art.	Dia	Ht	Lbs
42452-14	5½"	1"	0.2
42452-23	9"	1"	0.6

Lid for bowls.  
It is constructed of polycarbonate and is of professional quality. It has a knob for easy opening and closing. The lid snaps into place firmly. It can be used with all of the 5½" and 9" diameter bowls, including the white melamine, the black melamine, the stainless steel and the glass. These bowls are item numbers 44837-05, 44837-25, 44837B05, 44837B25, 42961-14, 42961-23, 41405-AA and 41400-AA



**Solid Maple Cutting Board**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-06	12¾"	20¾"	1"	5.4	1/1

Solid maple cutting board.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. It is a staple in any kitchen.



**Solid Maple Slotted Cutting Board**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42470-07	12¾"	20¾"	1"	3.3	1/1

Maple slotted cutting board.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. It is a staple in any kitchen! The slots allow for aeration, keeping fresh baked bread crispy when slicing right after removal from the oven. The air ensures the bottom of the loaf doesn't become moist or mushy.



**Black Polyethylene Cutting Board**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-06	12¾"	20¾"	½"	5.1	1/1

Black polyethylene cutting board.  
It is a standard size which fits into universal racks, heating elements and walk-in coolers. It is dishwasher safe and a staple in any kitchen!



**Spare Cool Pack**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42450-AD	8¾"	16"	1½"	4.3	1/1

Spare cool pack.  
It keeps food cool and fresh when placed underneath plates and platters, as well as with dishes on serving trays and on buffets.



**Standard Size Black Polystyrene Base**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42450-AC	12¾"	20½"	1½"	6.5	1/1

Standard size black polystyrene tray. It can be used for displaying bread and crackers or add some small bowls for nuts, dried fruit and cheese cubes for the perfect tasting station.



**Black Polystyrene Tray**

art.	Width	Length	Ht.	Lbs
42450-AA	10½"	20½"	2¼"	0.9
42450-AB	7⅞"	20½"	2¼"	0.5

Large black polystyrene tray. It can be used for displaying bread and crackers or add some small bowls for nuts, dried fruit and cheese cubes for the perfect tasting station.



**Wenge Large 3-Bowl Display Set**

art.	Width	Length	Ht.	Lbs
42460-10	10½"	31¼"	3⅜"	11.3

Wenge small 3-bowl display set. It is ideal for buffets, centerpieces and other events. This set includes the dark maple base, a polystyrene tray, a 3-imprint bowl holder and 3 white melamine bowls. The polystyrene tray fits snugly in the maple base. The 3-imprint bowl holder is placed on top of the polystyrene tray. The bowl holder accommodates three 9" white melamine bowls. This is the perfect piece for appetizers and small bites, like nuts, crackers and dips. Lids can be purchased separately for the bowls and are item 42452-23.



**Maple Wood Large 3-Bowl Holder Set**

art.	Width	Length	Ht.	Lbs
42470-10	10½"	31¼"	3⅜"	10.7

Maple large 3-bowl display set. It is ideal for buffets, centerpieces and other events. This set includes the maple base, a polystyrene tray, a 3-imprint bowl holder and 3 white melamine bowls. The polystyrene tray fits snugly in the maple base. The 3-imprint bowl holder is placed on top of the polystyrene tray. The bowl holder accommodates three 9" white melamine bowls. This is the perfect piece for appetizers and small bites, like nuts, crackers and dips. Lids can be purchased separately for the bowls and are item 42452-23.



**Wenge Small 3-Bowl Display Set**

art.	Width	Length	Ht.	Lbs
42460-12	8"	20½"	3⅜"	5.9

Wenge small 3-bowl display set. It is ideal for buffets, centerpieces and other events. This set includes the dark maple base, a polystyrene tray, a 3-imprint bowl holder and 3 white melamine bowls. The polystyrene tray fits snugly in the maple base. The 3-imprint bowl holder is placed on top of the polystyrene tray. The bowl holder accommodates three 5½" white melamine bowls. This is the perfect piece for appetizers and small bites, like nuts, crackers and dips. Lids can be purchased separately for the bowls and are item 42452-14.



**Maple Wood Small 3-Bowl Holder Set**

art.	Width	Length	Ht.	Lbs
42470-12	8"	20½"	3⅜"	5.9

Maple small 3-bowl display set. It is ideal for buffets, centerpieces and other events. This set includes the maple base, a polystyrene tray, a 3-imprint bowl holder and 3 white melamine bowls. The polystyrene tray fits snugly in the maple base. The 3-imprint bowl holder is placed on top of the polystyrene tray. The bowl holder accommodates three 5½" white melamine bowls. This is the perfect piece for appetizers and small bites, like nuts, crackers and dips. Lids can be purchased separately for the bowls and are item 42452-14.



**S/S Individual Large Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42450-14	10⅝"	10⅝"	3⅜"	5.0

Stainless steel individual small bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The bowl is made of white melamine and has a diameter of 5½". The base has a height of 2⅝". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-23.



**Wenge individual Large Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42460-14	10⅝"	10⅝"	3⅜"	5.2

Wenge individual large bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The base is a 10⅝" square made of dark maple. The bowl is made of white melamine and has a diameter of 9". The base has a height of 3⅜". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-23.



**Maple Wood Individual Large Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42470-14	10 3/8"	10 3/8"	3 3/8"	5.1

Maple individual large bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The base is a 10 3/8" square made of maple. The bowl is made of white melamine and has a diameter of 9". The base has a height of 3 3/8". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-23.



**S/S Individual Small Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42450-16	6 7/8"	6 7/8"	2 3/8"	1.8

Stainless steel individual small bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The base is a 6 7/8" square made of stainless steel. The bowl is made of white melamine and has a diameter of 5 1/2". The base has a height of 2 3/8". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-14.



**Wenge Individual Small Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42460-16	6 7/8"	6 7/8"	2 3/8"	1.8

Wenge individual small bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The base is a 6 7/8" square made of stainless steel. The bowl is made of white melamine and has a diameter of 5 1/2". The base has a height of 2 3/8". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-14.



**Maple Individual Small Bowl & Square Base Set**

art.	Width	Length	Ht.	Lbs
42470-16	6 7/8"	6 7/8"	2 3/8"	1.8

Maple individual small bowl & square base set. It is ideal for nuts and snacks at busy bars and restaurants. The base is a 6 7/8" square made of stainless steel. The bowl is made of white melamine and has a diameter of 5 1/2". The base has a height of 2 3/8". Purchase two or three and line them up for a beautiful display. Lids can be purchased separately for the bowls and are item 42452-14.



**Black Round Polyrattan Bread Basket**

art.	Dia	Ht.	Lbs
42461-35	13 7/8"	7 7/8"	2.3

Black round polyrattan bread basket. The cover shown in the image is not included. It can be purchased separately and is item 42452-35.



**Black Rectangular Polyrattan Bread Basket**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42461-11	12 3/4"	20 7/8"	2 1/2"	3.2	1/1

Black rectangular polyrattan bread basket. It is a standard size which fits into universal racks, heating elements and walk-in coolers. It has a height of 2 1/2". Please note that the roll top cover in the image is not included. The cover can be purchased separately and is item 42452-53.



**Cover for Black Polyrattan Bread basket**

art.	Dia	Ht.	Lbs
42452-35	15"	5 1/8"	1.9

Cover for the black polyrattan bread basket. It is constructed of PPMA. It is easy to open and close as it is a roll top. It keeps bread fresh and provides excellent hygiene. This item is for the cover only. The black polyrattan basket is item 42461-35.



**Cover for Black Polyrattan Bread basket**

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42452-53	12 3/4"	20 7/8"	8"	3.3	1/1

Cover for the black polyrattan bread basket. It is a standard size which fits into universal racks, heating elements and walk-in coolers. The cover is constructed of PPMA. It is easy to open and close as it is a roll top. Note that this item is for the cover only. It is designed for use with the black polyrattan basket, which is item 42461-11. The cover keeps bread fresh and provides excellent hygiene.



# DISPLAYS







**Chrome Plated Holder for Large Bowl**

art.	Dia	Ht.	Lbs
42961-12	9"	4¾"	1.0
42961-18	9"	7½"	1.1

Chrome-plated holder for a large bowl. The large bowls can be purchased separately. The holder can accommodate the 9" double-walled stainless steel bowls, as well as the glass bowls, which are items 42962-23 and 41400-AA respectively. The stand is very sturdy due to the round bases. It is great for buffet tables offering salads and side dishes. These stands are stackable.



**Insulated Salad Dressing Container**

art.	Dia	Ht.	Lbs
42960-18	6"	7½"	2.4

1.8 liter insulated salad dressing container. It is constructed of heavy duty stainless steel. It is professional quality. Please note that the ladle in the image is not included.



**3-Tier Chromed Display Holder for Polyrattan Baskets**

art.	Width	Length	Ht.
42871-03	17½"	17½"	11¾"

3-tier display holds the polyrattan basket, which is item number, 42968-38. The two stands are constructed of chrome plated metal and are the same size. The top stand swivels, making it easy for guests to access. The smaller stand measures 4½" high. The legs have feet to ensure the stability of the stands. It is perfect for serving rolls and other types of bread. The baskets have a diameter of 15". The stand alone has a diameter of 14½".



**Chrome Plated & Plexiglas Cover Guard**

art.	Width	Length	Ht.
42873-65	12¾"	25¾"	16½"

The Paderno World Cuisine Plexiglas and chrome plated cover guard ensures that food placed underneath is hygienic and fresh.



**Rotating Display Plate**

art.	Dia	Ht.	Lbs
41429-03	21¾"	11¾"	17.2

Rotating display platter, cover and wood base are ideal for buffets. It is fantastic for cheese and fruit, as well as hor's d'oeuvres and crackers. The swiveling base is constructed of beech wood, the platter of acrylic and the cover of Plexiglas.



**5-Piece Cooling Display Set**

art.	Dia	Ht.	Lbs
41447-05	15"	24"	6.6

5-piece cooling display set. It includes two thin ice packs, a stainless steel tray, a platter and a Plexiglas dome cover. The lid has a height of 9½". It has a ball handle on the lid for easy opening. It looks great on any buffet.



**Round Cooling Container with Lid**

art.	Width	Length	Ht.
41442-03	9½"	24"	13¾"

Three-tier bowl stand and bowls set. It is great for buffets. The stand is chromed with three glass bowls. Each bowl has a diameter of 9". The bowls have hinged covers so that they can be easily opened and closed. The stand itself is beautiful and looks lovely on a buffet table. This lid keeps contents fresh and hygienic.



**Two-Tier Cooling Buffet Display**

art.	Dia	Ht.	Lbs
41905-03	17½"	19¾"	17.6

High two-story cooling buffet display. It is a beautiful display and is sure to impress your guests. Both levels have stainless steel bases with rolling acrylic lids with stainless knobs. It is sturdy and has three posts to ensure stability. It is a great way to display all of your cool items such as desserts requiring chilling, sushi, appetizers and much more.



**Round Cooling Bowl with Lid**

art.	Dia	Ht.	Lbs
41448-25	8¾"	5½"	4.8
41448-40	8¾"	7 ⅞"	4.8

Round cooling bowl with lid. It has a stainless steel base and a notch cut-out in the lid for a serving spoon. It is great for salads and toppings. The lid is hinged with a round knob for easy opening and closing.



**Round Cooling Container with Lid**

art.	Dia	Ht.	Lbs
41448-06	5½"	3½"	1.2
41448-10	5½"	4½"	1.3

Round cooling container with lid. It has a stainless steel base and a notch cut-out in the lid for a serving spoon. It is great for sauces and dressings. The lid is hinged with a round knob for easy opening and closing.



**Set of three 5 3/8" Diameter Bowls, Lids and Stand**

art.	Width	Length	Ht.	Lbs
41442-14	11 ⅞"	11 ⅞"	5½"	6.6

Set of three 5 3/8" diameter bowls, lids and stand. They are typically used for buffets and large catered events. The frame is constructed of chromed steel and the lids are polycarbonate. Each bowl has a ball-shaped chromed handle for easy opening and closing. Each bowl measures 5¾" in diameter. It looks beautiful on any buffet table. Its oval base makes it easy to transport to and from the kitchen.



**3-Piece 9" Bowl Stand & Bowls**

art.	Width	Length	Ht.	Lbs
41442-23	19¾"	19¾"	7 ⅞"	14.1

3-piece 9" diameter bowl stand & bowls. It is typically used for buffets and large catered events. The frame is constructed of chromed steel. Each bowl has a ball-shaped chromed handle for easy opening and closing. Each bowl measures 9" in diameter. It looks beautiful on any buffet table. Its oval base makes it easy to transport to and from the kitchen. There is a slight arc-shaped cut-out in the lid in which to place the serving spoon.



**Chromed Bowl Holder for 36 Bowls**

art.	Dia	Ht.	Lbs
41427-40	2¾"	10"	2.6

Chromed bowl holder. It accommodates 36 bowls with a diameter of 2¾". It is ideal for use at a buffet. It creates a beautiful presentation on a buffet table. It is divided into three sections and has a loop at the top for easy transportation to and from the kitchen.



**Chromed Bowl Holder for 15 Bowls**

art.	Dia	Ht.	Lbs
41427-18	6⅞"	14⅜"	2.7

Chromed bowl holder. It accommodates 15 bowls with a diameter of 5⅞". It is ideal for use at a buffet. It creates a beautiful presentation on a buffet table.



**Glass Bowl**

art.	Dia	Ht.	Lbs
41425-AA	2¾"	2⅛"	0.1

Glass bowl. It is ideal for buffets and large catered events. Item #41427-40 is a chromed holder that can accommodate 36 of these bowls. They are great for condiments, spice, cereal and more.



**Chromed Three-Tier Buffet Ladder & Medium Bowl**

art.	Width	Length	Ht.	Lbs
41912-03	11⅞"	11⅞"	18⅞"	10.1

Chromed three-tier buffet ladder & medium bowl set. It looks stunning on a buffet table and is extremely well designed. It comes with four 5⅞" glass bowls, each with their own hinged lid with knob. It is durable, sturdy and of professional quality. Each lid has a notch in which to place a serving spoon. This buffet display is great for sauces, dressings and side dishes. Spare bowls can be purchased and are item #41405-AA. Spoons not included.



**Chromed Four-Tier Buffet Ladder & Medium Bowl Set**

art.	Width	Length	Ht.	Lbs
41912-04	11⅞"	11⅞"	18⅞"	11.1

Chromed four-tier buffet ladder & medium bowl set. It comes with six 5⅞" bowls. This set looks stunning on a buffet table and is extremely well designed. It is durable, sturdy and of professional quality. This buffet display is great for sauces, dressings and side dishes. Spoons pictured are not included. Spare bowls can be purchased and are item #41405-AA.



**Chromed Three-Tier Buffet Ladder & Large Bowl Set**

art.	Width	Length	Ht.	Lbs
41913-03	12⅞"	15⅜"	26"	24.2

Chromed three-tier buffet ladder & large bowl set. It includes four 9" bowls and lids. It looks stunning on a buffet table and is extremely well designed. It comes with four 9" glass bowls, each with their own hinged lid with knob. It is durable, sturdy and of professional quality. Each lid has a notch in which to place a serving spoon. This buffet display is great for sauces, dressings and side dishes. Spoons pictured are not included. Spare bowls can be purchased and are item #41400-AA.



**Chromed Four-Tier ladder & Large Bowl Set**

art.	Width	Length	Ht.	Lbs
41913-04	12 1/8"	15 3/8"	26"	28.2

Chromed four-tier buffet ladder & large bowl set. It includes six 9" bowls. It looks stunning on a buffet table and is extremely well designed. It comes with six 9" glass bowls. It is durable, sturdy and of professional quality. This buffet display is great for fruit, cereal, sauces, dressings and side dishes. Spare bowls can be purchased and are item #41400-AA.



**Plexiglas Cereal Jug Trio & Holder**

art.	Width	Length	Ht.	Lbs
41918-03	6 1/8"	15"	11"	5.5

Plexiglas cereal jug trio & holder. It comes with three jugs, each with a capacity of 1.6 Qts. Each jug has a diameter of 4" and a height of 11". It has a base with a height of 1 3/8", constructed of sturdy plastic with three imprints for each jug. Each jug has a vertical handle for easy pouring. The lids are hinged and open and close easily for quick pouring. These jugs are a necessity in cafeterias, buffets and breakfast bars.



**Plexiglas Cereal Jug Trio & Holder**

art.	Width	Length	Ht.	Lbs
41918-04	6 1/8"	15"	12 5/8"	6.8

Plexiglas cereal jug trio & holder. It comes with three jugs, each with a capacity of 1.6 Qts. Each jug has a diameter of 4" and a height of 11". It has a base with a height of 3 1/8", constructed of sturdy plastic with three imprints for each jug. Each jug has a vertical handle for easy pouring. The lids are hinged and open and close easily for quick pouring. These jugs are a necessity in cafeterias, buffets and breakfast bars.

**Plexiglas Cereal Jug Duo & Holder**

art.	Width	Length	Ht.	Lbs
41918-01	6 1/8"	10 1/8"	11"	4.2

Plexiglas cereal jug duo & holder. It comes with two jugs, each with a capacity of 1.6 Qts. Each jug has a diameter of 4" and a height of 11". It has a base with a height of 1 3/8", constructed of sturdy plastic with two imprints for each jug. Each jug has a vertical handle for easy pouring. The lids are hinged and open and close easily for quick pouring. These jugs are a necessity in cafeterias, buffets and breakfast bars.



**Plexiglas Cereal Jug Duo & Holder**

art.	Width	Length	Ht.	Lbs
41918-02	6 1/8"	10 1/8"	12 5/8"	5.4

Plexiglas cereal jug duo & holder. It comes with two jugs, each with a capacity of 1.6 Qts. Each jug has a diameter of 4" and a height of 11". It has a base with a height of 3 1/8", constructed of sturdy plastic with two imprints for each jug. Each jug has a vertical handle for easy pouring. The lids are hinged and open and close easily for quick pouring. These jugs are a necessity in cafeterias, buffets and breakfast bars.

**Polycarbonate Cereal Pitcher**

art.	Dia	Ht.	Lbs
41918-05	4"	11"	1.0

Cereal jug. It has a capacity of 1.6 Qts. The jug has a vertical handle for easy pouring. The lid is hinged on the side and opens and closes easily for quick pouring. These jugs are a necessity in cafeterias, buffets and breakfast bars. This jug can be used alone or as a replacement in the bases of other cereal jug sets, such as items 41918-03, 41918-04, 41918-01 and 41918-02





### Condiment Tower with Frosted Acrylic Bins

art.	Width	Length	Ht.	Lbs
41911-02	7½"	7½"	11"	3.1
41911-03	7½"	7½"	16⅝"	4.7
41911-04	7½"	7½"	20⅞"	6.6

Condiment tower has two frosted acrylic bins. Each bin has a 1.1 quart capacity. The frame is stainless steel with a satin polish finish and is very sturdy. Each frosted bin is removable and can snap into any of the slots along the stainless steel frame so that you may create your own custom display. All containers are dishwasher safe. It is great at a coffee bar for sugar and creamers. It is also perfect for condiments such as ketchup, mustard and relish. These frames and bowls are perfect for snack bars, cafeterias and buffets.



### Frosted Acrylic Bin

art.	Width	Length	Ht.	Qts	Lbs
41911-AA	12"	15⅜"	4"	1.1	0.4

Frosted acrylic bin. It is a spare part for use with any of the condiment towers and centers. Each bin is dishwasher safe. They easily snap into the slots along the condiment towers and are just as easy to remove. They are very sturdy and professional quality. There are three clips on the back side of the bin to attach to the towers for varying heights. There is a clear line in the center of the frosted front so the level of the contents can be determined and refreshed in a timely manner.



### Tall Frosted Acrylic Slide Chute

art.	Width	Length	Ht.	Qts	Lbs
41911-AE	3"	5⅜"	27"	1.0	0.4

Tall frosted acrylic chute. It is a spare part for use with any of the condiment towers and centers. Each bin is dishwasher safe. They easily snap into the slots along the condiment towers and are just as easy to remove. They are very sturdy and professional quality. These tall bins can be stacked to create a long chute. There are three clips on the back side of the bin to attach to the towers for varying heights. There is a clear line in the center of the frosted front so the level of the contents can be determined and refreshed in a timely manner.



### Three Dispenser with Stainless Steel Lid

art.	Width	Length	Ht.	Lbs
41909-13	15"	15"	21⅜"	15.8

Cereal dispenser with stainless steel base and lid. It has three dispensers, each with a capacity of 4.8 quarts. The cereal containers are constructed of polypropylene. It is typically used to dispense cereal at buffets and large events. It has a lid to ensure freshness and cleanliness. Each one has a twist knob for easy dispensing of cereal. It has space underneath the knob for a cereal bowl.



### Cereal Dispenser with Stainless Steel Lid and Base

art.	Width	Length	Ht.	Qts	Lbs
41909-00	15⅞"	9"	21⅞"	8.5	15.7

Cereal dispenser with stainless steel lid and base. It is ideal for buffets. The holding container is constructed of polypropylene. The lid ensures freshness and cleanliness. It has a knob that easily dispenses cereal, and space beneath for a bowl.



### Polypropylene Cereal Dispenser

art.	Width	Length	Ht.	Qts	Lbs
41810-04	13⅞"	8⅞"	20½"	4.7	3.5

Polypropylene cereal dispenser. It has a stainless steel base. It is ideal for buffets. The lid ensures freshness and cleanliness. It has a knob that easily dispenses cereal, and space beneath for a bowl.



**Polypropylene Cereal Dispenser Duo**

art.	Width	Length	Ht.	Qts	Lbs
41810-09	6 <sup>7</sup> / <sub>8</sub> "	8 <sup>5</sup> / <sub>8</sub> "	20 <sup>1</sup> / <sub>2</sub> "	4.7	7.0

Polypropylene cereal dispenser duo. It has a stainless steel base. It is ideal for buffets. The lids ensure freshness and cleanliness. It has a knobs that easily dispense cereal, and space beneath for bowls.



**Polypropylene Juice Dispenser with S/S Base & Lid**

art.	Width	Length	Ht.	Qts	Lbs
58353-17	14 <sup>1</sup> / <sub>2</sub> "	8 <sup>5</sup> / <sub>8</sub> "	22"	7.4	14.5

Polypropylene juice dispenser has a stainless steel base and lid. It stands on four heavy-duty stainless steel legs. It has a knob on the lid so that it can be easily opened and closed. It has plenty of space under the spout for a glass. It is extremely durable and of professional quality. It is fantastic for any buffet table or breakfast bar. It is ideal for orange juice, apple juice and lemonade.



**Polypropylene Juice Dispenser with S/S Base & Lid**

art.	Width	Length	Ht.	Qts	Lbs
41902-04	8 <sup>1</sup> / <sub>4</sub> "	12 <sup>1</sup> / <sub>2</sub> "	17"	4.2	8.8
41902-06	9"	13 <sup>3</sup> / <sub>8</sub> "	20 <sup>1</sup> / <sub>2</sub> "	6.3	12.5

Polypropylene juice dispenser has a stainless steel base and lid. The container is constructed of polypropylene. It has a knob on the lid so that it can be easily opened and closed. It has space under the spout for a glass. It is heavy duty and of professional quality. It is fantastic for any buffet table or breakfast bar. It is ideal for orange juice, apple juice and lemonade. There is a removable grate underneath the spout at the base to catch extra drops of juice.



**Stainless Steel Milk Dispenser**

art.	Width	Length	Ht.	Qts	Lbs
41910-03	8"	12 <sup>1</sup> / <sub>4</sub> "	15 <sup>3</sup> / <sub>8</sub> "	3.2	9.7

Stainless steel milk dispenser. This heavy-duty, stainless steel milk dispenser is ideal for any large event. The sturdy handle allows for quick and safe transportation, and the knob on the lid makes replenishment easy. The placement of the spout will accommodate cups and glasses of various heights. A cool pack is included with the anti-slip base that will remain frozen for 6 to 8 hours, keeping milk fresh and cool. The perforated grate will catch drops of liquid, and is easy to remove and clean to keep surfaces neat. Pictured cup is not included.



**Stainless Steel Juice Dispenser Duo**

art.	Width	Length	Ht.	Qts	Lbs
41917-02	13 <sup>3</sup> / <sub>8</sub> "	16 <sup>1</sup> / <sub>2</sub> "	20 <sup>1</sup> / <sub>2</sub> "	6.3	22.3

Stainless steel juice dispenser duo. It has two canisters that each have a capacity of 6.3 quarts. The canisters are constructed of polypropylene with stainless steel bases and lids. The one-piece base is also constructed of stainless steel. Each lid has a knob for easy replenishment. They have easy-to-use spouts for the easy dispensing of juice. There is space underneath each spout for a juice glass. It is a must at breakfast bars and a staple in cafeterias and hotels.



**Insulated Stainless Steel Beverage Dispenser**

art.	Width	Length	Ht.	Qts
41904-10	9 <sup>1</sup> / <sub>2</sub> "	9 <sup>1</sup> / <sub>2</sub> "	16 <sup>1</sup> / <sub>2</sub> "	10.0

Insulated stainless steel beverage dispenser. It is a staple at any buffet. It has a flip top spout for easy dispensing and ensures an even and smooth flow. It is balanced on three sturdy black legs and has a lid with a handle for easy transportation. Great for coffee or tea at any event.



**Push-Button Airpot**

art.	Dia	Ht.	Qts	Lbs
42406-35	7"	17"	3.5	4.8



**Push-Button Airpot**

art.	Dia	Ht.	Qts	Lbs
42400-19	9"	13"	2.0	3.4

Push-Button airpot.

It is constructed of stainless steel and has a sturdy black lid and handle. The handle makes it easy to transport. It is ideal for a breakfast buffet, cafeteria or coffee shop.









# TABLETOP



## TABLETOP



### Cheese Fondue Set

art.	Dia	Ht.	Lbs
41311-00	8 3/8"	7"	5.9

This 11-piece ceramic cheese fondue set comes with a 1-Qt ceramic pot, 6 color-coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a wood base. The pot dimensions are Dia 8"xH 2 1/2", and the overall height is 7".



### Meat Fondue Set, Stainless Steel

art.	Dia	Ht.	Lbs
41312-00	7 7/8"	7 1/8"	5.6

This 11-piece stainless steel meat fondue set comes with a 1 1/2 QT black pot, 6 color-coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a chromed steel tray base. The pot dimensions are D 5 5/8"xH 3 3/4", and the overall height is 8 1/2".



### 4-Skewer Stand, Stainless Steel

art.	Dia	Ht.	Lbs
42417-22	8 3/8"	18 1/4"	1.3
A4982144		15 3/4"	0.06

spare skewers

Set of 4 Grill Skewers & Stand. The skewer, designed to go straight from the grill to the table, usually holds assorted foods to create a dish by itself. This stainless steel set is comprised of four skewers, a hanger and a tray. For replacement skewers see item #A4982144. Sold individually.



### Stone Grill Set

art.	Width	Length	Ht.	Lbs
41315-02	7 1/2"	7 1/2"	1"	5.9
41315-04	7 1/2"	14 1/2"	1"	10.8

This heavy, thick stone top works as a tabletop grill. The stainless steel holder and stone are heated in the oven and can then be placed on the tray at the table, allowing guests to grill their own food. Additional burners extend grilling time. The overall dimensions for item #41315-02 are L 9"xH 4". The overall dimensions for #41315-04 are L 17"xH 4".



### Skewer Holder Clips, Set of 6

art.	Width	Length	Lb
A4982105	1 3/4"	4"	0.21

Skewer Holder Clips, Set/6. This set of six stainless steel skewer clip holders will fit on any plate, coupe or rimmed, and dish for an original and attractive presentation. A maximum 12" skewer length is recommended.



### Flambé Burner, Stainless Steel

art.	Dia	Ht.
56162-00	11"	7 1/4"

Fuel Rechaud. This elegant, tableside rechaud is used to flambé liquor-based desserts, such as Crepes Suzette. It is also used to maintain cooked food hot near guests' tables or on a buffet line. It is extremely stable and is made of stainless steel.



**Plate/Dish Warmer**

art.	Width	Length	Ht.	Lbs
41569-33	13"	7 1/8"	2 1/2"	5
41569-45	17 3/4"	7 1/8"	2 1/2"	7

Plate/Dish Warmer.  
This tea-light plate warmer comes with a stainless steel frame and an aluminum top. Versatile and stable, it has dual handles and comes in two sizes.



**Natural Slate Tray - 1/1 Hotel Pan Size**

art.	Width	Length	Thickness	Lbs
41585-11	12 3/8"	20 7/8"	1/8" - 1/4"	6.4

Natural slate hotel food pan tray.  
Slates, by definition, are eco-friendly as they are mined directly from natural quarries. Slate, has the ability to both retain cold and heat, making it ideal for serving food on buffets or tableside. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply place the slate/s in the refrigerator 30 minutes before serving or store them there overnight. For warm dishes, such as grilled fish, foie gras or grilled vegetables, the slates can be preheated in the oven and will retain their heat throughout the duration of the meal. In several regions in Europe, slates are used to grill fish and meat at high temperatures. Keep in mind that these slates are natural and therefore require hand washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Each slate has felt pads on the underside to avoid slipping.



**Natural Slate Tray - 1/2 Hotel Pan Size**

art.	Width	Length	Thickness	Lbs
41585-12	10 3/8"	12 7/8"	1/8" - 1/4"	2.8

Natural slate hotel food pan tray.  
Slates, by definition, are eco-friendly as they are mined directly from natural quarries. Slate, has the ability to both retain cold and heat, making it ideal for serving food on buffets or tableside. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply place the slate/s in the refrigerator 30 minutes before serving or store them there overnight. For warm dishes, such as grilled fish, foie gras or grilled vegetables, the slates can be preheated in the oven and will retain their heat throughout the duration of the meal. In several regions in Europe, slates are used to grill fish and meat at high temperatures. Keep in mind that these slates are natural and therefore require hand washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Each slate has felt pads on the underside to avoid slipping.

**Natural Slate Tray - 1/3 Hotel Pan Size**

art.	Width	Length	Thickness	Lbs
41585-13	6 7/8"	12 7/8"	1/8" - 1/4"	1.9



**Natural Slate Tray - 1/4 Hotel Pan Size**

art.	Width	Length	Thickness	Lbs
41585-24	6 1/4"	10 3/8"	1/8" - 1/4"	1.7

Natural slate tray.  
Slates, by definition, are eco-friendly as they are mined directly from natural quarries. Slate, has the ability to both retain cold and heat, making it ideal for serving food on buffets or tableside. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply place the slate/s in the refrigerator 30 minutes before serving or store them there overnight. For warm dishes, such as grilled fish, foie gras or grilled vegetables, the slates can be preheated in the oven and will retain their heat throughout the duration of the meal. In several regions in Europe, slates are used to grill fish and meat at high temperatures. Keep in mind that these slates are natural and therefore require hand washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Each slate has felt pads on the underside to avoid slipping.

**Square Natural Slate Tray**

art.	Width	Length	Thickness	Lbs
41585-25	10"	10"	1/8" - 1/4"	1.7
41585-30	12"	12"	1/8" - 1/4"	3.1

TABLETOP



Rectangular Natural Slate Tray

art.	Width	Length	Thickness	Lbs
41585-45	11¾"	17¾"	⅛" - ¼"	3.1

Set of 4 Natural Slate Trays

art.	Width	Length	Thickness	Lbs
41585-10	4"	4"	⅛" - ¼"	1.1

Natural slate tray.

Slates, by definition, are eco-friendly as they are mined directly from natural quarries. Slate, has the ability to both retain cold and heat, making it ideal for serving food on buffets or tableside. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply place the slate/s in the refrigerator 30 minutes before serving or store them there overnight. For warm dishes, such as grilled fish, foie gras or grilled vegetables, the slates can be preheated in the oven and will retain their heat throughout the duration of the meal. In several regions in Europe, slates are used to grill fish and meat at high temperatures. Keep in mind that these slates are natural and therefore require hand washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Each slate has felt pads on the underside to avoid slipping.



Round Natural Slate Tray

art.	Dia	Thickness	Lbs
41586-33	13"	⅛" - ¼"	3.0
41586-38	15"	⅛" - ¼"	4.5

Round natural slate tray.

Slates, by definition, are eco-friendly as they are mined directly from natural quarries. Slate, has the ability to both retain cold and heat, making it ideal for serving food on buffets or tableside. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply place the slate/s in the refrigerator 30 minutes before serving or store them there overnight. For warm dishes, such as grilled fish, foie gras or grilled vegetables, the slates can be preheated in the oven and will retain their heat throughout the duration of the meal. In several regions in Europe, slates are used to grill fish and meat at high temperatures. Keep in mind that these slates are natural and therefore require hand washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Each slate has felt pads on the underside to avoid slipping.

Dome Display with Slate Tray and S/S Base

art.	Dia	Thickness	Lbs
41587-38	15"	⅛" - ¼"	7.0

Dome display with slate tray and stainless steel base.

It can be used with item# 41586-38 as well. The acrylic dome cover with knob opens and closes easily and keeps food sealed and fresh. It creates a wonderful display for appetizers, sushi or desserts! The natural slate tray retains cool temperatures extremely efficiently. Each tray is sealed with clear varnish. The slate tray is food safe, waterproof, as well as oil and liquid repellent. Note that it is not dishwasher safe. It is fantastic on a buffet table. Each slate tray has skid-resistant felt pads on the underside.



Natural Slate Tray with Dome

art.	Slate Dia	Glass Dome	Overall Ht.	Thickness	Lb
41585-00	4¾"	3⅜"	3¾"	⅛" - ¼"	0.96

Round Slate with Glass Dome.

Slates, by definition, are eco-friendly as they are mined directly from natural quarries. They are especially ideal for foods such as cheese, pâtés, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply store in the refrigerator overnight, or chill for before serving. Slate also has the ability to retain heat, making it ideal for serving food on buffets or tableside. Preheated in the oven, it can be used to serve warm dishes such as grilled fish, foie gras or grilled vegetables, or used to grill fish and meat at high temperatures. Slate will retain heat throughout the duration of the meal. Keep in mind that these slates are natural and therefore require hand-washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. A groove on the top side of this slate will keep the glass dome in place, while three bottom feet will keep it from slipping, and easy to lift off surfaces.

Natural Slate with One Well

art.	Width	Length	Well Dia	Thickness	Lbs
41585-01	4¾"	9¾"	2⅜"	⅛" - ¼"	1.40

Rectangular Slate with One Well.

Slates, by definition, are eco-friendly as they are mined directly from natural quarries. They are especially ideal for foods such as cheese, pâtés, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply store in the refrigerator overnight, or chill for before serving. Slate also has the ability to retain heat, making it ideal for serving food on buffets or tableside. Preheated in the oven, it can be used to serve warm dishes such as grilled fish, foie gras or grilled vegetables, or used to grill fish and meat at high temperatures. Slate will retain heat throughout the duration of the meal. Keep in mind that these slates are natural and therefore require hand-washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. One side of this slate is smooth, and the other side has a single well that measures 2 3/8" to serve condiments and sauces in small containers.





N

**Natural Slate with Three Wells**

art.	Width	Length	Well Dia	Thickness	Lbs
41585-03	4"	11"	2 3/8"	1/8" - 1/4"	0.95

Rectangular Slate with Three Wells.

Slates, by definition, are eco-friendly as they are mined directly from natural quarries. They are especially ideal for foods such as cheese, pâtés, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply store in the refrigerator overnight, or chill for before serving. Slate also has the ability to retain heat, making it ideal for serving food on buffets or tableside. Preheated in the oven, it can be used to serve warm dishes such as grilled fish, foie gras or grilled vegetables, or used to grill fish and meat at high temperatures. Slate will retain heat throughout the duration of the meal. Keep in mind that these slates are natural and therefore require hand-washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. One side of this slate is smooth, and the other side has three wells that measure 2 3/8" to serve condiments and sauces in small containers. Compatible with mini glass jars: 41589-08, 41589-14, 41589-16 and 41589-22.



N

**Mini Glass Jar with Glass Lid, 2.7 Ozs., Set of 12**

art.	Dia	Ht	oz	Lbs
41589-08	2 3/4"	1 7/8"	2.7	3.60

Mini Glass Jar with Glass Lid, 2.7 Ozs., Set of 12.

This new collection of mini glass jars offers a new and unique way to present sauces, dips, jams, yogurts and desserts. Store with lids in place to stack and save space. Gaskets and seals are not available. Jar and lid are dishwasher-safe. Compatible with slates with wells: 41585-01 and 41589-03.



N

**Mini Glass Jar with Glass Lid, 4.7 Ozs., Set of 12**

art.	Dia	Ht	oz	Lbs
41589-14	2 3/4"	2 3/4"	4.7	4.08

Mini Glass Jar with Glass Lid, 4.7 Ozs., Set of 12.

This new collection of mini glass jars offers a new and unique way to present sauces, dips, jams, yogurts and desserts. Store with lids in place to stack and save space. Gaskets and seals are not available. Jar and lid are dishwasher-safe. Compatible with slates with wells: 41585-01 and 41585-03.



N

**Mini Glass Jar with Glass Lid, 5.4 Ozs., Set of 12**

art.	Dia	Ht	oz	Lbs
41589-16	2 3/4"	3 1/8"	5.4	4.20

Mini Glass Jar with Glass Lid, 5.4 Ozs., Set of 12.

This new collection of mini glass jars offers a new and unique way to present sauces, dips, jams, yogurts and desserts. Store with lids in place to stack and save space. Gaskets and seals are not available. Jar and lid are dishwasher-safe. Compatible with slates with wells: 41585-01 and 41585-03.



N

**Mini Glass Jar with Glass Lid, 7.4 Ozs., Set of 12**

art.	Dia	Ht	oz	Lbs
41589-22	2 3/4"	3 3/8"	7.4	4.44

Mini Glass Jar with Glass Lid, 7.4 Ozs., Set of 12.

This new collection of mini glass jars offers a new and unique way to present sauces, dips, jams, yogurts and desserts. Store with lids in place to stack and save space. Gaskets and seals are not available. Jar and lid are dishwasher-safe. Compatible with slates with wells: 41585-01 and 41585-03.



N

**Butter Cup with Stainless Steel Dome**

art.	Dia	Ht.	Lb
41561-09	3 3/8"	2 3/4"	0.51

Butter Cup with Stainless Steel Dome.

This porcelain butter server is a perfect way to serve spreadable butter. The stainless steel dome lid has a mirror-finish that will add a touch of elegance to any meal.

TABLETOP



Escargot Tong, Stainless Steel

art.	Length	Lbs
52550-60	6 3/8"	0.1



Escargot Fork, Stainless Steel

art.	Length	Lbs
52550-19	5 1/2"	0.1



Escargot Dish, Stainless Steel

art.	Length		Lbs
41687-06	4 3/4"	6 depressions	0.2
41687-12	6 1/4"	12 depressions	0.3



Crumb Scraper

art.	Lbs
42593-00	0.1

Crumb Cleaner.  
Easily removes crumbs from table in one sweeping motion.



Seafood Tray Holder

art.	Dia	Top Dia	Ht.	Lbs
A4159126	10"	8 1/4"	7 1/8"	0.6
A4159124	9 1/2"	6 5/8"	4"	0.6

Seafood Tray Holder.  
Seafood tray holders are suited for a guest table or a buffet. Although originally designed for seafood, they can display a pie or a pizza.



Seafood Tray, Aluminum

art.	Dia	Ht.	Lbs
41591-32	13 3/8"	2 3/8"	1.5
41591-36	14 1/8"	2 3/8"	1.7
41591-40	16 1/2"	2 3/8"	2.5
41591-45	18 1/2"	2 3/8"	2.9

Seafood Tray.  
This heavy rolled-edge aluminum tray has high sides for containing ice and for layering seaweed to top with fresh seafood.



Mother-of-Pearl Accessories

art.	Length		Lbs
41518-00	4 1/2"	Spoon	0.2
41518-01	4 1/8"	Spatula	0.2
41518-02	4 1/2"	Fork	0.2

Found in nature, mother-of-pearl is the material of choice for serving caviar because it is non-reactive and will preserve caviar's fragile flavor.



Caviar Server, Stainless Steel

art.	Dia	Top Dia	Ht.	Lbs
41562-18	7"	4"	2"	1.4

For some, caviar tasting is a religion and as such, it requires its own accoutrements. The large metal bowl is filled with crushed ice, while the small glass bowl's precious contents are rested on top. This 4-piece set includes a stainless steel bowl and holder, a small glass insert and an elegant dome lid.



**Lobster Pick, Stainless Steel**

art.	Length	Lbs
48238-00	7 7/8"	0.1

This tool facilitates the extraction of lobster meat. It can also be used with other shellfish, such as crab.



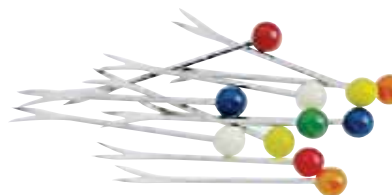
**Lobster Cracker, Stainless Steel**

art.	Length	Lbs
48239-00	7 7/8"	0.3



**Lobster Cracker, Aluminum**

art.	Length	Lbs
48240-00	6"	0.2



**12 Pcs Snail & Hors d'Oeuvre Fork**

art.	Lbs
41686-12	0.9

This little two-prong fork will extract escargot from its shell, and can also double as an hors d'oeuvre or cocktail pick.



**Tea Strainer with Handles & Holder, Stainless Steel**

art.	Dia	Lbs
41530-05	2"	0.3

Tea Strainers retain the last little particles of tea leaves. These strainers will strain out unwanted shreds upon pouring from the pot to the cup.



**Tea Strainer, Stainless Steel**

art.	Dia	Lbs
41530-07	3"	0.1



**Tea Strainer, Stainless Steel**

art.	Dia	Length	Lbs
48278-12	2 3/4"	9"	0.2

Tea Strainer  
This fine mesh tea strainer strains in seconds. Durable and easy to clean, it is made of stainless steel.



**Conical Tea Strainer, Stainless Steel**

art.	Dia	Lbs
41931-08	3 1/8"	0.2



**French Press, Stainless Steel**

art.	Dia	Ht.	Oz	Lbs
41649-08	4"	8 3/4"	27	1.0



French Press, Stainless Steel.  
Brew fresh and flavorful coffee at any time in this stainless steel French press. Contemporary in design, the press is easy to use and will preserve oils and authentic flavors so a delicious cup can be enjoyed at home or while traveling. The glass beaker, stainless steel holder and plunger are dishwasher-safe.



**Sugar & Condiment Holder, Stainless Steel**

art.	Width	Length	Ht.	Lbs
66374-00	2 3/8"	5 1/8"	1 1/2"	1.1

This tabletop condiment and sugar holder is made of stainless steel.



**Ticket Holder, Stainless Steel**

art.	Length	Lbs
42509-25	10"	0.7
42509-50	19 3/8"	1.1

Order Holder. This stainless steel holder has ball bearings trapped in its upper section to retain orders and notes in the blink of an eye.



**Check Spindle, Stainless Steel**

art.	Dia	Ht.	Lbs
12504-20	3 1/2"	7 7/8"	0.3



**Order Holder, Stainless Steel**

art.	Length	Lbs
42509-99	39 3/8"	3



**Copper/Tin Oil Dispenser**

art.	Ht.	Qts	Lbs
41781-05	9"	1/2	1.4
41781-10	10 3/8"	1 1/8	1.9



**Oil Dispenser, Stainless Steel**

art.	Dia	Ht.	Oz	Lb
41780-07	4"	6 3/8"	25 1/2	0.75

Oil Dispenser, Stainless Steel.  
This elegant oil dispenser protects the taste of cooking oil by preventing exposure to light. Its style and mirror-polish make it attractive enough to display on countertops for quick access during cooking. The handle is wide for a comfortable hold, and the spout is tapered to control the flow of oil when drizzling over dishes and breads. Made of stainless steel. Hand-wash.



**Glass Plates.**

These glass plates are more durable than most because they undergo the "glass fusion" process twice. Although these plates are not made of tempered glass they are remarkably shock resistant and are ideal for everyday use. These plates are both elegant and simple. They provide the perfect backdrop for any chef's creations. Each plate varies slightly.



**Round Glass Charger**

art.	Dia	Rim	Lbs
A4438230	12"	2"	2

202



**Dinner Round Glass Plate**

art.	Dia	Rim	Lbs
A4438225	10"	2"	1.4



# PLACEMATS



The Paderno World Cuisine set of 6 placemats are made of 50% polyester and 50% PVC. These mats are woven Polyester & Polyvinyl and look very sleek and sophisticated on any table. They are easy to clean and should be wiped down with a damp cloth. They

are extremely durable and go well with a wide range of dishes and styles. These placemats should never be heated in any way. Each placemat measures 16½"x13".



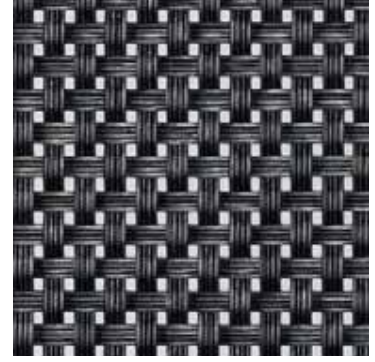
**Black, white & beige**

art.  
42950-01 set of 6



**Beige and white**

art.  
42950-02 set of 6



**Black**

art.  
42950-03 set of 6



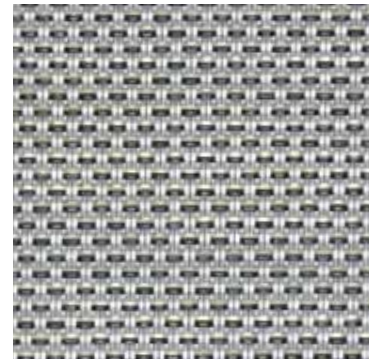
**Chocolate brown**

art.  
42950-04 set of 6



**Gray and beige**

art.  
42950-05 set of 6



**Gray**

art.  
42950-06 set of 6



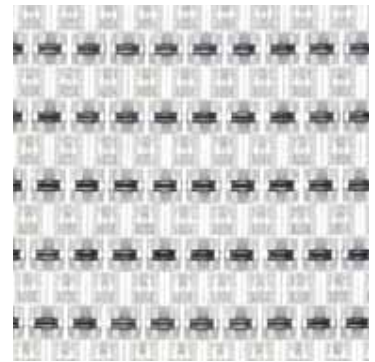
**Silver**

art.  
42950-07 set of 6



**Red**

art.  
42950-08 set of 6



**Black & white**

art.  
42950-09 set of 6

# CIGAR CUTTER



## Boxed Square Stainless Steel Cigar Cutter

art.	Width	Length	Ht.	Lbs
48244-00	2"	2"	¼"	0.1

Square stainless steel cigar cutter.

It comes packaged in an elegant box that is black with an orange lid. It has the feeling of a masculine jewelry box. The cutter is sophisticated and has a very sharp cutting blade. It is easy to use and has a very sharp cutting blade. It is made in Solingen, Germany.



## Stainless Steel Cigar Cutter

art.	Width	Length	Ht.	Lbs
48245-01	½"	3½"	¼"	0.1

Stainless steel cigar cutter.  
It is traditional looking, yet elegant.



## Stainless Steel Cigar Cutter

art.	Width	Length	Ht.	Lbs
48245-02	¾"	5⅞"	¼"	0.2

Stainless steel cigar cutter.  
It is an original and elegant design.







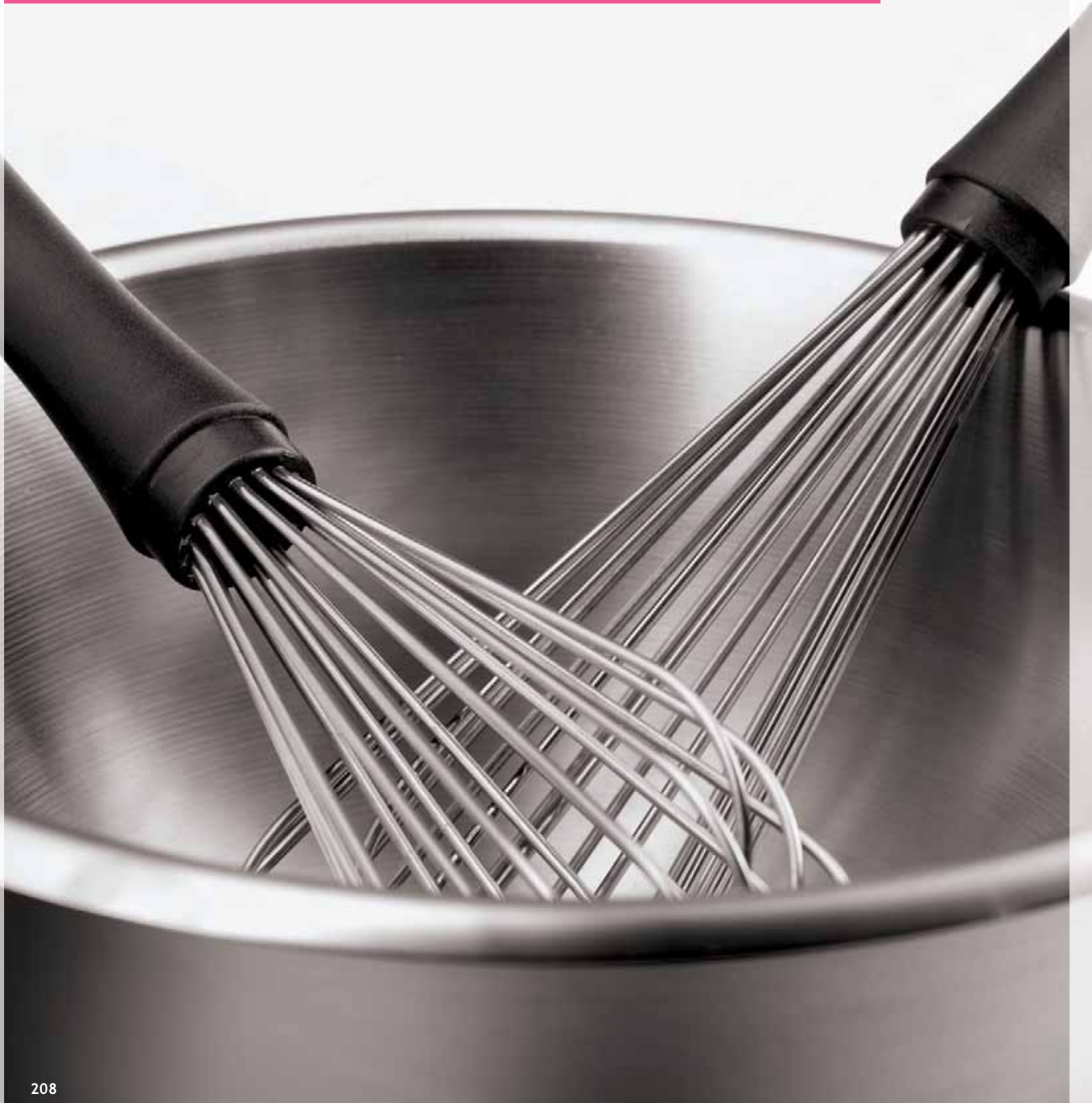


# BAKEWARE



BAKEWARE

# MIXING





**Mixing Bowl, Flat Bottom, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
12580-11	4¾"	2¾"	½	0.19
12580-17	6⅞"	3¼"	1⅛	0.30
12580-21	7½"	4½"	2⅛	0.53
12580-24	8⅝"	4¾"	3¼	0.74
12580-29	10⅜"	5⅝"	5¼	1.07
12580-30	11¼"	5⅞"	6⅜	1.22
12580-31	12"	6⅞"	8½	1.39
12580-36	14"	7⅜"	11⅝	2.08
12580-40	15¾"	7⅞"	18	3.89
12580-45	18"	9"	26½	4.79
12580-50	19"	9"	35	5.30

Mixing Bowl, Flat Bottom, Stainless Steel.  
The flat-bottomed, stainless steel mixing bowl's width is approximately double its depth, making it ideal for easily mixing and folding ingredients. The mixing bowl is usually used to mix larger ingredients, toss salads or whip cream. It is lipped with a round, open edge. NSF Approved.



**Mixing Bowl, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
11951-22	8¾"	5"	2⅞	1.36
11951-26	10½"	5½"	4¼	1.78
11951-32	12¾"	7⅞"	10	2.85
11951-36	14⅜"	8⅞"	14¾	4.65
11951-40	16"	8⅝"	19	5.22

Mixing Bowl, Stainless Steel.  
This mixing bowl sits on a rounded bottom. This shape is ideal since the rounded sides make the contents easy to whip. Each bowl has a rolled edge and is made of 100% stainless steel.



**Mixing Bowl Stand, Stainless Steel**

art.	Dia	Ht.	Lbs
11953-16	6¼"	2"	0.5
11953-22	8⅝"	2"	0.7

This stainless steel ring is designed to keep hemispherical bowls secured in place. It is made of stainless steel.



**Mixing Bowl, Polypropylene**

art.	Dia	Ht.	Qts	Lbs
47611-01	6½"	3¼"	1	0.24
47611-03	8⅞"	4⅜"	2⅞	0.41
47611-05	9⅝"	5¼"	4¾	0.56
47611-06	11⅝"	5¾"	6⅜	0.70
47611-09	13"	6½"	9½	0.92
47611-13	14¼"	7¼"	13¼	1.13

Mixing Bowl, Polypropylene.  
This series of polypropylene mixing bowls is hygienic and dishwasher-safe. They provide additional safety in busy kitchens, as they will not dent or break if dropped, and will not react with acidic ingredients such as tomatoes, vinegars and citrus. Do not use with temperatures in excess of 300°F. Dishwasher-safe.



**Composite Triangular Spatula**

art.	Length	Lbs
12917-25	10"	0.2

Kitchen Spatula.  
The traditional shape of this kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading. The spatula is also heat resistant and can handle temperatures up to 450° Fahrenheit. Composite handle with flexible silicone base.



**Silicone Spatula, Composite Handle**

art.	Length	Lbs
12915-25	10"	0.2
12915-26	11"	0.2
12915-35	13¾"	0.3
12915-45	17¾"	0.4

Kitchen Spatula  
The innovative shape of these kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450° Fahrenheit. Composite handle with flexible silicone base.

**Mixing Bowl Spatula**

art.	Length	Lbs
12916-25	10"	0.2
12916-33	13"	0.3



PA+  
plus



PA+  
plus

**Whisk 8 Wires, Stainless Steel**

art.	Length	Lbs
12928-25	10"	0.2
12928-30	11 7/8"	0.3
12928-35	13 3/4"	0.3
12928-40	15 3/4"	0.4
12928-45	17 3/4"	0.6
12928-50	19 5/8"	0.7
12928-55	21 5/8"	0.9
12928-60	23 5/8"	1.1

**Stainless Steel Wire Whisk.**  
This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.

**Whisk 11 Wires, Stainless Steel**

art.	Length	Lbs
12929-25	10"	0.3
12929-30	11 7/8"	0.4
12929-35	13 3/4"	0.5
12929-40	15 3/4"	0.5
12929-45	17 3/4"	0.6

**Stainless Steel Wire Whisk.**  
This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.



PA+  
plus



**Balloon Whisk, Stainless Steel**

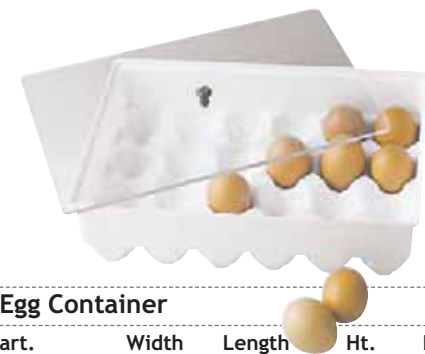
art.	Length	Lbs
12927-35	13 3/4"	0.5
12927-45	17 3/4"	0.7

**Stainless Steel Wire Whisk.**  
This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.

**Egg Plate, Acrylic**

art.	Width	Length	Ht.	Lbs
44947-07	6"	7 7/8"	2	0.6

This beautiful egg holder could be used for brunch displays and buffets as well as for standard storage. It is made of acrylic.



**Egg Container**

art.	Width	Length	Ht.	Lbs
47093-24	8 1/2"	11 7/8"	3 3/8"	2.2

**Egg Container.**  
This 24 egg container comes with a clear plastic cover and black knob.



**Syrup Density Meter**

art.	Length	Lbs
49703-00	5 1/2"	0.1

**Syrup Density Meter.**  
This instrument measures the amount of sugar in liquid syrup. The meter is placed in the liquid where it will reach a natural floating point. The liquid should be cooled to 68° Fahrenheit before measuring. The meter will sink or float more or less according to the density of the sugar concentration. It is printed on two sides with either Baume degrees or grams/ml.





### Stainless Steel Refrigerator/Freezer Thermometer

art.	Dia	Increment	Range	Lbs
19702-00	2 3/8"	2°F	-25°+90°F	0.2

Stainless steel refrigerator/freezer thermometer. It is a necessity in any professional kitchen. It shows degrees in increments of F. It shows a range of temperatures from -25° to +90° F.



### Stackable Measuring Jug, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
42581-01	3"	2"	3 3/8 Oz	0.2
42581-03	4"	2 3/4"	10 1/8 Oz	0.3
42581-05	4 1/2"	4 3/8"	1/2	0.4
42581-10	5 7/8"	5 1/8"	1	0.6
42581-15	6 1/8"	5 7/8"	1 1/2	0.8
42581-20	6 5/8"	7 1/2"	2 1/8	1.2

Stackable Measuring Jug, Stainless Steel  
This spouted measuring cup allows for quick measuring and dispensing liquid ingredients.



### Measuring Spoon Set, Stainless Steel

art.	Teaspoon	Lbs
42615-04	1/4, 1/2, 1 & 3	0.5

Measuring Spoon Set.  
This measuring spoon set is essential for scooping and portioning herbs and spices, as well as small amounts of liquid.



### Measuring Cup Set, Stainless Steel

art.	Cup	Lbs
42616-04	1/4, 1/2, 1/2 & 1	0.7

Measuring Cup Set  
This stainless steel dry-measure set, ranging from 1/4 to 1 cup, is a staple in every kitchen.



### Flour Scoop, Stainless Steel

art.	Dia	Scoop Length	Handle Length	Qts	Lbs
42609-15	3"	5 3/4"	4 1/4"	3 3/8 Oz	0.4
42609-20	4"	7 3/8"	5 1/8"	1	0.8
42609-25	6"	9 7/8"	5 1/2"	3	1.3

Flour Scoop.  
This half-open, stainless steel cylindrical scoop neatly sweeps flour, limiting dust and spilling. Its weight is well balanced. It has a short, rounded handle with a comfortable grip.



### Flour Sieve, Medium Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12604-22	8 3/8"	3 1/8"	0.9
12604-30	11 1/8"	3 1/8"	1.3
12604-34	13 3/8"	3 1/8"	1.5
12604-40	15 3/4"	3 1/8"	1.9

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 3mm or 1/8".



**Flour Sieve, Fine Mesh, Stainless Steel**

art.	Dia	Ht.	Lbs
12605-22	8 5/8"	3 1/8"	0.9
12605-30	11 7/8"	3 1/8"	1.3
12605-34	13 3/8"	3 1/8"	1.5
12605-40	15 3/4"	3 1/8"	1.7

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 1mm or 1/32".



**Flour Sieve, Coarse Mesh, Stainless Steel**

art.	Dia	Ht.	Lbs
12606-30	11 7/8"	3 1/8"	1.2
12606-34	13 3/8"	3 1/8"	1.5

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 5mm or 1/16".



**Flour Sieve, Coarse Mesh, Stainless Steel**

art.	Dia	Ht.	Lbs
12607-22	8 5/8"	3 1/8"	0.4
12607-30	11 7/8"	3 1/8"	1.3
12607-34	13 3/8"	3 1/8"	1.5

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 6mm or 1/4".



**Flour Sifter Tinned Mesh, Stainless Steel**

art.	Dia	Ht.	Lbs
42607-05	4 3/4"	5"	0.9



**Sifter with Crank Handle, Stainless Steel**

art.	Dia	Ht.	Lb
A4982137	4 1/4"	5 5/8"	0.64

Sifter with Crank Handle, Stainless Steel.

A must-have for any baker, this single-mesh sifter aerates flour to produce baked goods with a delicate crumb, and clears lumps out of powdered sugar for smooth frostings. The crank-operated unit is equipped with a wide, comfortable handle and a stainless steel cylinder that holds approximately 5 cups.



**Sieve with Removable Mesh, Stainless Steel**

art.	Dia	Ht.	Mesh	Lbs
42590-03	17"	4 3/4"	0,9mm	1.87

Sieve with Removable Mesh, Stainless Steel.

This heavy-duty sieve with removable mesh catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. Made of stainless steel. Each hole measures 0.9 mm.



**Spare Mesh, Stainless Steel**

art.	Dia	Mesh	Lbs
42590R03	17"	0,9mm	0.70

Spare Mesh, Stainless Steel.

Replacement mesh for item #42590-03.



**Plastic Flour Sieve**

art.	Dia	Ht.	Lbs
47615-25	10"	2¾"	0.4

Plastic Flour Sieve  
This 100% plastic flour sieve easily catches lumps. It is affordable and sanitary. The mesh is 5/128" (1 mm).



**Plastic Icing Sugar Sieve**

art.	Dia	Ht.	Lbs
47614-25	10"	2¾"	0.4

Powered Sugar Sieve.  
This sieve features 0.5 mm or about 1/64" perforations, therefore designed for sifting powder-like ingredients. Both the mesh and the frame are made of plastic to avoid corrosion and allow for dishwasher washing.



**Funnel, Stainless Steel**

art.	Dia	Lbs
42562-12	4¾"	0.3
42562-16	6¼"	0.6
42562-20	7⅞"	1.0
42562-30	11⅞"	1.4

This 100% stainless steel funnel comes with a hanging hook.



**Funnel, Polypropylene**

art.	Dia	Lb
47604-08	3¼"	0.03
47604-10	4"	0.05
47604-12	4¾"	0.07
47604-15	5½"	0.09
47604-18	7½"	0.16
47604-20	8¼"	0.21
47604-24	9¼"	0.28
47604-30	11¾"	0.60

Funnel, Polypropylene.  
This series of polypropylene funnels is hygienic and dishwasher-safe. Equipped with a hanging-hook, they will not dent or break if dropped, which provides additional safety in busy kitchens, and will not react with acidic ingredients such as tomatoes, vinegars and citrus. Do not use with temperatures in excess of 300°F. Dishwasher-safe.



**Dough Scraper, Flexible, Straight, Stainless Steel**

art.	Width	Length	Lbs
18501-02	3¾"	4¾"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



**Dough Scraper, Rigid, Straight, Stainless Steel**

art.	Width	Length	Lbs
18501-04	3¾"	4¾"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



**Dough Scraper, Diamond Shape Stainless Steel**

art.	Width	Length	Lbs
18501-05	4⅜"	7⅝"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



**Dough Scraper, Stainless Steel**

art.	Width	Length	Lbs
18502-18	7⅞"	3½"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.





## BAKEWARE



### Rounded Dough Scraper, Stainless Steel

art.	Width	Length	Lbs
18503-12	4"	4¾"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



### Dough Scraper, Long Handle, Stainless Steel

art.	Width	Length	Lbs
18520-15	5⅞"	6¼"	0.2

Dough Scraper.  
These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



### Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-01	8½"	5"	0.1

Bowl Scrapers.  
These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



### Plastic Bowl Scraper

art.	Width	Length	Lbs
47621-02	4¾"	3⅜"	0.1

Bowl Scrapers.  
These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



### Plastic Bowl Scraper

art.	Width	Length	Lbs
47621-03	4¾"	3½"	0.1

Bowl Scrapers.  
These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



### Plastic Bowl Scraper

art.	Width	Length	Lbs
47621-04	4¾"	3⅞"	0.1

Bowl Scrapers.  
These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



### Plastic Bowl Scraper

art.	Width	Length	Lbs
47621-05	5⅞"	4"	0.1

Bowl Scrapers.  
These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



### Cake Decorating Comb

art.	Width	Length	Lbs
47621-06	5¾"	4"	0.1

Bowl Scrapers.  
These rigid, plastic combs are used to create beautiful designs over iced cakes. Available in different styles and sizes, they are easy to use and make cake decorating simple and fun. The non-serrated sides can be used to achieve a smooth, professional finish.



### Cake Decorating Comb

art.	Width	Length	Lbs
47621-07	4⅜"	3⅞"	0.1

Bowl Scrapers.  
These rigid, plastic combs are used to create beautiful designs over iced cakes. Available in different styles and sizes, they are easy to use and make cake decorating simple and fun. The non-serrated sides can be used to achieve a smooth, professional finish.



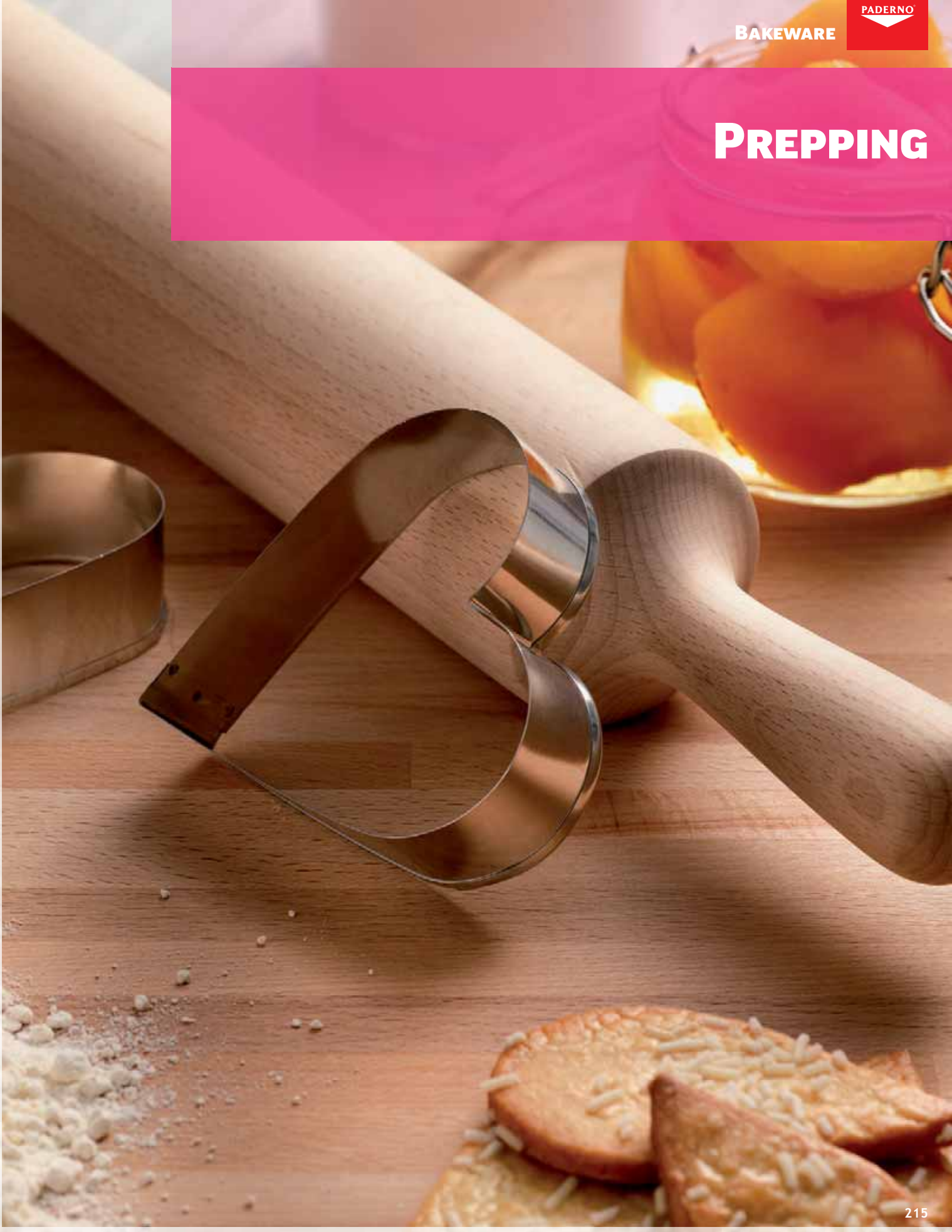
### Set of 10 Plastic Cake Decorating Combs

art.	Width	Length	Lbs
47621-08	8½"	5"	0.1

Bowl Scrapers.  
These rigid, plastic combs are used to create beautiful designs over iced cakes. Available in different styles and sizes, they are easy to use and make cake decorating simple and fun. The non-serrated sides can be used to achieve a smooth, professional finish.



# PREPPING





**Long Handle Iron Salamander**

art.	Dia	Lbs
47846-10	4 1/8"	1.1

When heated red hot, then slowly swept above a gratin, meringue or crème brûlée, the manual salamander sets the crust.



**Micro-Torch**

art.	Width	Length	Ht	ml	Lbs
47841-03	2 7/8"	3 1/8"	7 7/8"	20	0.5

**Micro-Torch.**  
This micro-torch uses standard butane fuel. The temperature of the torch ranges up to 2,450 degrees Fahrenheit. It will produce anywhere from 60-70 minutes of burning time. It has a burner, an air adjustment ring, a gas adjustment dial, an ignition button, a safety switch, a gas valve and a continuous flame button. This tool works well for making crème brûlée, glazing tarts, browning meringues and melting cheese.



**Micro-Torch**

art.	Width	Length	Ht	ml	Lbs
47841-04	2 3/4"	4 3/4"	7 1/8"	28	1

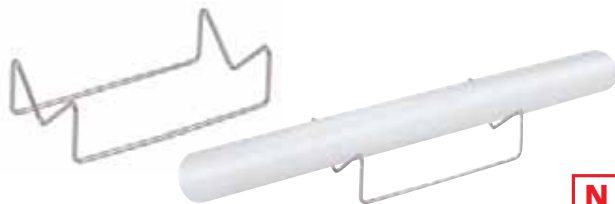
**Micro-Torch.**  
This micro-torch uses standard butane fuel. The temperature of the torch ranges up to 2,450 degrees Fahrenheit. It will produce anywhere from 60-70 minutes of burning time. It has a burner, an air adjustment ring, a gas adjustment dial, an ignition button, a safety switch, a gas valve and a continuous flame button. This tool works well for making crème brûlée, glazing tarts, browning meringues and melting cheese.



**Automatic Confectionery Funnel, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
A4780019	7 1/2"	7"	2	1
A47800AA	Stand for Funnel/Strainer			0.4

**Confectionery Funnel.**  
The confectionery funnel is used to dispense a smooth flow of fondant, syrup and prepared creams. It is constructed of 100% stainless steel and comes with two nozzles. It is operated with a spring valve and is easily controlled with one hand. The stainless steel stand is not included with the funnel and is sold separately.



**Rolling Pin Stand, Stainless Steel**

art.	Width	Length	Ht.	Lb
A4982138	3 3/4"	7 1/4"	2"	0.17

**Rolling Pin Stand.**  
This convenient stainless steel stand holds rolling pins of several lengths and widths to keep them from falling during use, or simply for easy storage and display.



**Non-Stick Rolling Pin, Stainless Steel**

art.	Dia	Length	Lbs
47035-40	2"	7 7/8"	2.4
47035-48	2"	10"	6.5

**Non-Stick Stainless Steel Rolling Pin.**  
When solid craftsmanship met passion for a perfect tool, it created this heavy-duty stainless steel rolling pin, empowered with oversized dual handles, and a non-stick coating.



### Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47037-35	3"	13¾"	4.4
47037-40	3"	15¾"	4.9

#### Rolling Pin, Polyethylene.

When needs or preferences call for a dishwasher safe, heavy and large rolling pin, with indented ergonomic handles, this is the rolling pin to have. Unlike wood, the material can be cooled down and will stick less. Sizes and diameters outdo the otherwise light weight of composite plastics.



### Wood Rolling Pin, Wood Handles

art.	Dia	Length	Lbs
47038-50	3½"	19⅝"	6.0
47038-60	2¾"	23⅝"	6.1

#### Dual Handled Rolling Pin.

This old-fashioned rolling pin is made of one piece. Due to its construction, it has no gears and consequently no space for flour dust and food to find a nest.



### Wooden Rolling Pin, Handles with Gears

art.	Dia	Length	Lbs
47036-30	3½"	11⅞"	3.8
47036-35	3½"	13¾"	4.5
47036-40	3½"	15¾"	5.0
47036-45	3½"	17¾"	5.5

#### Dual Handled Rolling Pin.

Heavy and large, this two-handed wooden pin is helped by gears to ease spinning. The 3½-inch barrel requires less time over the pastry sheet as its weight limits the drag of the dough and its large diameter reduces revolutions.



### French Rolling Pin, Wood

art.	Dia	Length	Lbs
47034-52	2"	19⅝"	1.1

#### French Rolling Pin

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.



### Nougat Rolling Pin

art.	Dia	Length	Lbs
47034-50	2"	19⅝"	5.9

#### Nougat Rolling Pin.

This heavy-weight stainless steel rolling pin is perfect for rolling fresh nougat as well as gum paste and fondant. In addition to uniformity, it will provide compression while its highly smooth finish prevents adhesion.



### French Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47034-51	2"	19⅝"	1.9

#### French Rolling Pin.

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.



### Counter Pastry Mat

art.	Width	Length	Lbs
A4768964	17½"	25⅜"	1.0
A4768978	23"	30⅞"	1.3

#### Silicone Skid-Resistant Counter Pastry Mat.

This unique mat is composed of fiberglass and is coated on both sides with non-stick silicone, allowing for the dough to be rolled out effortlessly. This silicone skid-resistant counter pastry mat is ideal for kneading and rolling dough, or working with sugar and chocolate. When rolling out dough on the "top surface" of the mat there is no need to sprinkle the mat with additional flour. The "reverse side" secures itself to any working surface.



### Pie Weights, Ceramic

art.	Lbs
47011-01	2.2

#### Ceramic Pie Weights.

Pie weights are used to create a perfect pie or tart shell. The weights are placed on the dough to stop the crust from over-expanding or becoming overly puffy. Furthermore, these weights prevent pastry blisters. They are made of ceramic and each bag weights 2.2 pounds.


**Pastry Brush, Nylon Bristles**

art.	Length	Lbs
48280-94	7 7/8"	0.2


**Pastry Brush, Nylon Bristles**

art.	Length	Lbs
48278-94	7 7/8"	0.2


**Round Pastry Brush**

art.	Dia	Lbs
47644-15	1/2"	0.2

Pastry Brush.  
These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.


**Silicone Brush**

art.	Length	Lbs
48280-09	7 7/8"	0.2

Silicone Pastry Brush  
After soaking the bristles in cream, butter or egg whites the silicone brush uniformly coats. It is dishwasher safe.


**Pastry Brush, Wood & Stainless Steel**

art.	Width	Lbs
47640-40	1 1/2"	0.2
47640-60	2 3/8"	0.2
47640-80	3 1/8"	0.2

Pastry Brush.  
These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.


**Pastry Brush, Wood & Stainless Steel**

art.	Width	Lbs
47641-20	3/4"	0.2
47641-40	1 1/2"	0.2

Pastry Brush  
These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.


**Pastry Brush, Composite Handle**

art.	Width	Lbs
47642-30	1 1/8"	0.2
47642-40	1 1/2"	0.2
47642-50	2"	0.2
47642-60	2 3/8"	0.2
47642-70	2 3/4"	0.2

Pastry Brush.  
These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.


**Pastry Brush, Composite Handle**

art.	Width	Lbs
47643-30	1 1/8"	0.2
47643-40	1 1/2"	0.2
47643-50	2"	0.2

Pastry Brush.  
These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.





**Offset Spatula, Stainless Steel**

art.	Width	Length	Lbs
18518-22	1 3/8"	8 3/8"	0.2
18518-26	1 1/2"	10"	0.3
18518-30	1 5/8"	11 7/8"	0.3

**Offset Spatula**

The offset spatula, with its raised handle and bend in its blade, is ideal for spreading batters and leveling mixtures. It is made of stainless steel with a polypropylene handle.



**Angular Spatula**

art.	Length	Lbs
12909-12	4 3/4"	0.3
12909-23	9"	0.4

**Offset Spatula.**

This spatula is ideal for working with pastry. Its angular shape makes it perfect for spreading and smoothing icing and batters. It is heat resistant up to 450° F.



**Sugar Pump**

art.	Dia	Length	Lbs
47838-00	3"	17 3/4"	0.2

**Sugar Pump.**

This rubber sugar pump is used to create delicate three-dimensional objects made of sugar. The small tube is placed in the hot, malleable sugar paste, and the bulb at the end is squeezed to pump air into the sugar. The air flows at a constant rate through the long rubber tube.



**Sugar Gloves, Pair**

art.	Size	Lbs
48516-07	7 - 7 1/2"	0.3
48516-08	8 - 8 1/2"	0.3
48516-09	9 - 9 1/2"	0.3

**Sugar Gloves**

These non-flock, latex sugar gloves are designed to handle sugar during confectionery work.



**Sugar Thermometer Holder, Stainless Steel**

art.	Lbs
47842-00	1.4



**Bain-Marie Double Boiler, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
A4784916	6 1/4"	5"	1 1/2	2.2

**Chocolate Double-Boiler.**

The bain-marie stainless steel cooker is a shallow hot water bath in which another container is placed for slow and even heating. It is commonly used for melting chocolate or maintaining the delicate temperature of a sauce. It has one handle into which the water is poured.

# CUTTING & SHAPING





**Alphabet Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47301-12	26	¾"	1"	0.7



**Animals Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47303-10	10	¼"	1½"	0.5



**Geo Shapes Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47305-12	12	¼"	1½"	0.6



**Star Dough Cutter, Stainless Steel**

art.	Pcs	Width	Ht.	Lbs
47310-10	6	from 1⅝" to 3½"	1⅝"	0.6



**Hexagon Dough Cutter, Stainless Steel**

art.	Pcs	Width	Ht.	Lbs
47314-10	6	from 1¾" to 3⅝"	1⅝"	0.6



**Numbers Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47302-10	9	1"	1⅜"	0.6



**Geometric Shapes Dough Cutter, Stainless Steel**

art.	Pcs	AVG Dia	Ht.	Lbs
47304-06	12	⅝"	¾"	0.6
47304-10	12	1"	¾"	0.6
47304-12	12	1¼"	¾"	0.6



**Flower Dough Cutter, Stainless Steel**

art.	Pcs	Width	Ht.	Lbs
47306-10	6	from 1½" to 3¾"	1⅝"	0.6



**Heart Shapes Dough Cutter, Stainless Steel**

art.	Pcs	Dia	Ht.	Lbs
47308-10	6	from 1¾" to 3⅝"	from 1¾" to 1⅝"	0.6



**Fluted Hexagon Dough Cutter, Stainless Steel**

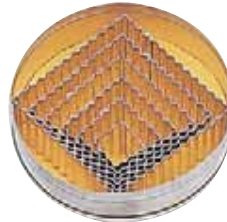
art.	Pcs	Width	Ht.	Lbs
47315-10	5	from 2" to 3"	1⅝"	0.6


**Round Plain Dough Cutter, Stainless Steel**

art.	Pcs	Dia	Ht.	Lbs
47316-12	14	from 3/8" to 4 1/4"	1 1/8"	0.6


**Square Plain Dough Cutter, Stainless Steel**

art.	Pcs	Width	Ht.	Lbs
47323-12	6	from 1 1/2" to 2 3/4"	1 1/8"	0.6


**Square Fluted Dough Cutter, Stainless Steel**

art.	Pcs	Width	Ht.	Lbs
47324-12	6	from 1 1/2" to 2 3/4"	1 1/8"	0.6


**Oval Fluted Dough Cutter, Stainless Steel**

art.	Pcs	Length	Width	Ht.	Lbs
47325-10	9	7/8" to 3 1/4"	3/4" to 2 3/4"	1 3/8"	0.6


**Oval Plain Dough Cutter, Stainless Steel**

art.	Pcs	Length	Width	Ht.	Lbs
47326-10	9	7/8" to 3 1/4"	3/4" to 2 3/4"	1 3/8"	0.6


**Fruit Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47327-12	12	1"	2"	0.6


**Animals Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47328-15	10	1"	2"	0.6





**Vehicles Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47331-15	7	2"	3"	0.6



**Vegetables Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47332-12	12	1"	2"	0.6



**Christmas Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47333-15	7	1½"	2½"	0.6



**Easter Dough Cutter, Stainless Steel**

art.	Pcs	Width	Length	Lbs
47334-12	6	1¼"	2"	0.6



**Stars Dough Cutter, Stainless Steel**

art.	Pcs	Dia	Ht.	Lbs
47335-12	7	2½"	1"	0.6



**Dough Cutter Roller, Stainless Steel**

art.	Lbs
47418-00	0.6

In rolling sequence, this cutter creates a variety of shapes in one quick motion. The roller includes a 2" club, a 2" circle, a 1½" clover, a 1¾" star, a 2" cross and a 1⅝" heart. The width is 2".



**Pastry Cutter with Handle, Stainless Steel**

art.	Dia	Ht.	Lb
A4982107	8⅝"	1⅜"	0.61
A4982108	9½"	1⅜"	0.68
A4982109	10¼"	1⅜"	0.71
A4982110	11"	1⅜"	0.76



**Pastry Cutter with Handle.**  
These heavy-duty, stainless steel pastry cutters with handles are ideal for cutting out rounds of dough, as well as for cutting multiple circles of sponge from a single sheet cake. A wide handle (1⅜") provides a comfortable grip during use. Overall height with handle is 2½" for all sizes. Made of stainless steel.



**Stainless steel cookie cutters**

They have sharp edges for precise cutting and are of professional quality. They are dishwasher safe and extremely durable.



**Stainless Steel "Gingerbread Man" Cookie Cutter**

art.	Width	Length	Ht.
47370-08	3 1/4"	2 3/8"	1 1/8"

**Stainless Steel "Butterfly" Cookie Cutter**

art.	Width	Length	Ht.
47371-08	2 3/4"	3 1/8"	1 1/8"



**Stainless Steel "Lamb" Cookie Cutter**

art.	Width	Length	Ht.
47376-08	2 3/4"	3 1/8"	1 1/8"



**Stainless Steel "Rabbit" Cookie Cutter**

art.	Width	Length	Ht.
47372-08	1 5/8"	3 1/8"	1 1/8"



**Stainless Steel "Bell" Cookie Cutter**

art.	Width	Length	Ht.
47373-08	2¾"	2⅝"	1⅞"



**Stainless Steel "Four-Leaf Clover" Cookie Cutter**

art.	Width	Length	Ht.
47374-08	3⅜"	3⅜"	1⅞"



**Stainless Steel "Teddy Bear" Cookie Cutter**

art.	Width	Length	Ht.
47375-08	3⅜"	3⅜"	1⅞"



**Stainless Steel "Angel" Cookie Cutter**

art.	Width	Length	Ht.
47377-08	2¾"	2¾"	1⅞"



**Stainless Steel "Snowman" Cookie Cutter**

art.	Width	Length	Ht.
47378-08	3⅜"	1⅞"	1⅞"



**Stainless Steel "Reindeer" Cookie Cutter**

art.	Width	Length	Ht.
47379-08	2¾"	3⅜"	1⅞"



**Stainless Steel "Bunny" Cookie Cutter**

art.	Width	Length	Ht.
47402-08	2"	3⅜"	1⅞"



**Stainless Steel "Rocking Horse" Cookie Cutter**

art.	Width	Length	Ht.
47381-08	2"	3⅜"	1⅞"



**Stainless Steel "Dove" Cookie Cutter**

art.	Width	Length	Ht.
47382-08	2¾"	3⅜"	1⅞"



**Stainless Steel "Rooster" Cookie Cutter**

art.	Width	Length	Ht.
47383-08	3⅜"	3⅜"	1⅞"



**Stainless Steel "Fish" Cookie Cutter**

art.	Width	Length	Ht.
47384-08	3 1/8"	3 1/8"	1 1/8"



**Stainless Steel "Heart" Cookie Cutter**

art.	Width	Length	Ht.
47385-08	3 1/2"	3 1/8"	1 1/8"



**Stainless Steel "Seagull" Cookie Cutter**

art.	Width	Length	Ht.
47386-08	2 3/8"	4 3/8"	1 1/8"



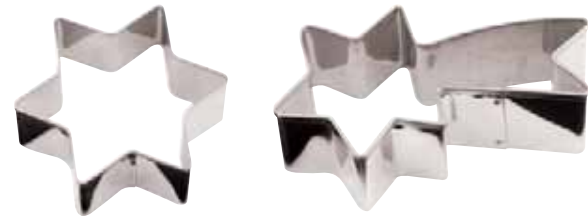
**Stainless Steel "Cat" Cookie Cutter**

art.	Width	Length	Ht.
47401-08	3 1/8"	3 1/8"	1 1/8"



**Stainless Steel "Goose" Cookie Cutter**

art.	Width	Length	Ht.
47404-08	2 3/4"	3 1/8"	1 1/8"



**Stainless Steel "Star" - "Comet" Cookie Cutter**

art.	Width	Length	Ht.	
47411-08	3 1/8"	3 1/8"	1 1/8"	Star
47412-08	1 3/8"	3 1/8"	1 1/8"	Comet



**Stainless Steel "Christmas Tree" Cookie Cutter**

art.	Width	Length	Ht.
47413-08	3 1/8"	3 1/8"	1 1/8"



**Stainless Steel "Frog" Cookie Cutter**

art.	Width	Length	Ht.
47380-08	3 1/8"	3 1/8"	1 1/8"



**Stainless Steel Set of 6 "Christmas" Cookie Cutters**

art.	Lbs
47387-01	0.5



**Stainless Steel Set of 5 "Easter" Cookie Cutters**

art.	Lbs
47387-02	0.5





**PA+**  
*plus*

**Round PA+ Composite Cookie Cutter**

art.	Dia	Height	Lbs
12943-03	1 1/8"	1 3/8"	0.1
12943-05	2"	1 3/8"	0.1
12943-07	2 3/4"	1 3/8"	0.1
12943-08	3 1/8"	1 3/8"	0.1
12943-10	4"	1 3/8"	0.1
12943-12	4 3/4"	1 3/8"	0.1

Round PA+ composite cookie cutter.

It has a comfortable grip due to the rounded top. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**PA+**  
*plus*

**6-Piece Set of PA+ Composite Round Cookie Cutters**

art.	Lbs
12943-13	0.4

6-piece set of PA+ composite round cookie cutters.

They come in the following diameters; 1 1/8", 2", 2 3/4", 3 1/8", 4", 4 3/4". The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+  
plus

**Fluted Round PA+ Composite Cookie Cutter**

art.	Dia	Height	Lbs
12944-03	1 1/8"	1 3/8"	0.1
12944-05	2"	1 3/8"	0.1
12944-07	2 3/4"	1 3/8"	0.1
12944-08	3 1/8"	1 3/8"	0.1
12944-10	4"	1 3/8"	0.1
12944-12	4 3/4"	1 3/8"	0.1

Fluted round PA+ composite cookie cutter. It has a comfortable grip due to the rounded top. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+  
plus

**6-Piece Fluted Round PA+ Composite Cookie Cutter Set**

art.	Lbs
12944-13	0.4

6-piece set of PA+ composite fluted round cookie cutters. They come in the following diameters; 1 1/8", 2", 2 3/4", 3 1/8", 4", 4 3/4". The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+  
plus

**Fluted Oval PA+ Composite Cookie Cutter**

art.	Width	Length	Height	Lbs
12947-02	1 3/8"	2 1/8"	1 3/8"	0.1
12947-03	1 5/8"	2 3/4"	1 3/8"	0.1
12947-04	2"	3 3/8"	1 3/8"	0.1
12947-05	2 3/8"	4"	1 3/8"	0.1
12947-06	2 3/4"	4 3/8"	1 3/8"	0.1
12947-07	2"	5 1/8"	1 3/8"	0.1

Oval PA+ composite cookie cutter. It has a comfortable grip due to the rounded top. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+  
plus

**6-Piece Fluted Oval PA+ Composite Cookie Cutter Set**

art.	Lbs
12947-13	0.4

6-piece set of PA+ composite fluted oval cookie cutters. They come in the following diameters; 1 1/8", 2", 2 3/4", 3 1/8", 4", 4 3/4". The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° F, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



**Set of 2 Plastic Flower Dough Cutters**

art.	Dia	Height	Lbs
47619-02	2 3/4" - 3 1/2"	1 7/8"	0.1

Set of 2 plastic flower dough cutters. They are durable and of professional quality. The edges are sharp and precise. The rounded edges make them easy to hold and offer a comfortable, ergonomic grip.



**Set of 2 Plastic Flower Dough Cutters**

art.	Dia	Height	Lbs
47619-03	2 3/4" - 3 1/8"	1 7/8"	0.1



**Set of 2 Plastic Daisy Dough Cutters**

art.	Dia	Height	Lbs
47619-04	2 3/4" - 3 3/8"	1 7/8"	0.1



**Set of 2 Plastic Blossom Dough Cutters**

art.	Dia	Height	Lbs
47619-05	2 5/8" - 3"	1 7/8"	0.1



**Set of 2 Plastic Clover Dough Cutters**

art.	Dia	Height	Lbs
47619-06	2 7/8" - 2 1/8"	1 7/8"	0.1

Set of 2 plastic flower dough cutters.

They are durable and of professional quality. The edges are sharp and precise. The rounded edges make them easy to hold and offer a comfortable, ergonomic grip.



**Set of 2 Plastic Tear Drop Dough Cutters**

art.	Dim.	Height	Lbs
47619-07	2 1/2"x1 7/8" - 3 5/8"x2 1/8"	1 7/8"	0.1



**Set of 2 Plastic Butterfly Dough Cutters**

art.	Dim.	Height	Lbs
47619-08	2 3/8"x1 1/8" - 2"x1 1/2"	1 7/8"	0.1



**Set of 2 Plastic Fluted Leaf Dough Cutters**

art.	Dim.	Height	Lbs
47619-09	1 7/8"x1" - 2 1/8"x1 1/4"	1 7/8"	0.1



**Set of 2 Plastic Leaf Dough Cutters**

art.	Dim.	Height	Lbs
47619-10	1 7/8"x1" - 2 1/8"x1 1/4"	1 7/8"	0.1

Set of 2 plastic leaf dough cutters.

They are durable and professional quality. The edges are sharp and precise. The rounded edges make them easy to hold and offer a comfortable, ergonomic grip.



**Set of 9 Pastry Cutters**

art.	Dia	Lbs
47616-06	2 3/8"	1



**Guitar, Candy Slicer**

art.	Width	Length	Ht.	Lbs
47692-01	15 3/8"	17 3/4"	5 1/8"	72.6

Comes with three cutting frames, 1", 1 1/4" and 1 3/4" spacing (22.5, 30 and 45mm).

Candy Slicer

The Guitar and candy slicer is designed to cut large quantities of sugar, marzipan and fruit paste, cake, terrine and such efficiently and with uniformity. Its heavy frame, with its stainless cutting wires, slices food in one shot. Each cutting wire is individually secured.



**Double Guitar, Candy Slicer**

art.	Width	Length	Ht.	Lbs
47692-02	15 3/8"	17 3/4"	5 1/8"	83.6

Comes with four cutting frames, 1", 2 x 1 1/4" and 1 3/4" spacing (22.5, 30 and 45mm).



**Frames, Stainless Steel**

art.	Width	Length	Ht.	Lbs
47693-03	15¾"	15¾"	¼"	3.0
47693-05	15¾"	15¾"	¼"	3.0
47693-10	15¾"	15¾"	¾"	3.0
47693-15	15¾"	15¾"	½"	3.0



**Baker's Blade**

art.	Width	Length	Lbs
48290-10	½"	4"	0.1

**Baker's Blade**

The baker's blade is used to cut slits in raw bread dough. These slits create ventilation allowing the dough to rise. The blade is made of stainless steel with a plastic handle.



**Plain Multi-Wheel Dough Cutter, Stainless Steel**

art.	Dia	Length	Lbs
47822-05	2½"	9½"	0.4

**Accordion Dough Cutter**

With its adjustable width, this multi-wheeled dough cutter makes strips in no time.



**Fluted Multi-Wheel Dough Cutter, Stainless Steel**

art.	Dia	Length	Lbs
47821-05	2½"	9½"	0.4

**Accordion Dough Cutter**

With its adjustable width, this multi-wheeled dough cutter makes strips in no time. Expands up to 20" with 5" maximum between each wheel.



**Multi-Wheel Dough Cutter, Stainless Steel**

art.	Dia	Length	Lbs
47822-07	2½"	11"	0.8

**Accordion Dough Cutter**

With its adjustable width, this multi-wheeled dough cutter makes strips in no time.



**Plain Pastry Wheel**

art.	Dia	Length	Lbs
18325-01	2½"	7½"	0.4



**Fluted Pastry Wheel**

art.	Dia	Length	Lbs
48280-32	1½"	7½"	0.2

**Fluted Pastry Cutting Wheel.**

This pastry wheel makes easy and clean cuts of dough. It has a fluted edge for creating lattice-work pastry or ravioli cuts.



**Double Pastry Wheel**

art.	Dia	Length	Lbs
48280-39	1¼"	7½"	0.2





**Fluted Pastry Wheel**

art.	Dia	Length	Lbs
48278-32	1½"	7½"	0.2



**Plain & Fluted Pastry Wheel, Stainless Steel**

art.	Dia	Length	Lbs
48278-39	1¼"	7⅝"	0.2



**Pastry Wheel, Fluted**

art.	Dia	Length	Lbs
18325-02	2⅝"	7⅞"	0.4



**Pastry Wheel, Double**

art.	Dia	Length	Lbs
18325-03	2⅝"	7⅞"	0.6



**Roller Docker, Plastic**

art.	Width	Lbs
47024-10	2¾"	0.2

Roller Docker.  
This roller docker is used to pierce the dough of short breads and puff pastries to prevent over-rising and blistering.



**Lattice Cutter, Plastic**

art.	Width	Lbs
47025-10	4½"	0.2

Lattice Dough Cutter.  
This plastic lattice cutter creates a criss-cross, net-like pattern in pastry dough in seconds.



**Lattice Cutter, Stainless Steel**

art.	Width	Lbs
47029-12	4¾"	1.5



**Roller Docker, Stainless Steel**

art.	Width	Lbs
47028-12	4½"	1.5



**Pretzel Cutter, Stainless Steel**

art.	Dia	Lbs
47808-07	2¾"	1.0

**Croissant Cutter**

art.	Base	Ht.	Type	Lbs
47027-01	2¾"	4"	Standard	0.9
47027-02	4¾"	5½"	Standard	0.9
47027-03	2½"	2¾"	Mignon	0.9

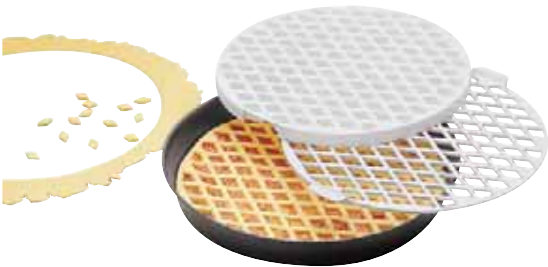
**Croissant Cutter.**  
This rolling cutter with curved strips allows for triangular cuts of dough. Once rolled, the triangle turns into a croissant. It is made in stainless steel with plastic handles.



**Croissant Cutter**

art.	Width	Length	Ht.	Lb
A4982113	2⅝"	4⅞"	1⅝"	0.33
A4982114	4"	8⅞"	1⅝"	0.53

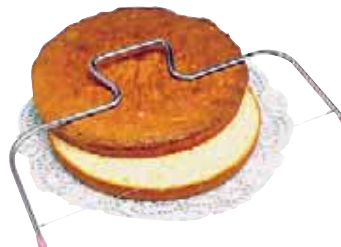
**Croissant Cutter.**  
This dual-croissant cutter quickly severs precise, clean triangles of dough for perfect-sized croissants. Equipped with a sturdy ¾" handle, the cutter is made of stainless steel. Overall height with handle is 3½" for both sizes.



**Lattice Cutter Press**

art.	Dia	Lbs
47030-30	11⅞"	0.9

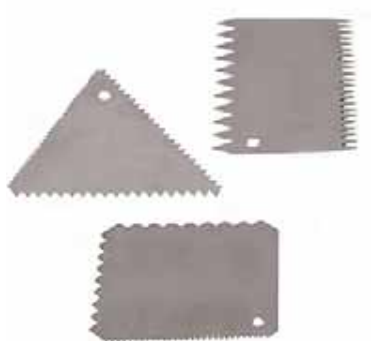
**Lattice Dough Round Press Cutter.**  
This utensil allows for the quick and easy production of a pastry lattice to use atop pies. It consists of a 2 piece plastic grid to cut the pastry dough into the desired lattice pattern.



**Adjustable Cake Wire Slicer, Stainless Steel**

art.	Width	Lbs
47031-44	12½"	0.7

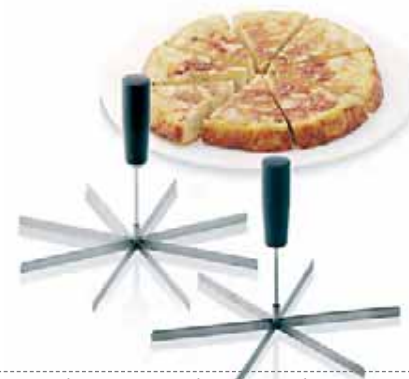
**Cake Cutter Wire.**  
To portion large cakes, this U-shaped cake slicer can be adjusted to different heights, ⅞", 1⅞", 1½", 2" and 2⅞" (2, 3, 4, 5 and 6 cm) depth cuts. The wire is made of stainless steel while the frame is made of chromed steel.



**Buttercream Comb Set, Stainless Steel**

art.	Width	Length	Lbs
47625-03	4"	4"	0.2

Buttercream Comb Set, Stainless Steel.  
These metal combs have teeth of varying sizes and spacing on each side, used to decorate iced cakes. They are made of stainless steel.



**Pie Slicer, Stainless Steel**

art.	Wedges	Lbs
42599-06	6	1
42599-08	8	1

Pie Slicer, Stainless Steel.  
This round cake marker portions 8 slices, or marks wedges. It also works on pies and tortillas. It is made of stainless steel with a plastic handle.



**Chocolate Dipping Forks, Set of 4, S/S&Plastic**

art.	Length	Lbs
47833-04	6"	0.4



**Chocolate Dipping Forks, Set of 10, S/S &Plastic**

art.	Length	Lbs
47833-10	6"	0.9



**Marzipan Tools, Set of 15**

art.	Length	Lbs
47631-12	6"	0.6

Marzipan Tools, Set of 15.  
These tools are designed to quickly perform detailed sculpting on marzipan, gum paste or fondant in order to create decorative figures, flowers and animals. The set includes 24 different tools, along with two scrapers and a knife. The knife is also sold separately. They are made of plastic.



**Pie Pan Knife with Guide**

art.	Length	Lbs
48280-22	8¼"	2

Pie Pan Knife, with Guide.  
This clever knife has a trigger that rests on the side of a cake pan, while the top of the blade cuts and slides between the mold and the baked product.


**Almond Paste Knife**

art.	Length	Lbs
47630-28	6½"	0.5


**Kaiser Roll Marker**

art.	Length	Lbs
47040-00	7"	0.6


**Round Proofing Basket**

art.	Dia	Capacity	Lbs
47042-19 ●	7¼"	0.5 kg	0.3
47042-22 ●	8¾"	1.0 kg	0.5
47042-25 ●	10"	1.5 kgs	0.7


**Rectangular Proofing Basket**

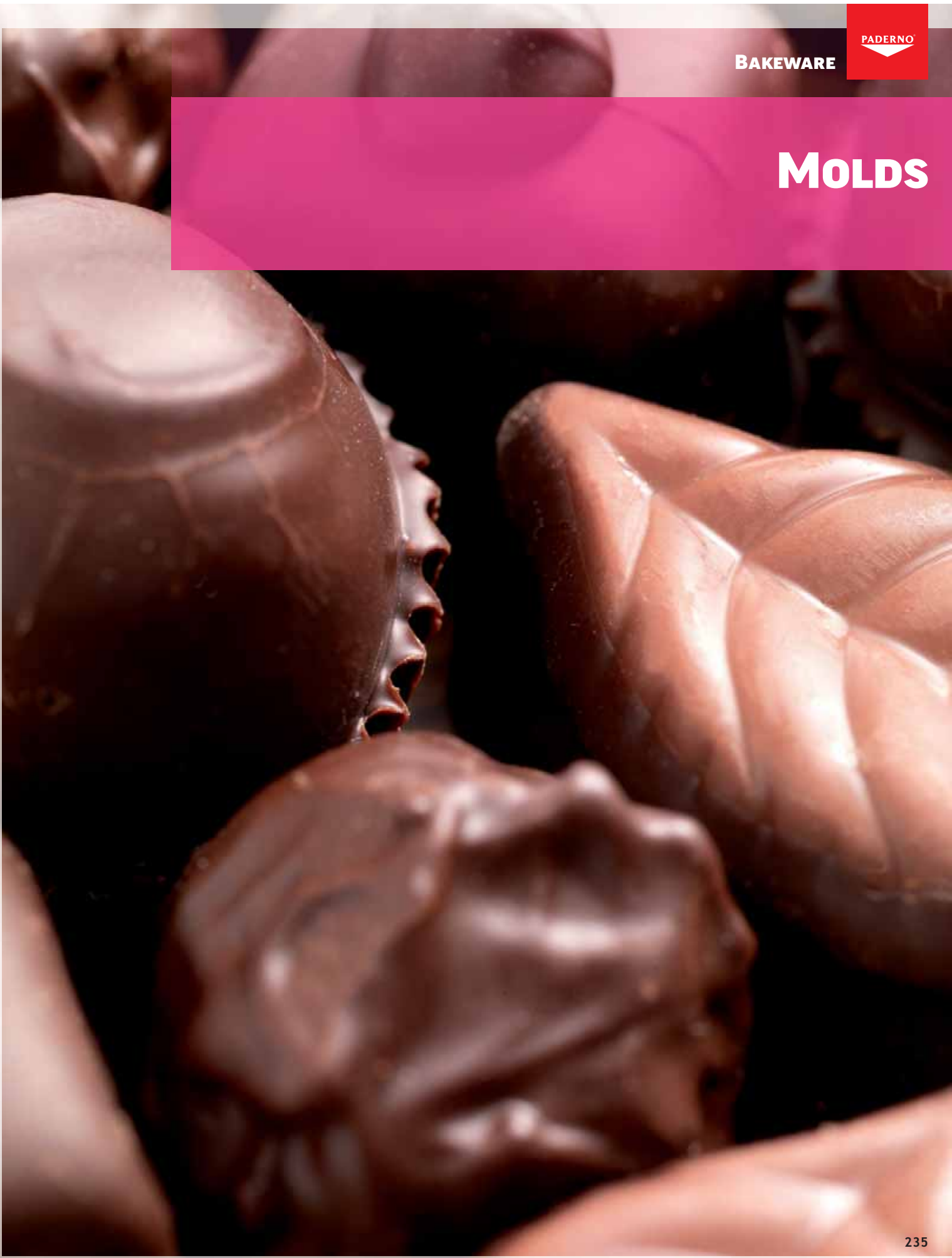
art.	Width	Length	Capacity	Lbs
47043-27 ●	4¾"	10⅝"	0.5 kg	0.6
47043-35 ●	5⅞"	13¾"	1.0 kg	0.9
47043-42 ●	5½"	16½"	1.5 kgs	1.1

This composite plastic basket is designed for use with heavy bread dough. The shallow, flared edges of the bowl help the bread to rise. The imprint created by the rippled pattern is traditional for baked bread and increases the surface for crusting.





# MOLDS





**Semifreddo Mold Set**

Semifreddo is an Italian word which means "half cold" and refers to semi-frozen desserts, such as semi-frozen custards which have the texture of frozen mousse. As the final product is not baked but frozen, a plastic mold may be used. Each mold, due to its original and creative style, creates spectacular designs and presentations. Each mold is sold as a set of two different sizes of the same pattern. They are made of plastic.



**Flower**

art.	Dia	Ht.	Lbs
47650-16	8 3/8"	2 1/8"	0.9
	6 5/8"	2 1/8"	



**Canework**

art.	Width	Length	Ht.	Lbs
47650-04	4 3/8"	10"	1 7/8"	0.9
	4"	8"	1 3/4"	



**Rounded Stairs**

art.	Width	Length	Ht.	Lbs
47650-07	7 3/4"	7 3/4"	2 1/8"	0.9
	6 1/8"	6 1/8"	1 3/4"	



**Staircase**

art.	Width	Length	Ht.	Lbs
47650-08	7 7/8"	8 7/8"	2"	0.9
	7 1/4"	6 7/8"	1 5/8"	





**Cones**

art.	Dia	Ht.	Lbs
47650-12	7 7/8" 6 1/8"	2 1/2" 2 3/8"	0.9



**Plastic Tuile Template**

art.	Imprint	Lbs
A4767310	Spoon X 12	0.4

Place template on a silicone non-stick baking mat, stack on a cookie sheet and fill the cavities with tuile cookie batter. Next, remove template and bake. Lastly, remove cookies from mat and shape while still warm. Templates are neither ovenproof or dishwasher safe. Overall size is L 15 1/2" x W 10 1/2".



**Plastic Tuile Template**

art.	Imprint	Lbs
A4767312	Heart X 8	0.4

Place template on a silicone non-stick baking mat, stack on a cookie sheet and fill the cavities with tuile cookie batter. Next, remove template and bake. Lastly, remove cookies from mat and shape while still warm. Templates are neither ovenproof or dishwasher safe. Overall size is L 15 1/2" x W 10 1/2".



**Plastic Tuile Template**

art.	Imprint	Lbs
A4767314	Strips X 9	0.4



**Plastic Tuile Template**

art.	Imprint	Lbs
A4767316	Triangle X 10	0.4

Place template on a silicone non-stick baking mat, stack on a cookie sheet and fill the cavities with tuile cookie batter. Next, remove template and bake. Lastly, remove cookies from mat and shape while still warm. Templates are neither ovenproof or dishwasher safe. Overall size is L 15 1/2" x W 10 1/2".



**Plastic Tuile Template**

art.	Imprint	Lbs
A4767318	Wave X 8	0.4



**Polycarbonate Chocolate Mold**

Molding chocolates requires sturdy molds that can create crisp edges and show detailed design. All molds are made of polycarbonate, a thick clear material that makes these molds thermal shock-resistant and easy to clean. All surfaces of the mold are perfectly smooth and glossy for a perfect finish. Polycarbonate is virtually unbreakable and will last a lifetime. Each mold has an overall dimension of L10<sup>7</sup>/<sub>8</sub>" x W6<sup>7</sup>/<sub>8</sub>" x H1".



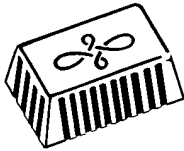
**4x8 Imprints**

art.	Width	Length	Ht.	Lbs
47860-06	1"	1 <sup>1</sup> / <sub>2</sub> "	<sup>3</sup> / <sub>4</sub> "	2.1

**6x13 Imprints**

art.	Width	Length	Ht.	Lbs
47860-07	<sup>1</sup> / <sub>2</sub> "	<sup>7</sup> / <sub>8</sub> "	<sup>3</sup> / <sub>8</sub> "	2.1





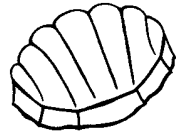
**4x8 Imprints**

art.	Width	Length	Ht.	Lbs
47860-08	1"	1½"	⅝"	2.1



**4x9 Imprints**

art.	Width	Length	Ht.	Lbs
47862-01	⅞"	1¼"	½"	2.1



**4x7 Imprints**

art.	Width	Length	Ht.	Lbs
47862-02	1⅛"	1½"	¾"	2.1



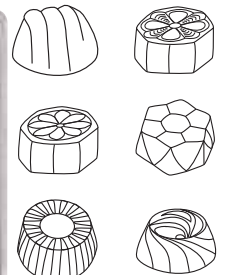
**6x4 Imprints**

art.	AVG Dia	Lbs
47860-09	1½"	2.1



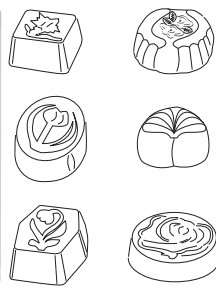
**4x9 Imprints**

art.	AVG Dia	Lbs
47860-10	1¼"	2.1



**4x9 Imprints**

art.	AVG Dia	Lbs
47860-11	1¼"	2.1



**4x9 Imprints**

art.	AVG Dia	Lbs
47860-12	1¼"	2.1





#### Polycarbonate Chocolate Molds

Molding chocolates requires sturdy molds that can create crisp edges and show detailed design. All molds are made of polycarbonate, a thick clear material that makes these molds thermal shock-resistant and easy to clean. All surfaces of the mold are perfectly smooth and glossy for a perfect finish. Polycarbonate is virtually unbreakable and will last a lifetime. Each mold has an overall dimension of L10 $\frac{3}{8}$ " x W5 $\frac{3}{8}$ " x H1".



**BAKEWARE  
MOLDS**



Sheet of 24

art.	Dia	Ht.	Lbs
47860-21	1 1/8"	5/8"	1.9



Sheet of 24

art.	Dia	Ht.	Lbs
47860-18	1"	43/64"	1.9



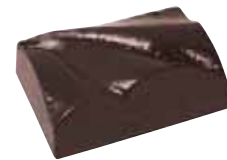
Sheet of 28

art.	Width	Length	Ht.	Lbs
47860-27	1"	1"	1/2"	1.9



Sheet of 15

art.	Dia	Ht.	Lbs
47860-24	1 1/2"	19/32"	1.9



Sheet of 24

art.	Width	Length	Ht.	Lbs
47860-31	1"	1 3/8"	1/2"	1.9



Sheet of 24

art.	Width	Length	Ht.	Lbs
47860-32	1 1/4"	1 1/4"	19/32"	1.9



Sheet of 28

art.	Dia	Ht.	Lbs
47860-35	1 1/8"	3/4"	1.9



Sheet of 20

art.	Dia	Ht.	Lbs
47860-40	1 3/8"	7/8"	1.9



Sheet of 28

art.	Width	Length	Ht.	Lbs
47860-43	1 1/8"	1 1/2"	3/4"	1.9



Sheet of 40

art.	Width	Length	Ht.	Lbs
47860-46	3/4"	1 3/8"	5/8"	1.9



Sheet of 40

art.	Dia	Ht.	Lbs
47860-48	1 1/4"	1"	1.9



Sheet of 40

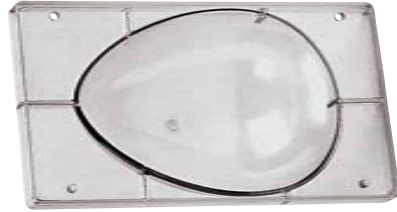
art.	Dia	Ht.	Lbs
47860-49	1 1/4"	1"	1.9



Sheet of 20

art.	Width	Length	Ht.	Lbs
47860-58	1/2"	5/8"	1/4"	1.9





**Egg Chocolate Mold, Polycarbonate**

art.	Width	Length	Lbs
47876-18	19 $\frac{3}{8}$ "	29 $\frac{1}{2}$ "	39.6

**Egg Chocolate Mold, Polycarbonate**

art.	Width	Length	Lbs
47870-05	7 $\frac{1}{8}$ "	10 $\frac{1}{4}$ "	1.1
47870-15	10"	14 $\frac{1}{2}$ "	3.3



**Spoon Chocolate Mold**

art.	Width	Length	Lbs
47860-90	1"	3 $\frac{3}{4}$ "	0.5







**Polypropylene Chocolate Mold**

These molds are thermal shock-resistant and easy to clean. All surfaces of the mold are perfectly smooth and glossy for a perfect finish. Although polypropylene molds are characterized by their strength and their affordability, they are lighter than their polycarbonate counterparts, and therefore not designed for intensive usage. Each sheet measures L 9½" xW 7¼".



**Bell, Sheet of 11**

art.	Width	Length	Ht.	Lbs
47868-05	1¾"	1¾"	15/32"	0.3



**Tree, Sheet of 2**

art.	Width	Length	Ht.	Lbs
47866-23	3½"	3¾"	1½"	0.3



**Bunny, Sheet of 5**

art.	Width	Length	Ht.	Lbs
47865-26	1¾"	3¼"	1½"	0.3



**Bunny, Sheet of 1 each**

art.	Width	Length	Ht.	Lbs
47865-46	3¾"	5¾"	¾"	0.3



**Bunny, Sheet of 1 each**

art.	Width	Length	Ht.	Lbs
47865-55	4½"	7¾"	1"	0.3



**Bunny with Egg, Sheet of 2**

art.	Width	Length	Ht.	Lbs
47865-43	3½"	5¾"	7/8"	0.3



Bunny with Carrot, Sheet of 1 each

art.	Width	Length	Ht.	Lbs
47865-57	3 3/8"	10 1/4"	2 3/8"	0.3



Daffodils, Sheet of 19

art.	Width	Length	Ht.	Lbs
47865-10	1 1/8"	1 1/8"	5/16"	0.3



Chess Pieces, Sheet of 11

art.	Width	Length	Ht.	Lbs
47868-16	1 1/4"	2"	1 1/16"	0.3



Egg, Sheet of 14

art.	Width	Length	Ht.	Lbs
47865-12	1"	1 3/8"	15/32"	0.3



Egg Plain, Sheet of 4

art.	Width	Length	Ht.	Lbs
47865-66	2 3/8"	3 1/8"	1"	0.3



Egg, Sheet of 1

art.	Width	Length	Ht.	Lbs
47865-44	6 1/4"	8 3/8"	3 1/8"	0.3



Egg Cracked, Sheet of 1

art.	Width	Length	Ht.	Lbs
47865-61	5 3/8"	8 3/8"	3 3/4"	0.3



Heart, Sheet of 8

art.	Width	Length	Ht.	Lbs
47864-14	1 5/8"	2"	15/32"	0.3



Heart, Sheet of 18

art.	Width	Ht.	Lbs
47864-01	29/32"	23/64"	0.3



Heart, Sheet of 11

art.	Width	Length	Ht.	Lbs
47864-07	1 1/8"	1 5/8"	23/64"	0.3



Heart, Sheet of 18

art.	Width	Ht.	Lbs
47864-03	1 1/4"	23/64"	0.3



Heart, Sheet of 14

art.	Width	Length	Ht.	Lbs
47864-04	1"	1 1/8"	9/16"	0.3



**Heart, Sheet of 12**

art.	Width	Length	Ht.	Lbs
47864-13	1½"	1½"	⅜"	0.3



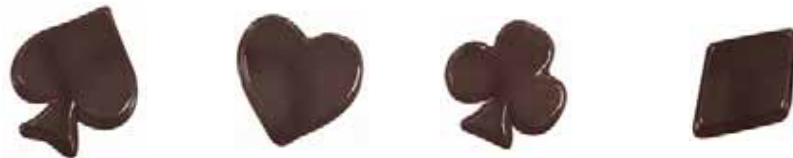
**Heart, Sheet of 2**

art.	Dia	Ht.	Lbs
47864-18	29/32"	23/64"	0.3



**Letters & Numbers, Sheet of 11**

art.	Width	Length	Ht.	Lbs
47867-64	9/16"	23/32"	13/64"	0.3



**Poker Game, Sheet of 16**

art.	Width	Length	Ht.	Lbs
47867-59	1 1/16"	1½"	9/32"	0.3



**Rectangle, Sheet of 14**

art.	Width	Length	Ht.	Lbs
47867-47	1"	1 5/8"	23/64"	0.3



**Round Assorted, Sheet of 11**

art.	Dia	Ht.	Lbs
47867-16	1¼"	23/32"	0.3



**Rectangle, Sheet of 14**

art.	Width	Length	Ht.	Lbs
47867-10	1"	2 1/8"	23/64"	0.3



**Square, Sheet of 11**

art.	Width	Length	Ht.	Lbs
47867-27	1"	1"	½"	0.3



**Seashell, Sheet of 6**

art.	Width	Ht.	Lbs
47868-13	2½"	¾"	0.3



**Star Fish, Sheet of 8**

art.	Width	Ht.	Lbs
47867-69	1½"	1 1/32"	0.3





**Non-Stick Silicone Molds**

These molds are made of non-stick, food grade silicone and can withstand temperatures from -40 degrees F to 500 degrees F. Each multi-mold sheet beginning with item number 47742 measures 11 $\frac{1}{8}$ " long by 6 $\frac{7}{8}$ " wide, and each beginning with item number 47780 measures 15 $\frac{1}{2}$ " long by 11 $\frac{1}{2}$ " wide, however, overall dimensions may vary slightly depending on the style of the mold. They are reusable up to 3,000 times.



**Baba**

art.	Dia	Ht.	Lbs	Oz
47742-02	2 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	0.5	2



**Baba**

art.	Dia	Ht.	Lbs	Oz
47742-30	1 $\frac{3}{4}$ "	1 $\frac{7}{8}$ "	0.5	$\frac{7}{8}$



**Baba, Mini**

art.	Dia	Ht.	Lbs	OZ
47742-31	1 $\frac{3}{8}$ "	1 $\frac{1}{2}$ "	0.5	$\frac{1}{3}$



**Bavarois**

art.	Dia	Ht.	Lbs	Oz
47742-51	2 $\frac{3}{8}$ "	2"	0.5	3 $\frac{1}{2}$



**Biscuit**

art.	Dia	Ht.	Lbs	Oz
47742-23	4"	$\frac{3}{4}$ "	0.5	4 $\frac{3}{4}$



**Boat**

art.	Width	Length	Ht.	Lbs	Oz
47742-49	1 $\frac{3}{4}$ "	4"	$\frac{19}{32}$ "	0.5	1 $\frac{5}{8}$



**Boat**

art.	Width	Length	Ht.	Lbs	Oz
47742-50	1 $\frac{1}{8}$ "	2 $\frac{7}{8}$ "	$\frac{19}{32}$ "	0.5	$\frac{1}{3}$



**Pandoro, Overall 15 $\frac{1}{2}$ " x 11 $\frac{1}{2}$ "**

art.	Dia	Ht.	Lbs
47780-03	3 $\frac{1}{2}$ "	2 $\frac{7}{8}$ "	0.5



**Panettone, Overall 15 $\frac{1}{2}$ "x 11 $\frac{1}{2}$ "**

art.	Dia	Ht.	Lbs
47780-02	2 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	0.5



**Brioche, Diamond**

art.	Dia	Ht.	Lbs	Oz
47742-52	1 $\frac{3}{8}$ "	$\frac{7}{8}$ "	0.5	$\frac{1}{2}$



**Brioche, Diamond**

art.	Dia	Ht.	Lbs	Oz
47742-53	2 $\frac{3}{8}$ "	1 $\frac{3}{4}$ "	0.5	3 $\frac{3}{8}$



**Brioche**

art.	Dia	Ht.	Lbs	Oz
47742-12	3"	1 $\frac{1}{2}$ "	0.5	3 $\frac{3}{8}$





**Sunflower**

art.	Dia	Ht.	Lbs	Oz
47742-62	2¾"	1½"	0.5	3⅜



**Cake, Florentine**

art.	Dia	Ht.	Lbs	Oz
47742-38	2⅜"	1½"	0.5	1⅜



**Florentine, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-39	1⅜"	3/16"	0.5	⅓



**Cake, Fluted**

art.	Dia	Ht.	Lbs	Oz
47742-27	3"	1⅞"	0.5	3¼



**Cake, Petit Four**

art.	Dia	Ht.	Lbs	Oz
47742-24	1½"	¾"	0.5	¾



**Cake, Plain**

art.	Dia	Ht.	Lbs	Oz
47742-61	3⅝"	23/32"	0.5	2



**Snowflake**

art.	Dia	Ht.	Lbs	Oz
47742-54	2¾"	1⅜"	0.5	3½



**Cannele**

art.	Dia	Ht.	Lbs	Oz
47742-41	2"	2"	0.5	2



**Cannele, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-42	1⅞"	1⅞"	0.5	⅝



**Daisy**

art.	Dia	Ht.	Lbs	Oz
47742-45	2¾"	1⅞"	0.5	3⅜



**Daisy, Assorted**

art.	Dia	Ht.	Lbs	Oz
47742-46	2¾"	1½"	0.5	3⅜



**Dove**

art.	Width	Length	Ht.	Lbs	Oz
47742-40	3"	4⅞"	⅞"	0.5	3⅜



**Dove, Overall 15 ½"x11 ½"**

art.	Width	Length	Ht.	Lbs
47780-05	4½"	6⅞"	1⅞"	0.5



**Heart, Mini**

art.	Width	Length	Ht.	Lbs	Oz
47742-25	2⅜"	2½"	1⅜"	0.5	2



**Heart**

art.	Width	Length	Ht.	Lbs	Oz
47742-32	2"	2⅞"	1⅜"	0.5	1⅝



**Hemisphere**

art.	Dia	Ht.	Lbs	Oz
47742-29	3⅝"	1½"	0.5	4¼



**Hemisphere**

art.	Dia	Ht.	Lbs	Oz
47742-01	2¾"	1⅜"	0.5	3⅜



**Hemisphere**

art.	Dia	Ht.	Lbs	Oz
47742-47	2 3/8"	1 1/8"	0.5	1 3/8



**Hemisphere**

art.	Dia	Ht.	Lbs	Oz
47742-48	2"	1"	0.5	1 1/8



**Hemisphere, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-03	1 1/2"	3/4"	0.5	3/8



**Hemisphere, Mini, Overall 15 1/2"x11 1/2"**

art.	Dia	Ht.	Lbs	Oz
47742-04	1 1/8"	19/32"	0.5	3/8



**Kugelhof**

art.	Dia	Ht.	Lbs	Oz
47742-34	2 3/4"	1 3/8"	0.5	2 3/4



**Madeleine**

art.	Width	Length	Ht.	Lbs	Oz
47742-21	1 3/4"	2 1/2"	5/8"	0.5	1 1/8



**Madeleine**

art.	Width	Length	Ht.	Lbs	Oz
47742-36	1 1/4"	2 1/2"	1/2"	0.5	3/8



**Madeleine, Mini**

art.	Width	Length	Ht.	Lbs	Oz
47742-37	1 1/8"	1 3/8"	1/2"	0.5	1/4



**Muffin**

art.	Dia	Ht.	Lbs	Oz
47742-17	2 3/8"	1 1/8"	0.5	3



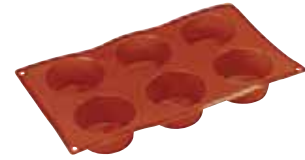
**Muffin**

art.	Dia	Ht.	Lbs	Oz
47742-33	3 1/8"	1 3/8"	0.5	3 3/8



**Muffin, size 15 1/2x11 1/2"**

art.	Dia	Ht.	Lbs
47780-04	2 3/4"	1 1/2"	0.5



**Muffin, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-08	2 3/4"	1 1/2"	0.5	4



**Muffin, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-20	2"	1 1/8"	0.5	1 1/2



**Octagonal**

art.	Dia	Ht.	Lbs	Oz
47742-22	1 1/2"	1"	0.5	7/8



**Oval**

art.	Length	Ht.	Lbs	Oz
47742-58	2 1/2"	1 3/8"	0.5	2 3/8



**Oval**

art.	Length	Ht.	Lbs	Oz
47742-59	2 3/4"	2"	0.5	2 1/2



**Oval**

art.	Length	Ht.	Lbs	Oz
47742-09	2 1/16"	1 3/8"	0.5	3/8



**Pomponette, Overall 15 1/2"x11 1/2"**

art.	Dia	Ht.	Lbs	Oz
47742-06	1 3/8"	5/8"	0.5	1/2



**Pyramid**

art.	Width	Length	Ht.	Lbs	Oz
47742-07	2¾"	2¾"	1½"	0.5	3



**Pyramid, Mini**

art.	Width	Length	Ht.	Lbs	Oz
47742-13	1½"	1½"	¾"	0.5	½



**Rectangular**

art.	Width	Length	Ht.	Lbs	Oz
47742-28	1⅞"	3⅞"	1⅞"	0.5	1⅞



**Rectangular**

art.	Width	Length	Ht.	Lbs	Oz
47742-56	1⅞"	3⅞"	1⅞"	0.5	1⅞



**Rectangular**

art.	Width	Length	Ht.	Lbs	Oz
47742-60	1¾"	3⅞"	1"	0.5	1⅞



**Financier**

art.	Width	Length	Ht.	Lbs	Oz
47742-14	1"	2"	7/16"	0.5	½



**Rose**

art.	Dia	Ht.	Lbs	Oz
47742-57	2¾"	1½"	0.5	3⅜



**Savarin**

art.	Dia	Ht.	Lbs	Oz
47742-15	2⅞"	7/8"	0.5	2¼



**Savarin**

art.	Dia	Ht.	Lbs	Oz
47742-10	2½"	7/8"	0.5	1⅜



**Savarin, Mini**

art.	Dia	Ht.	Lbs	Oz
47742-05	1½"	½"	0.5	½



**Savarin, Oval**

art.	Width	Length	Ht.	Lbs	Oz
47742-43	2½"	3⅞"	1"	0.5	2⅜



**Tartlet**

art.	Dia	Ht.	Lbs	Oz
47742-35	2¾"	¾"	0.5	2



**Tartlet**

art.	Dia	Ht.	Lbs	Oz
47742-19	2⅜"	5/8"	0.5	1⅞



**Tartlet**

art.	Dia	Ht.	Lbs
47742-16	2"	½"	0.5



**Tartlet, Fluted, Overall 15½"x11½"**

art.	Dia	Ht.	Lbs
47780-01	1⅞"	¾"	0.5



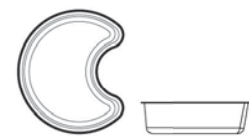
**Tartlet, Overall 15½" x 11½"**

art.	Dia	Ht.	Lbs
47780-06	1⅞"	5/8"	0.5



**Silicone Mold Dryer, Stainless Steel**

art.	Width	Length	Ht.	Lbs
47742-00	11⅞"	11⅞"	6⅞"	1



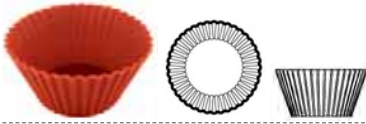
**Bean, Set of 6 pieces**

art.	Width	Length	Ht.	Lbs	pck
47786-03	2⅜"	5"	1⅜"	0.5	6





# BAKEWARE



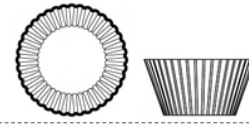
**Brioche, Set of 12 pieces**

art.	Dia	Ht.	Lbs	pck
47787-01	2"	7/8"	0.5	12



**Brioche, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47787-02	2 3/4"	1 3/8"	0.5	6



**Brioche, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47787-03	3 3/4"	1 3/8"	0.5	6



**Brioche, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47786-10	3"	1 1/8"	0.5	6



**Christmas Tree**

art.	Width	Length	Ht.	Lbs	pck
47776-25	2 3/8"	5"	1 3/8"	0.5	6



**Cup**

art.	Dia	Ht.	Lbs	pck
47786-02	3 3/4"	1 3/8"	0.5	6



**Daisy, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47786-07	3 3/8"	1 1/8"	0.5	6



**Daisy**

art.	Dia	Ht.	Lbs
47771-20	8 1/4"	1 1/2"	0.5



**Dove**

art.	Width	Length	Ht.	Lbs
47783-05	6 1/4"	8 1/2"	1 3/4"	0.5

For 1.1Lb bread



**Dove**

art.	Width	Length	Ht.	Lbs
47783-07	8 3/4"	10 3/4"	1 3/4"	0.5

For 1 3/8Lb bread



**Dove**

art.	Width	Length	Ht.	Lbs
47783-10	9 1/2"	12 1/4"	2"	0.5

For 2.2Lb bread



**Pumpkin**

art.	Dia	Ht.	Lbs
47779-22	8 5/8"	2 1/8"	0.5



**Heart, Set of 6 pieces**

art.	Width	Length	Ht.	Lbs	pck
47786-04	4 1/2"	4 3/4"	1 3/8"	0.5	6



**Heart**

art.	Width	Length	Ht.	Lbs
47770-21	8 1/2"	8 5/8"	1 3/8"	0.5



**Lasagna**

art.	Width	Length	Ht.	Lbs
47768-24	10 1/4"	10 1/4"	2 1/8"	0.5



**Lasagna**

art.	Width	Length	Ht.	Lbs
47769-28	9 1/2"	11"	1 1/2"	0.5



**Lasagna**

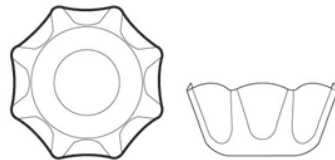
art.	Width	Length	Ht.	Lbs
47769-30	10"	11 7/8"	2 3/4"	0.5



**Oval, Fluted, Set of 6 pieces**

art.	Width	Length	Ht.	Lbs	pck
47786-08	2 1/8"	4 3/4"	1 9/32"	0.5	6





**Pandoro Bread**

art.	Dia	Ht.	Lbs
47784-05	7¾"	5"	0.5
For 1.1 Lb bread			

**Tostada Bowl**

art.	Dia	Ht.	Lbs
47778-22	8¾"	2¾"	0.5

**Pandoro Bread**

art.	Dia	Ht.	Lbs
47784-10	7¼"	5"	0.5
For 1.1 Lb bread			



**Panettone Bread**

art.	Dia	Ht.	Lbs
47785-05	5¼"	3¾"	0.5
For 1.1 Lb bread			

**Panettone Bread**

art.	Dia	Ht.	Lbs
47785-07	6¼"	4¼"	0.5
For 1 ½ Lb bread			

**Panettone Bread**

art.	Dia	Ht.	Lbs
47785-10	7¼"	5"	0.5
For 2.2 Lb bread			



**Tartlet, Fluted, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47786-09	3¾"	1½"	0.5	6

**Quiche/Tart, Set of 6 pieces**

art.	Dia	Ht.	Lbs	pck
47786-05	4½"	1"	0.5	6

**Tart, Fluted**

art.	Dia	Ht.	Lbs
47766-26	10¼"	1½"	0.5



**Savarin**

art.	Dia	Ht.	Lbs
47772-24	9½"	2¾"	0.5

**Tart, Fluted**

art.	Dia	Ht.	Lbs
47766-30	11¾"	1½"	0.5

**Quiche/Tart**

art.	Dia	Ht.	Lbs
47765-22	8¾"	1½"	0.5



**Quiche/Tart**

art.	Dia	Ht.	Lbs
47765-24	9½"	1½"	0.5

**Quiche/Tart**

art.	Dia	Ht.	Lbs
47765-26	10¼"	1½"	0.5

**Quiche/Tart**

art.	Dia	Ht.	Lbs
47765-28	11"	1½"	0.5



**Rectangular**

art.	Width	Length	Ht.	Lbs
47773-24	4"	9½"	3"	0.5
47773-28	4"	11"	3"	0.5

**Rectangular, Set of 6 pieces**

art.	Width	Length	Ht.	Lbs	pck
47786-06	3"	5"	1¾"	0.5	6

**Fruit Tart, Raised**

art.	Dia	Ht.	Lbs
47767-30	11¾"	1½"	0.5



Splayed Cake Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47733-18	3"	7 1/8"	2 1/2"	0.7
47733-24	3 1/2"	9 1/2"	3"	0.9
47733-30	4"	11 7/8"	3 1/8"	1.1
47733-36	4 1/8"	14 1/8"	3 1/8"	1.4



Baking Pan, Blue Steel

art.	Dia	Ht.	Lbs
11742-16	6 1/4"	1 3/8"	0.4
11742-18	7 1/8"	1 3/8"	0.4
11742-20	7 7/8"	1 3/8"	0.5
11742-22	8 5/8"	1 3/8"	0.6
11742-24	9 1/2"	1 3/8"	0.7
11742-26	10 1/4"	1 3/8"	0.8
11742-32	12 1/2"	1 3/8"	1.1
11742-36	14 1/8"	1 3/8"	1.3
11742-40	15 3/4"	1 3/8"	1.5
11742-45	17 3/4"	1 3/8"	1.6
11742-50	19 5/8"	1 3/8"	1.8

Blue Steel Cake Pan.

This pan has flared sides and is typically used to make genoise and sponge cake, although it is also suited for baking pizza. Its relatively shallow depth keeps contents compact and moist, which allows quick heating and prevents overdrying. This cake pan is made of blue steel, enhancing browning. It also has rolled edges.



Baking Sheet, Blue Steel

art.	Width	Length	Ht.	Lbs
41745-30	9"	11 7/8"	1 1/8"	1.9
41745-35	11"	13 3/4"	1 1/8"	2.6
41745-40	11 7/8"	15 3/4"	1 1/8"	3.2
41745-50	13 3/4"	19 3/8"	1 1/8"	4.5
41745-60	15 3/4"	23 3/8"	1 1/8"	6.0
41745-65	17 3/4"	25 1/2"	1 1/8"	8.0

Blue Steel Baking Sheet.

The relatively high, flared edges of the baking sheet are suited for baking and browning large, dense dough products. The sheet allows for full exposure to the heat of the oven. It is made of 1/16" thick, black steel.



Loaf Pan, Non-Stick

art.	Width	Length	Lbs
47752-08	2 1/4"	3 3/8"	0.2
47752-10	2 1/2"	4 1/4"	0.3
47752-15	3 1/8"	5 7/8"	0.4



Fluted Loaf Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
47753-15	3 1/8"	5 7/8"	1 3/8"	0.4
47753-31	4 3/4"	12 1/4"	2"	0.8



**Bread Pan with Cover, Blue Steel**

art.	Width	Length	Ht.	Lbs
41748-20	4"	7 <sup>7</sup> / <sub>8</sub> "	4"	1.3
41748-30	4"	11 <sup>7</sup> / <sub>8</sub> "	4"	1.5
41748-35	4"	13 <sup>3</sup> / <sub>4</sub> "	4"	1.8
41748-40	4"	15 <sup>3</sup> / <sub>4</sub> "	4"	2.1
41748-50	4"	19 <sup>5</sup> / <sub>8</sub> "	4"	2.3

**Steel Bread Pan with Lid.**

This bread pan, also known as a Pullman loaf pan, is long and rectangular with a sliding lid. It produces a light and golden crust on a rich bread while the lid ensures a denser texture. It is made of blue steel or anodized steel.

**Bread Pan with Cover, Aluminized Steel**

art.	Width	Length	Ht.	Lbs
41750-20	4"	7 <sup>7</sup> / <sub>8</sub> "	4"	1.3
41750-30	4"	11 <sup>7</sup> / <sub>8</sub> "	4"	1.5
41750-40	4"	15 <sup>3</sup> / <sub>4</sub> "	4"	2.1
41750-41	5 <sup>7</sup> / <sub>8</sub> "	15 <sup>3</sup> / <sub>4</sub> "	4"	2.2
41750-50	4"	19 <sup>5</sup> / <sub>8</sub> "	4"	2.3



**Cannoli Form, Stainless Steel**

art.	Dia	Length	Lbs	Type
47020-15	1 <sup>9</sup> / <sub>32</sub> "	3 <sup>3</sup> / <sub>8</sub> "	0.2	Tubular
47020-20	7 <sup>8</sup> / <sub>16</sub> "	5 <sup>1</sup> / <sub>2</sub> "	0.3	Tubular
47020-30	from 1" to 1/2"	5 <sup>1</sup> / <sub>2</sub> "	0.3	Conical
47020-35	from 1" to 3/4"	6 <sup>3</sup> / <sub>4</sub> "	0.4	Conical

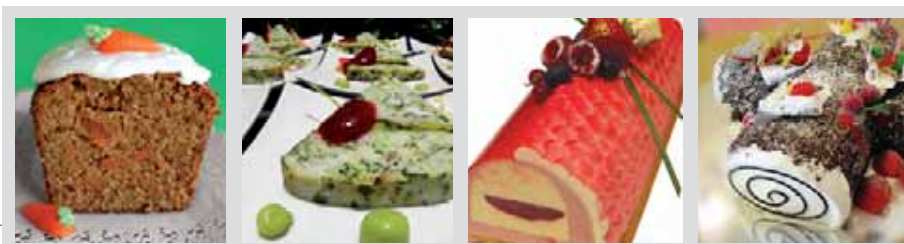
Cannoli dough is wrapped and fried around the open-ended stainless steel form.



**Cream Horn Mold, Stainless Steel**

art.	Dia	Length	Lbs
47021-35	1 <sup>3</sup> / <sub>8</sub> "	4 <sup>3</sup> / <sub>8</sub> "	0.1
47021-45	1 <sup>7</sup> / <sub>8</sub> "	6 <sup>3</sup> / <sub>8</sub> "	0.2

This mold is designed to shape and bake strips of puff pastry into cones. The shape is ideal for cream rolls, or ham or salmon rolls. It is made of stainless steel.



**Yule Log Mold with Cover**

**Stainless steel Yule log mold with cover.**

The stainless steel has a mirror polished finish. It is most often used to bake the traditional French Christmas cake called *Bûche de Noël*, however it is ideal for pate, fruit rolls, mousse filled sponge cakes and ice cream cakes as well. Today, the Yule log has become a traditional pastry, a delicious cake roll, smothered in coffee or chocolate-flavored icing and decorated with sugared holly leaves and roses. The origins of the Yule log date as far back as the 7th Century. The custom was that on Christmas Eve an enormous log of freshly cut wood called the "Yule log" would be fetched and carried to the house with great ceremony. On Christmas Eve, the master of the house would place it on the hearth, make libations by sprinkling the trunk with oil, salt and mulled wine and say suitable prayers. Once the great hearth disappeared the yule log was replaced by a symbol of it in the form of this pastry.

	Item	Width x Height	Length	Qts	Lbs
U	49762-01	3" x 2 <sup>3</sup> / <sub>4</sub> "	7"	7 <sup>8</sup> / <sub>16</sub>	0.7
	49762-04	3" x 2 <sup>3</sup> / <sub>4</sub> "	15"	1 <sup>7</sup> / <sub>8</sub>	1.3
U	49762-05	2 <sup>3</sup> / <sub>4</sub> " - 3 <sup>1</sup> / <sub>8</sub> "	11 <sup>7</sup> / <sub>8</sub> "	1 <sup>3</sup> / <sub>4</sub>	1.7
V	49762-07	3 <sup>1</sup> / <sub>8</sub> " x 3"	10 <sup>1</sup> / <sub>4</sub> "	3 <sup>4</sup> / <sub>8</sub>	1.7
V	49762-08	3 <sup>1</sup> / <sub>8</sub> " x 3"	10 <sup>1</sup> / <sub>4</sub> "	3 <sup>4</sup> / <sub>8</sub>	1.3



**Pyramid Mold, Stainless Steel**

art.	Width	Length	Ht.	Lbs
A4753509	3 1/2"	3 1/2"	2 3/8"	0.3
A4753512	4 3/4"	4 3/4"	3 1/8"	0.5
A4753515	5 7/8"	5 7/8"	4"	0.7

**Stainless Steel Pyramid Mold.**  
The pyramid mold is used to elegantly shape ice cream and pastries and to enhance various culinary presentations. It is made of stainless steel.



**Hemisphere Mold, Stainless Steel**

art.	Dia	Ht.	Fl Oz	Lbs
A4753606	2 3/8"	3/4"	1 5/8	0.1
A4753607	2 3/4"	1 3/8"	2 3/4	0.2
A4753608	3 1/8"	1 1/2"	4 3/8	0.2
A4753609	3 1/2"	1 5/8"	5 1/2	0.2
A4753610	4"	1 7/8"	8 1/2	0.3

**Stainless Steel Hemisphere Mold.**  
The hemisphere mold is ideal for baking and shaping doughs, caramelized sugar and chocolate. They are made of stainless steel.



**Dariole/Baba Mold, Set of 10, Aluminum**

art.	Dia	Ht.	Oz	Lbs
47066-03	1 1/8"	1 3/8"	1	0.1
47066-04	1 1/2"	1 3/4"	2	0.1
47066-05	2"	2 1/8"	3	0.1
47066-06	2 3/8"	2 3/8"	4	0.2
47066-07	2 3/4"	2 3/4"	8	0.2
47066-08	3 1/8"	3 1/8"	10	0.2

**Dariole or Baba Molds.**  
Aspic, dariole or timbale molds are used for shaping food as well as creating eggs in aspic, mousse and layered servings.



**Baba Mold, Non-Stick**

art.	Dia	Ht.	Oz	Lbs
47728-06	2 3/8"	2 3/8"	4	0.2

Baba Mold, non-stick, **PFOA-free** coating.



**Oval Aspic Mold, Non-Stick**

art.	Width	Length	Ht.	Lbs
47726-07	2 1/8"	3"	1 1/2"	0.2

Oval Aspic Mold, non-stick, **PFOA-free** coating.



**Non-Stick Souffle Molds**

art.	Dia	Ht.	Lb
A4982115	3 1/8"	1 7/8"	0.13
A4982116	3 1/8"	1 7/8"	0.53 set of four in clear packaging

**Non-Stick Soufflé Mold.**  
Ideally-sized for an individual soufflé, these molds have a slightly tapered base that creates beautifully-shaped cakes and custards when inverted. The non-stick finish ensures easy unmolding of baked goods.







**Fluted Tart Pan Removable Bottom, Non-Stick**

art.	Dia	Ht.	Lbs
47758-10	4"	¾"	0.2
47758-12	4¾"	¾"	0.2

Fluted Tart Pan, non-stick, **PFOA-free** coating.



**Fluted Tart Pan Removable Bottom, Non-Stick**

art.	Dia	Ht.	Lbs
47712-20	7⅞"	1"	0.5
47712-24	9½"	1"	0.6
47712-28	11"	1"	0.8
47712-32	12½"	1"	1.0

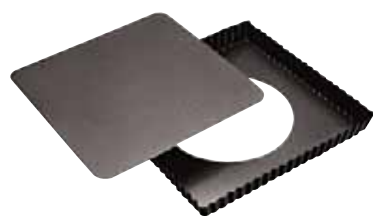
Fluted Tart Pan, non-stick, **PFOA-free** coating.



**Deep Fluted Mold, Non-Stick**

art.	Dia	Ht.	Lbs
47719-10	4"	1⅞"	0.2
47719-24	9½"	2"	0.6

Deep Fluted Mold, non-stick, **PFOA-free** coating.



**Square Mold Removable Bottom, Non-Stick**

art.	Width	Length	Ht.	Lbs
47738-23	9"	9"	1"	0.7

Square Mold, non-stick, **PFOA-free** coating.



**Rectangular Mold Removable Bottom, Non-Stick**

art.	Width	Length	Ht.	Lbs
47737-29	7⅞"	11½"	1"	0.8



**Rectangular Mold Removable Bottom, Non-Stick**

art.	Width	Length	Ht.	Lbs
47717-35	4⅜"	13¾"	1⅞"	0.6

Rectangular Mold, non-stick, **PFOA-free** coating.



**Set of 24 Petit Fours Non-Stick Molds**

art.	Lbs
47730-24 Round, Square, Oval	0.5

Set of 24 petit fours non-stick molds. **PTFE & PFOA-free.** They have sharp, precise edges to create crisp patterns in dough. They are easy to use as the dessert effortlessly releases from the mold. They come in traditional petit four shapes creating many shapes and sizes.

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Flute Brioche Mold, Non-Stick

art.	Dia	Ht.	Lbs
47724-06	2 3/8"	1"	0.1
47724-08	3 1/8"	1 1/4"	0.1
47724-10	4"	1 1/2"	0.1
47724-11	4 3/8"	1 5/8"	0.1

Fluted Brioche Mold, non-stick, PFOA-free coating.



Friand Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47725-09	2"	3 3/8"	1/2"	0.1

Friand Mold, non-stick, PFOA-free coating.



Springform Pan, 6 Bases, Non-Stick

art.	Dia	Ht.	Lbs
47755-26	10 1/4"	2 3/8"	1.1

Springform Pan, non-stick, PFOA-free coating.



Bavaois Mold, Non-Stick

art.	Dia	Ht.	Lbs
47735-18	7 1/8"	3 1/2"	1

Bavaois Mold, non-stick, PFOA-free coating.



Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47754-20	8"	2 1/2"	0.6
47754-24	9 1/2"	2 1/2"	0.6
47754-26	10 1/4"	2 1/2"	0.7
47754-28	11"	2 3/8"	0.8

Springform Pan, non-stick, PFOA-free coating.



Fluted Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47756-20	8"	2 3/8"	0.6
47756-24	9 1/2"	2 3/8"	0.6
47756-26	10 1/4"	2 3/8"	0.7
47756-28	11"	2 3/8"	0.8

Springform Pan, non-stick, PFOA-free coating.



Kugelhopf Mold, Non-Stick

art.	Dia	Ht.	Lbs
47705-22	8 3/8"	4 3/4"	1

Kugelhopf Mold, non-stick, PFOA-free coating.



Flower Mold, Non-Stick

art.	Dia	Ht.	Lbs
47718-20	7 7/8"	2 3/8"	0.5

Flower Mold, non-stick, PFOA-free coating.



**Plain Cake Pan, Non-Stick**

art.	Dia	Ht.	Lbs
47710-12	4¾"	1¾"	0.3
47710-16	6¼"	1½"	0.4
47710-20	7⅞"	1¾"	0.5
47710-24	9½"	2"	0.7
47710-28	11"	2"	0.9
47710-32	12½"	2¼"	1.1

Plain Cake Pan, non-stick, **PFOA-free** coating.



**Pate Mold Removable Bottom, Non-Stick**

art.	Width	Length	Ht.	Lbs
47736-30	3⅞"	11 ⅞"	3⅞"	1.8
47736-35	3⅞"	13¾"	3⅞"	1.9
47736-40	3⅞"	15¾"	3⅞"	2.1
47736-50	3⅞"	19⅝"	3⅞"	2.4

Pate Mold, non-stick, **PFOA-free** coating.



**Pate Mold Removable Bottom, Non-Stick**

art.	Width	Length	Ht.	Lbs
47715-30	4"	11 ⅞"	3"	1.2

Pate Mold, non-stick, **PFOA-free** coating.



**Madeleine Sheet, Non-Stick**

art.	Width	Length	Ht.	Lbs
47731-12	7⅞"	15½"	¾"	0.8
Cavity	1⅝"	2¾"	⅝"	

Madeleine sheet, non-stick, **PFOA-free** coating.



**Mini Madeleine Sheet, Non-Stick**

art.	Width	Length	Ht.	Lbs
47732-20	5"	15½"	¾"	0.6
Cavity	1¼"	1 ⅝"	½"	

Mini Madeleine sheet, non-stick, **PFOA-free** coating.



**Savarin Mold, Non-Stick**

art.	Dia	Ht.	Lbs
47757-65	2½"	½"	0.1
47757-80	3⅞"	¾"	0.1

Savarin Mold, non-stick, **PFOA-free** coating.



**Savarin Mold, Non-Stick**

art.	Dia	Ht.	Lbs
47711-08	3⅞"	¾"	0.1
47711-12	4¾"	1"	0.1
47711-22	8⅝"	1¾"	0.1
47711-24	9½"	2"	0.1
47711-26	10¼"	2½"	0.1

Savarin Mold, non-stick, **PFOA-free** coating.



**Trois Freres Mold, Non-Stick**

art.	Dia	Ht.	Lbs
47713-22	8⅝"	2⅞"	0.6

Trois Freres Mold, non-stick, **PFOA-free** coating.



**Fluted Boat Mold, Non-Stick**

art.	Length	Ht.	Lbs
47721-08	3 1/8"	3/8"	0.1
47721-10	4"	3/8"	0.1
47721-12	4 3/4"	1/2"	0.1

Fluted Boat Mold, non-stick, PFOA-free coating.



**Plain Boat Mold, Non-Stick**

art.	Length	Ht.	Lbs
47720-06	2 3/8"	3/8"	0.1
47720-08	3 1/8"	1/2"	0.1
47720-10	4"	1/2"	0.1
47720-12	4 3/4"	1/2"	0.1

Plain Boat Mold, non-stick, PFOA-free coating.



**Fluted Tartlet, Non-Stick**

art.	Dia	Ht.	Lbs
47723-05	2"	3/8"	0.1
47723-06	2 3/8"	3/8"	0.1
47723-07	2 3/4"	3/8"	0.1
47723-08	3 1/8"	1/2"	0.1
47723-10	4"	3/4"	0.1
47723-12	4 3/4"	3/4"	0.1

Fluted Tartlet, non-stick, PFOA-free coating.



**Plain Tartlet, Non-Stick**

art.	Dia	Ht.	Lbs
47722-05	2"	1/2"	0.1
47722-06	2 3/8"	1/2"	0.1
47722-07	2 3/8"	1/2"	0.1
47722-08	3 1/8"	1/2"	0.1
47722-10	4"	1/2"	0.1

Plain Tartlet, non-stick, PFOA-free coating.

**Tin Molds**

Classic tin molds render beautifully-browned crusts for tarts and quiches. Available with fixed or removable bottoms, the light-color metal forms allow for the prolonged baking of heavier fillings without over browning dough. The decorative flutes also serve a purpose as they help create a thicker border that increases the shell's ability to hold contents. To extend the lifespan of a tin mold, wash with a soft sponge and warm, soapy water. Dry immediately to avoid rusting.



**Deep Tart Mold Removable Bottom, Tin**

art.	Dia	Ht.	Lbs
A4470210	4"	1 1/8"	0.2



**Tart Mold Removable Bottom, Tin**

art.	Dia	Ht.	Lbs
A4770220	7 7/8"	1"	0.5
A4770222	8 5/8"	1"	0.6
A4770224	9 1/2"	1"	0.6
A4770226	10 1/4"	1"	0.7
A4770228	11"	1"	0.8
A4770230	11 7/8"	1"	0.9
A4770232	12 1/2"	1"	1.0





**Tart Pan, Square, Removable Bottom, Tin**

art.	Width	Length	Ht.	Lb	
A4982118	9"	9"	1"	0.85	Top
	8¾"	8¾"			Bottom



**Tart Pan, Rectangular, Removable Bottom, Tin**

art.	Width	Length	Ht.	Lb	
A4982119	4¼"	13¾"	1"	0.58	Top
	3¾"	13½"			Bottom



**Tart Pan, Rectangular, Removable Bottom, Tin**

art.	Width	Length	Ht.	Lb	
A4982120	8½"	11¼"	1"	0.95	Top
	7¾"	10¾"			Bottom



**Mini Fluted Square Tart Pan, Removable Bottom, Tin**

art.	Width	Length	Ht.	Lb	
A4982121	3⅞"	3⅞"	¾"	0.16	Top
	3¼"	3¼"			Bottom



**Mini Fluted Rectangular Tart Pan, Removable Bottom, Tin**

art.	Width	Length	Ht.	Lb	
A4982122	3¼"	5⅞"	¾"	0.18	Top
	2⅞"	4¾"			Bottom



**Financier Mold, Tin**

art.	Width	Length	Ht.	Lb	
A4982117	7¾"	11⅝"	¼"	0.54	Overall
	1½"	3"			Top
	1"	2¾"			Bottom



**Canelé Mold, Aluminum**

art.	Dia	Ht.	Lbs
A4982125	2¼"	2"	0.06

Canelé Mold.  
This specialty mold is used to make Canelé Bordelais, an addictive little French cake with a custardy interior and a rich brown, caramelized crust. Made of aluminum.



**Paper Baking Molds**

These paper baking molds are ovenproof and extremely convenient, as they eliminate the delicate unmolding process and make the transfer and storage of pastries easy. Each mold is freestanding, microwavable, freezer-safe, and oven-safe up to 450 degrees Fahrenheit. The molds have a dark brown background accented with gold fleur-de-lys, and are made of pure cellulose, calendered paper. Micro-perforations on the base eliminate excess humidity.



**Muffin Cup**

art.	Dia	Ht.	Fl Oz	Bags/Box	Lbs
A4768705	2¾"	2"	4	Bags of 18	0.2
A4768707	2¾"	2"	4	Box of 2,000	10.0

**Loaf Mold with Rolled Edges**

art.	Width	Length	Ht.	Fl Oz	Bags/Box	Lbs
A4768715	3⅞"	6¾"	2"	10	Bags of 18	1
A4768716	3⅞"	6¾"	2"	10	Box of 1,000	18



**Bundt Cake Pan**

art.	Dia	Ht.	Qts	Bags/Box	Lbs
A4768718	7¼"	1½"	0.75	Bags of 18	0.4
A4768719	7¼"	1½"	0.75	Box of 600	18.9

**Star Mold**

art.	Dia	Ht.	Fl Oz	Bags/Box	Lbs
A4768720	5"	1⅜"	6	Bags of 18	0.3
A4768721	5"	1⅜"	6	Box of 300	12.9



**Charlotte Mold, Tinned Steel**

art.	Dia	Ht.	Qts	Lbs
A475207	2¾"	1¾"	4¾ Oz	0.3
A475210	4"	2⅝"	13½ Oz	0.6
A475218	7⅞"	4"	2	1.4

Tinned Steel Charlotte Mold.

This tinned steel mold is ideal for creating puddings, aspics, ice cream and ladyfinger-lined charlottes. The two handles and the slightly flared sides allow for easy unmolding.



**Frame Sheet Extender, Stainless Steel**

art.	Width	Length	Ht.	Lbs
47546-18	7 1/8"	14 1/8"	2"	3.4
47546-30	11 7/8"	15 3/4"	2"	3.8
47546-40	15 3/4"	23 3/8"	2"	4.4



**Adjustable Square Frame Extender, Stainless Steel**

art.	Lbs
47526-05 From 11 7/8" x 11 7/8" to 22 1/2" x 22"	1.9

Adjustable Frame Sheet Pan Extender. These heavy, stainless steel frames can be used in conjunction with baking sheets to raise the height of pastries. By themselves they can be used to bake and layer various desserts and dishes.



**Adjustable Rectangular Frame Extender, Stainless Steel**

art.	Lbs
47528-05 From 11" x 7 1/2" to 21 1/4" x 13 3/8" ht 2"	1.8



**Adjustable Round Frame Extender, Stainless Steel**

art.	Lbs
47529-07 From Dia 6 1/2" to 12 1/2"	1.4



**Egg Pan, Non-Stick**

art.	Dia	Ht.	Lbs
A4611812	4 3/4"	3/4"	0.5

Aluminum Non-Stick Egg Pan. This egg pan is made of 1/8" thick, non-stick aluminum. The flat handle is constructed of iron and is affixed with rivets. The PTFE coating is of professional quality and allows for optimum sliding. This pan is suited to making eggs as well as pancakes.



**Calisson Mold, Stainless Steel**

art.	Width	Length	Lb
A4982111	1 1/8"	1 3/4"	0.04
A4982112	1 1/8"	2 1/8"	0.05

Calisson Mold. Made from a combination of fruit and almond paste, the Calisson is a delicious and unique French confection. Difficult to find, they can now be recreated in any kitchen with these molds. Made of stainless steel.



**Egg Ring, Non-Stick**

art.	Dia	Ht.	Lbs
42650-10	4"	1/2"	0.1



**Heart Egg Ring, Non-Stick**

art.	Dia	Ht.	Lbs
42650-11	4 3/8"	1/2"	0.2



**Pastry Rings**

Pastry rings can be used for a wide variety of purposes and can create an immense array of dishes. Tart rings are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. Flan rings are used by placing the filling in the ring (usually a custard-type filling) on a baking sheet and baked. Mousse rings or cake rings are used to layer ingredients, to create multi-layer cakes, such as genoise or sponge cakes, and even to create vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



**Pastry Rings, Entremet, Stainless Steel**

art.	Dia	Ht.	Lbs
47530-14	5½"	1⅜"	0.3
47530-16	6¼"	1⅜"	0.4
47530-18	7⅛"	1⅜"	0.4
47530-20	7⅞"	1⅜"	0.5
47530-22	8⅝"	1⅜"	0.5
47530-24	9½"	1⅜"	0.6
47530-26	10¼"	1⅜"	0.6
47530-28	11"	1⅜"	0.8
47530-30	11⅞"	1⅜"	0.7

**Pastry Rings, Mousse, Stainless Steel**

art.	Dia	Ht.	Lbs
47532-06	2⅜"	1½"	0.3
47532-07	3"	1½"	0.3



**Pastry Ring, Stainless Steel**

art.	Dia	Ht.	Lbs
A4753006	2½"	2½"	0.3

**Pastry Rings, Mousse, Stainless Steel**

art.	Dia	Ht.	Lbs
A4753105	2"	1¾"	0.1
A4753106	2⅜"	1¾"	0.1
A4753107	2¾"	1¾"	0.1
A4753108	3⅛"	1¾"	0.1
A4753110	4"	1¾"	0.2





**Pastry Rings, Mousse, Stainless Steel**

art.	Dia	Ht.	Lbs
47532-08	3 1/8"	1 3/4"	0.1
47532-12	4 3/4"	1 3/4"	0.3
47532-14	5 1/2"	1 3/4"	0.4
47532-16	6 1/4"	1 3/4"	0.4
47532-18	7 1/8"	1 3/4"	0.5
47532-20	7 7/8"	1 3/4"	0.5
47532-22	8 5/8"	1 3/4"	0.6
47532-24	9 1/2"	1 3/4"	0.6
47532-26	10 1/4"	1 3/4"	0.7

Stainless steel mousse ring.

Mousse rings or cake rings are used to layer ingredients, to create multi-layer cakes, such as genoise or sponge cakes, and even to create vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing. Mousse rings can be used for a wide variety of purposes and create an immense array of dishes. Another type of pastry ring is a tart ring, which is most commonly used for baking tarts. The majority of the dough is exposed to the heat of the oven and quickly becomes crispy, making it ideal for tarts. Finally, flan rings are used by placing filling in the ring (usually a custard-type filling) and placed on a baking sheet and baked.



**Pastry Rings, Tart, Stainless Steel**

art.	Dia	Ht.	Lbs
47533-07	2 3/4"	3/4"	0.1
47533-08	3 1/8"	3/4"	0.1
47533-09	3 1/2"	3/4"	0.1
47533-10	4"	3/4"	0.1
47533-12	4 3/4"	3/4"	0.1
47533-14	5 1/2"	3/4"	0.2
47533-16	6 1/4"	3/4"	0.2
47533-18	7 1/8"	3/4"	0.2
47533-20	7 7/8"	3/4"	0.2
47533-22	8 5/8"	3/4"	0.2
47533-24	9 1/2"	3/4"	0.3
47533-26	10 1/4"	3/4"	0.3
47533-28	11"	3/4"	0.3
47533-30	11 7/8"	3/4"	0.4
47533-32	12 1/2"	3/4"	0.4



**Tall Pastry Rings, Stainless Steel**

art.	Dia	Ht.	Lbs
47534-07	2 3/4"	3 1/2"	0.3
47534-08	3 1/2"	3 1/2"	0.4
47534-09	2 3/4"	4 3/8"	0.4
47534-10	3 1/2"	4 3/8"	0.4



**Ice Cake Rings, Stainless Steel**

art.	Dia	Ht.	Lbs
47534-06	2 3/8"	2 3/8"	0.3
47534-16	6 1/4"	2 3/8"	0.6
47534-18	7 1/8"	2 3/8"	0.7
47534-20	7 7/8"	2 3/8"	0.8
47534-22	8 5/8"	2 3/8"	0.8
47534-24	9 1/2"	2 3/8"	0.9
47534-26	10 1/4"	2 3/8"	1.0
47534-28	11"	2 3/8"	1.2



**Egg Ring, Set of 2, Stainless Steel**

art.	Dia	Ht.	Lbs
42596-02	3 1/8"	1/2"	0.1

Egg Ring.

This round stainless steel ring, with its convenient adjustable handle, is ideal for shaping an egg while being fried. It is also great for making perfectly round pancakes.

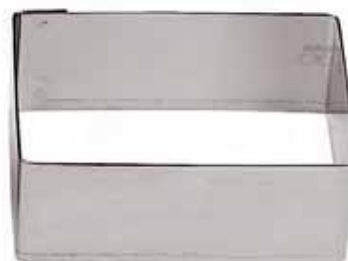


**Egg Ring, Set of 4, Stainless Steel**

art.	Dia	Ht.	Lbs
42651-10	4"	1/2"	0.7

**Pack of 6 stainless steel pastry rings.**

They can be used for a wide variety of purposes and create an immense array of dishes. Pastry rings, also referred to as tart rings, are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. In addition, they can create layered mousse dishes, sponge cakes, genoise or even vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



**Pack of 6 Round Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-01	1 5/8"	1 1/8"	0.3
47425-02	2"	1 1/8"	0.3
47425-03	2 3/8"	1 1/8"	0.3

**Pack of 6 Square Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-04	2"	1 1/8"	0.4
47425-05	2 3/8"	1 1/8"	0.5
47426-01	3 1/8"	1 3/4"	0.9



**Pack of 6 Triangle Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-06	2 3/8"	1 1/8"	0.4

**Pack of 6 Oval Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-09	1 7/8"	1 1/8"	0.4



**Pack of 6 Trapezoidal Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-08	2 $\frac{3}{8}$ "	1 $\frac{1}{8}$ "	0.4



**Pack of 6 Rectangle Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-10	1 $\frac{3}{8}$ "	1 $\frac{1}{8}$ "	0.1
47425-11	2"	1 $\frac{1}{8}$ "	0.5



**Pack of 6 Drop-shaped Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-26	3 $\frac{1}{2}$ "	1 $\frac{1}{8}$ "	0.3



**Pack of 6 Hexagon Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-29	2"	1 $\frac{1}{8}$ "	0.1
47425-30	2 $\frac{3}{8}$ "	1 $\frac{1}{8}$ "	0.1



**Pack of 6 Heart-Shaped Stainless Steel Pastry Rings**

art.	Dia	Ht.	Lbs
47425-32	2 $\frac{1}{2}$ "	1 $\frac{1}{8}$ "	0.1



**High-Sided Rectangle Stainless Steel Pastry Ring**

art.	Width	Length	Ht.	Lbs
47426-07	3 $\frac{3}{8}$ "	4 $\frac{3}{4}$ "	1 $\frac{3}{4}$ "	0.2



**Stainless Steel Triangle Pastry Ring**

art.	Width	Length	Ht.	Lbs
47540-02	4"	4"	1 $\frac{1}{8}$ "	0.2
47540-03	7 $\frac{7}{8}$ "	7 $\frac{7}{8}$ "	1 $\frac{1}{8}$ "	0.6
47540-04	7 $\frac{3}{8}$ "	7 $\frac{3}{8}$ "	1 $\frac{1}{8}$ "	0.6
47540-05	8 $\frac{1}{2}$ "	8 $\frac{1}{2}$ "	1 $\frac{1}{8}$ "	0.7

Stainless steel triangle pastry ring.

It is unique and creates dishes sure to impress! It can be used for a wide variety of purposes. Pastry rings, also referred to as tart rings, are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. In addition, they can create layered mousse dishes, sponge cakes, genoise or even vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



**Stainless Steel Square Pastry Ring**

art.	Width	Length	Ht.	Lbs
47548-02	4"	4"	1 $\frac{1}{8}$ "	0.2
47548-03	7 $\frac{1}{8}$ "	7 $\frac{1}{8}$ "	1 $\frac{1}{8}$ "	0.6
47548-04	7 $\frac{7}{8}$ "	7 $\frac{7}{8}$ "	1 $\frac{1}{8}$ "	0.6
47548-05	8 $\frac{3}{8}$ "	8 $\frac{3}{8}$ "	1 $\frac{1}{8}$ "	0.7

Stainless steel square pastry ring.

It is unique and creates dishes sure to impress. It can be used for a wide variety of purposes. Pastry rings, also referred to as tart rings, are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. In addition, they can create layered mousse dishes, sponge cakes, genoise or even vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



# BAKING SHEETS







**Baking Sheet, Perforated, Aluminum**

art.	Width	Length	Lbs
41756-60	15¾"	23¾"	1.7



**Baking Sheet, 45° Sides, Aluminum**

art.	Width	Length	GN	Lbs
41756-30	11⅞"	15¾"		1.2
41756-32	12¾"	20⅞"	1/1	1.6
41756-53	20⅞"	25½"	2/1	2.1



**Baking Sheet, 45° Sides, Perforated, Silicone Coated**

art.	Width	Length	GN	Lbs
41753-30	11⅞"	15¾"		1.7
41753-32	12¾"	20⅞"	1/1	1.6
41753-53	20⅞"	25½"	2/1	2.1
41753-60	15¾"	23¾"		1.7



**Baking Sheet, 45° Sides, Aluminum**

art.	Width	Length	GN	Lbs
41744-32	12¾"	20⅞"	1/1	1.8
41744-53	20⅞"	25½"	2/1	2.5
41744-60	15¾"	23¾"		2.1



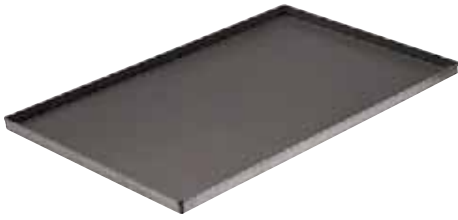
**Baking Sheet, Splayed Sides, Aluminized Steel**

art.	Width	Length	Ht.	Lbs
41751-30	9"	11⅞"	1⅛"	1.0
41751-35	9"	13¾"	1⅛"	1.1
41751-40	11⅞"	15¾"	1⅞"	1.2
41751-65	17¾"	25½"	1⅞"	2.9



**Baking Sheet, 45° Sides, Silicone**

art.	Width	Length	GN	Lbs
41743-32	12¾"	20⅞"	1/1	1.8
41743-53	20⅞"	25½"	2/1	2.5
41743-60	15¾"	23¾"		2.1



**Baking Sheet, 90° Sides, Non-Stick**

art.	Width	Length	Lbs
41747-60	15¾"	23¾"	2



**Baking Sheet, 90° Sides, Aluminized Steel**

art.	Width	Length	Lbs
41746-60	15¾"	23¾"	2



**Cookie Sheet, Non-Stick**

art.	Width	Length	Ht.	Lbs
47716-37	9½"	13¾"	19/32"	0.5



**Baguette Pan, Perforated, Aluminum**

art.	Width	Length	Channel Width	Lbs	Halfpipe
41758-53	12¾"	20¾"	2¾"	0.4	4
41758-60	15¾"	23¾"	2¾"	0.5	5
41758-65	25½"	17"	2¼"	0.5	6
41758-85	25½"	33½"	2¼"	0.5	6



**Baguette Pan, Perforated, Non-Stick**

art.	Width	Length	Ht.	Lbs	Channel Dia
47014-35	12½"	14½"	1"	0.5	2¾"

Baguette pan perforated.  
This non-stick, multiple gutter baguette pan is made for baking crusty breads.



**Oven Mitts, Pair**

art.	Lbs
48517-03	1.2

Three Finger Oven Mitts.  
These oven mitts are made of rough tanned leather and are heavily reinforced around the thumb. Its soft, flexible material ensures comfortable gripping of metal pans. Pans may be handled for sustained periods of time at a temperature of 215 degrees F. and may be handled briefly up to 680 degrees F.



**Silicone Baking Mat, Non-Stick**

art.	Width	Length	Lbs
A4768930	8¼"	11¾"	0.1
A4768944	11 ⅝"	16¾"	0.5
A4768962	16¾"	24½"	1.0

**Non-Stick Silicone Baking Mat.**

This rubber-like non-stick baking/freezing mat is a pan liner made of food grade woven silicone. It's thermal shock resistant from -40 degrees F to 600 degrees F and is reusable up to 3,000 times. Its ultimate non-stick properties are suitable for sugar, chocolate, viennoiserie and confectioner work, as well as cookies and cakes. It's preferable to roll the mat rather than to fold it for storage. No greasing or special maintenance is necessary. Clean with a sponge under warm tap water. Do not use over an open flame. The non-stick baking mat has a special silicone finish on one side only and therefore does not adhere to a working surface. The baking mat can also be placed directly on an over rack or cooling rack. It is composed of fiberglass fibers and therefore cannot be cut.



**Silicone Coated Parchment Paper, Case of 500**

art.	Width	Length	Lbs
47682-53	12¾"	20⅞"	10
47682-60	15¾"	23½"	10

**Silicone Parchment Paper.**

This thin, soft parchment paper has a non-stick silicone coating on both sides. It withstands temperatures up to 600 degrees F and is reusable multiple times on each side. Its controlled flatness along with its flexibility and non-stick properties surpasses conventional parchment paper.

**Bun Pan, Aluminum**

art.	Width	Length	Ht.	Lbs
A169444	13"	18"	1"	1.6
A169462	18"	26"	1"	2.1

Bun pans are a staple in any professional kitchen. The flared sides are high enough to bake a variety of dough and batter products, yet low enough to bake a large variety of meats and vegetables. The pans have reinforced edges and are made of .9mm, 19-gauge aluminum.



**Pack of 2 Icfon Electric Toaster Bags**

art.	Width	Length	Oz	Lbs
41682-17	6¾"	7⅞"	1.5	0.9

**Pack of 2 Icfon electric toaster bags.**

These bags are designed for use in the toaster and can accommodate a variety of toasters with different width openings. You simply place a sandwich in the bag with the open end up and toast it as usual. Your toaster will stay clean and you will eliminate any concern about food allergies when you toast different sandwiches in a row. They are reusable a minimum of 50 times and are dishwasher-safe. Prior to the first use they should be washed with hot water and dish detergent. The bags should be dried after being hand-washed or in the dishwasher if any water remains. They are microwave-safe. Do not fold the bags when placing them in the toaster, however they will wrinkle and this is normal. Icfon provides a non-stick surface making clean up a breeze. Never place the bag in contact with an open flame or with other heat sources, other than a microwave. Never cut the bags at all. Never use anything abrasive when cleaning the bags. The sandwich and bag will be hot when removing from the toaster so allow the bag to cool before removing it. The bags may discolor and this is normal and does not affect the performance of the bag. They can withstand temperatures ranging from -40°F to 500°F.



**Pack of 2 Icfon Electric Grill Bags**

art.	Width	Length	Oz	Lbs
41682-20	7⅞"	7⅞"	1.5	0.9

**Pack of 2 Icfon electric grill bags.**

These are designed for use on a panini sandwich grill and can be used for traditional panini as well as hamburgers. You simply place the burger or sandwich in the bag and grill it as usual. Your grill will stay clean and you will eliminate any concern about food allergies when you grill different dishes in a row. They are reusable over 50 times and are dishwasher-safe. Prior to the first use they should be washed with hot water and dish detergent. The bags should be dried after being hand-washed or in the dishwasher if any water remains. They are microwave-safe. Do not fold the bags, however they will wrinkle and this is normal. Icfon provides a non-stick surface making clean up a breeze. Never place the bag in contact with an open flame or with other heat sources, other than a microwave. Never use anything abrasive when cleaning the bags. The food and bag will be hot when removing from the grill so allow the bag to cool before removing it. The bags may discolor and this is normal and does not affect the performance of the bag. They can withstand temperatures ranging from -40°F to 500°F.

# DECORATION



These pastry tips are made of seamless, 18/10 polished stainless steel. They have precise and strong edges for finer results. Each

tip has a 2 $\frac{3}{8}$ " height and comes with various openings. **The pictures are to scale.**





**Set of 6 Star-Shaped Stainless Steel Pastry Tips**

art.	Dia	Points	Lbs
47208-02	1/8" - 3mm	6	0.1
47208-06	1/4" - 5mm	6	0.1
47208-10	1/4" - 7mm	6	0.1
47208-14	3/8" - 11mm	6	0.1
47208-18	1/2" - 13mm	6	0.1
47208-22	3/4" - 18mm	6	0.1

Set of 6 star-shaped stainless steel pastry tips. They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



**Set of 6 Plain Stainless Steel Pastry Tips**

art.	Dia	Lbs
47353-02	1/8" - 2mm	0.1
47353-04	1/8" - 4mm	0.1
47353-06	1/4" - 6mm	0.1
47353-08	3/8" - 8mm	0.1
47353-10	3/8" - 10mm	0.2
47353-12	1/2" - 12mm	0.2
47353-14	1/2" - 14mm	0.2

Set of 6 plain stainless steel pastry tips. They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



**Set of 6 Star Stainless Steel Pastry Tip**

art.	Dia	Lbs
47354-02	1/8" - 2mm	0.1
47354-04	1/8" - 4mm	0.1
47354-06	1/4" - 6mm	0.1
47354-08	3/8" - 8mm	0.1
47354-10	3/8" - 10mm	0.2
47354-12	1/2" - 12mm	0.2
47354-14	1/2" - 14mm	0.2

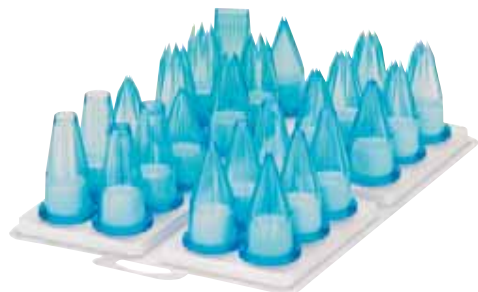
Set of 6 star stainless steel pastry tips. They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



**Set of 6 fluted stainless steel pastry tips**

art.	Dia	Lbs
47356-02	1/8" - 2mm	0.1
47356-04	1/8" - 4mm	0.1
47356-06	1/4" - 6mm	0.1
47356-08	3/8" - 8mm	0.1
47356-10	3/8" - 10mm	0.2
47356-12	1/2" - 12mm	0.2
47356-14	1/2" - 14mm	0.2

Set of 6 fluted stainless steel pastry tips. They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



**Set of 12 or 24 Assorted Polycarbonate Pastry Tips**

art.	Pcs	Lbs
47250-12	12	0.4
47250-24	24	0.6

Set of 12 or 24 assorted polycarbonate pastry tips. They are a staple in any bakery or pastry kitchen. These are extremely durable and dishwasher safe. They come on a base, which also serves as storage. The various shapes and sizes of the openings lend themselves to creating a vast array of designs and patterns.



**Pastry Tips, Stainless Steel**

art.	Lbs
47357-10 6 Piece Decorating Tubes, Stainless Steel	0.2



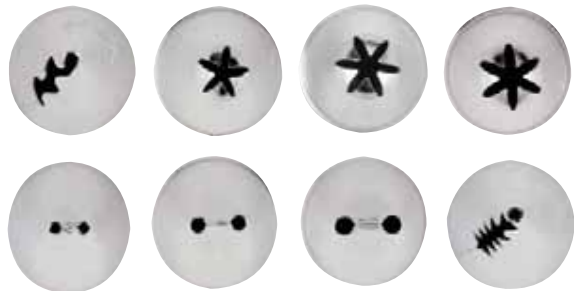
**Pastry Tips, Stainless Steel**

art. 47357-21 7 Piece Decorating Tubes, Stainless Steel Lbs 0.3



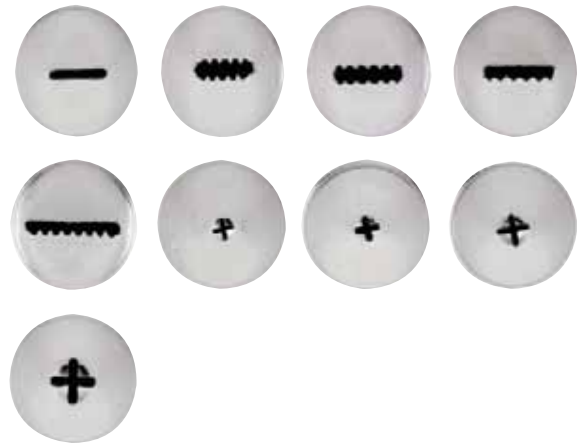
**Pastry Tips, Stainless Steel**

art. 47357-22 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



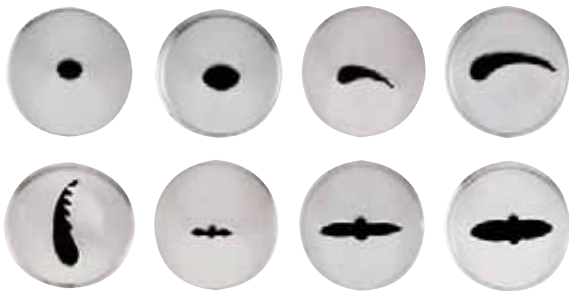
**Pastry Tips, Stainless Steel**

art. 47357-23 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



**Pastry Tips, Stainless Steel**

art. 47357-24 9 Piece Decorating Tubes, Stainless Steel Lbs 0.3



**Pastry Tips, Stainless Steel**

art. 47357-25 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



**Pastry Tips, Stainless Steel**

art. 47357-26 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



**Pastry Tips, Stainless Steel**

art. 47357-29 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



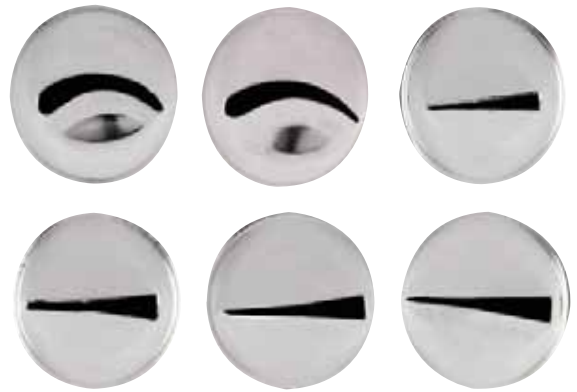
**Pastry Tips, Stainless Steel**

art. 47357-30 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



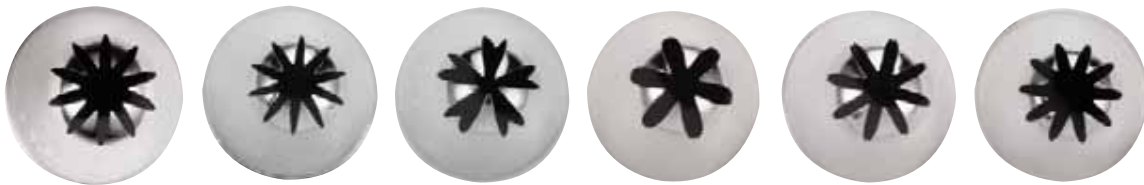
**Pastry Tips, Stainless Steel**

art. 47357-31 8 Piece Decorating Tubes, Stainless Steel Lbs 0.3



**Pastry Tips, Stainless Steel**

art. 47357-08 6 Piece Decorating Tubes, Stainless Steel Lbs 0.2



**Pastry Tips, Stainless Steel**

art. 47357-11 6 Piece Decorating Tubes, Stainless Steel Lbs 0.2



**Pastry Tips, Stainless Steel**

art. 47357-01 4 Piece Decorating Tubes, Stainless Steel Lbs 0.1



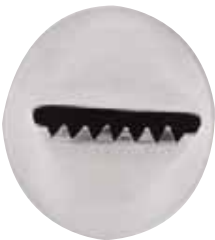
**Pastry Tips, Stainless Steel**

art. **Lbs**  
 47357-02 4 Piece Decorating Tubes, Stainless Steel 0.1



**Pastry Tips, Stainless Steel**

art. **Lbs**  
 47357-03 7 Piece Decorating Tubes, Stainless Steel 0.3



**6 Piece Decorating Ribbon Tubes, Stainless Steel**

art. **Lbs**  
 47350-01 0.3



**6 Piece Decorating Twist Star Tubes, Stainless Steel**

art. **Lbs**  
 47351-01 0.3



**7 Piece Decorating Twist Closed Star Tubes, S/S**

art. **Lbs**  
 47352-01 0.3



**6 Piece St. Honoré Tip, Stainless Steel**

art. **Dia Lbs**  
 47207-30 1½ 0.3





**Set of 29 Stainless Steel Pastry Tips**

art.	Lbs
47219-29	1.5



**Set of 38 Stainless Steel Pastry Tips**

art.	Lbs
47219-38	2.1



**Set of 55 Stainless Steel Pastry Tips**

art.	Lbs
47219-55	2.9



**Pastry Tips Coupler, Plastic**

art.	Dia	Lbs
47212-01	3/4"	0.1

Pastry Tube Coupler.  
This two-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit small pastry tips and its diameter is 3/4".



**Pastry Tips Coupler, Plastic**

art.	Dia	Lbs
47212-02	1 1/2"	0.1

Pastry Tube Coupler.  
This three-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit medium pastry tips and its diameter is 1 1/2".



**Pastry Tips Coupler, Plastic**

art.	Dia	Lbs
47212-03	1 3/4"	0.1

Pastry Tube Coupler.  
This two-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit large pastry tips and its diameter is 1 3/4".



**Bismarck Pastry Tips, Set of 10, Stainless Steel**

art.	Length	Dia	Lbs
47127-04	3 1/2"	5/32"	0.1
47127-06	3"	1/4"	0.1
47127-08	3 1/2"	3/8"	0.1

Bismarck Pastry Tips.  
The Bismarck tip has a long syringe tip for filling pastries such as doughnuts or cream puffs. It is made of stainless steel.



**Pastry Tubes Cleaning Brush, set of 6**

art.	Length	Lbs	
47200-01	4"	0.3	straight
47200-02	4"	0.3	conical

Pastry Tubes Cleaning Brush.  
This handy tiny brush cleans pastry tubes in a blink of an eye.



**Flower Lifter, Set of 4, Stainless Steel**

art.	Length	Dia	Lbs
47207-40	4 3/8"	1 3/8"	0.1



**Pastry Bag Superflex**

art.	Length	Lbs
47112-34	13 3/8"	0.1
47112-45	17 3/4"	0.3
47112-50	19 3/8"	0.4

SuperFlex Pastry Bag.  
This pastry bag is made of innovative composite polymer, giving the bag an extraordinary resistance, flexibility and softness. The interior is smooth for easy outflow, while the non-slip exterior allows for a better grip and handling when pressing. Each bag comes with a loop for hanging.



**Decorating Gun Set with 5 Tips, Stainless Steel**

art.	Length	Dia	Lb
A4982139	4 3/4"	1 1/4"	0.31

Cake decorating is made easy with the stainless steel decorating gun set. It comes with a syringe and five standard-size, stainless steel pastry tips, including one plain tip for writing and four assorted drop-flower tips. Holds approximately 2 3/4 ozs.



**Pastry Bags, Set of 6, Synthetic Fiber**

art.	Length	Lbs
47106-28	11"	0.1
47106-34	13 3/8"	0.2
47106-40	15 3/4"	0.4
47106-46	18 1/8"	0.5
47106-50	19 3/8"	0.5
47106-55	21 5/8"	0.6
47106-60	23 3/8"	0.6
47106-65	25 1/2"	0.7
47106-70	27 1/2"	0.7
47106-75	29 1/2"	0.8

Poly/Plastic Pastry Bag  
This pastry bag is made of synthetic fibers with multiple plastic coatings. Each bag has a reinforced tip and seams and comes with a loop for hanging. These are medium weight, allowing for some flexibility and some rigidity.



**Pastry Bags, Set of 6, Cotton/Plastic**

art.	Length	Lbs
47105-28	11"	0.1
47105-34	13 3/8"	0.2
47105-40	15 3/4"	0.4
47105-46	18 1/8"	0.5
47105-50	19 3/8"	0.5
47105-55	21 5/8"	0.6
47105-60	23 3/8"	0.6
47105-65	25 1/2"	0.7
47105-70	27 1/2"	0.7
47105-75	29 1/2"	0.8

Cotton/Plastic Pastry Bag  
This pastry bag is made of cotton with multiple plastic coatings. Each bag has a reinforced tip and seams and comes with a loop for hanging. They are made of heavy duty thick cotton and plastic.



**Pastry Bags, Set of 6, Poly/Nylon**

art.	Length	Lbs
47119-30	11 7/8"	0.1
47119-35	13 3/4"	0.1
47119-40	15 3/4"	0.2
47119-45	17 3/4"	0.3
47119-50	19 3/8"	0.4
47119-60	23 3/8"	0.5

Nylon/Plastic Pastry Bag.  
This pastry bag is made of nylon with multiple plastic coatings. It is made of one piece and does not have a hanging loop. These are extremely flexible and soft.

**Pastry Bag Set**

art.	Length	Lbs
47104-34	13 3/8"	0.1
47104-40	15 3/4"	0.2
47104-46	17 3/4"	0.3
47104-50	19 3/8"	0.4

Pastry Set.  
Each set includes one pastry bag, one fluted pastry tube, one coupler and two coupler inserts.



**Pastry Bag Holder, Plastic**

art.	Dia	Ht.	Lbs
47110-23	7 5/8"	9"	0.3

**Pastry Bag Dryer, Stainless Steel**

art.	Width	Length	Ht.	Lbs
47107-00	16 1/2"	19 5/8"	10 1/4"	2.6

Pastry Bag Holder.  
Either due to the size of the tube or the flexibility of the bag, drying these pastry tools could be challenging. These racks solve the issue once and for all.



**8-Piece Pastry Set**

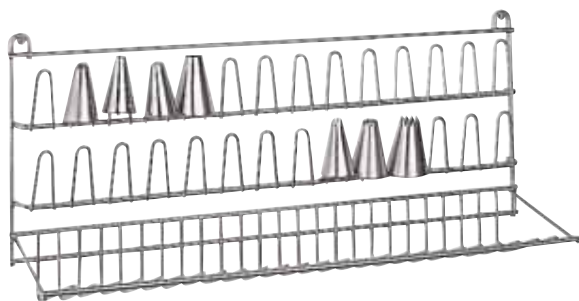
art.		Lbs
47120-01	small	0.2
47120-02	medium	0.2

Pastry Set.  
Each set includes one pastry bag, one coupler and six assorted decorating pastry tubes.

**Disposable Pastry Bag, Pack of 100**

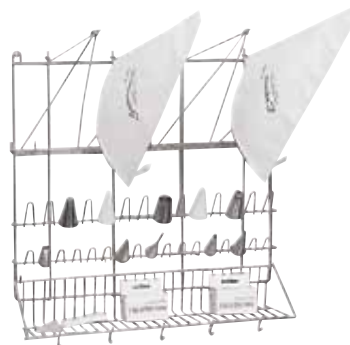
art.	Length	Lbs
47111-30	11 7/8"	1.4
47111-40	15 3/4"	1.7
47111-46	20"	2.4
47111-55	21 5/8"	3.4

Polyethylene Disposable Pastry Bag.  
The disposable pastry bag serves the same purpose as the conventional pastry bag without the hassle of clean up and maintenance. Available in five sizes, it is made of multiple layers of 100% plastic polyethylene for durability and is 100% recyclable. The sides of the bag are reinforced, preventing possible leakage or breakage when working with heavy batters. They withstand temperatures up to 158° F.



**Pastry Tip Dryer, Stainless Steel**

art.	Width	Length	Ht.	Lbs
47108-00	5 1/8"	19 3/8"	9 1/2"	2.1



**Pastry Bag & Tip Dryer, Stainless Steel**

art.	Width	Length	Lbs
47113-03	19 3/8"	19 3/8"	2.9



**Set of 100 Orange Disposable Pastry Bags**

art.	Width	Length	Ht.
47118-40	2"	15 3/4"	1/4"
47118-55	2 1/2"	21 3/8"	1/4"



Set of 100 orange disposable pastry bags. They are a staple in all bakeries and pastry kitchens. They have a rough texture on the outside to keep hands from slipping but a smooth interior to facilitate the release of icing and filling.



**Sugar Dredger, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
47022-12	2 3/4"	4 3/4"	1/3	0.4



**Sugar & Cocoa Dredger, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs
41607-00	2 3/8"	3 3/8"	1/4	0.4

Sugar & Cocoa Dredger. The sugar dredge proves itself to be irreplaceable when dusting pastries with powdered sugar, cocoa and cinnamon. It dispenses evenly and efficiently.



**Revolving Cake Display, Aluminum**

art.	Dia	Ht.	Lbs
47101-30	11 7/8"	4"	2.3

Revolving Cake Stand. This cake stand rotates for easy cake decorating. It is made of aluminum.



**Revolving Cake Display, Aluminum**

art.	Width	Length	Ht.	Lbs
47101-40	11 7/8"	15 3/4"	4"	?





### Revolving Cake Display

art.	Dia	Ht.	Lbs
47103-32	12½"	4"	1.3

**Revolving Cake Stand.**

This cake stand rotates for easy cake decorating. It is made of melamine and is heat resistant up to 300°F. It is scratch resistant and acid-proof.



### Cake Display Dome Cover

art.	Dia	Ht.	Lbs
47103-30	11⅞"	4¾"	1.2



### Dome Cover for Melamine Round Platter

art.	Dia	Ht.	Lbs
41414-33	13"	4¾"	1.2

**Dome cover.**

It is for use with the round melamine platter, which is item #44845-37. It is extremely durable and is dishwasher-safe. It can be used to cover cakes and pies, as well as sandwiches and tarts.



### Acrylic Cake Tray & Cover

art.	Dia	Ht.	Lbs
44947-06	11½"	7"	2.6

**Acrylic cake tray and cover.**

It is a must-have in any bakery or coffee shop. It keeps pastries, cakes and pies moist and fresh, as well as keeping germs away. It is dishwasher safe and very durable.



### Dome Cover for Stainless Steel Revolving Cake Stand

art.	Dia	Ht.
41414-30	11⅞"	3¾"

**Dome cover.**

It is for use with the stainless steel revolving cake stand, which is item #47101-31. It is made of a durable composite material called Luran. It comes with a limited lifetime warranty. It can be used to cover cakes and pies, as well as sandwiches and tarts.



### Revolving Stainless Steel Cake Stand

art.	Dia	Ht.
47101-31	12⅞"	2¾"

**Revolving Stainless Steel Cake Stand.**

This cake stand rotates for easy cake decorating. It is made of stainless steel.

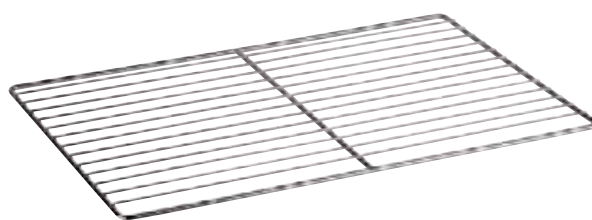


### Pastry Comb Set

art.	Width	Length	Lbs
47672-05	4"	27½"	4

**Pastry Comb Set.**

These pastry combs have two rubber sides with different size spacing between the teeth. They create a regular and precise relief pattern on dough with one swipe. The combs are made of rubber while the holder is made of stainless steel.



### Cooling Rack, Stainless Steel

art.	Width	Length	GN	Lbs
44421-00	20⅞"	25½"	2/1	1.9
44422-00	12¾"	20⅞"	1/1	1.4

**Stainless Steel Cooling Rack.**

This stainless steel cooling rack is a necessity for any pastry chef for moving, cooling and storing pastries.



**Cooling Rack, Stainless Steel**

art.	Width	Length	GN	Lbs
44430-61	15¾"	23⅝"	2/1	2



**Cooling Rack, with Feet, Stainless Steel**

art.	Width	Length	Ht.	Lbs
44431-46	12"	18⅝"	1"	1.5
44431-60	15¾"	23⅝"	1"	1.8

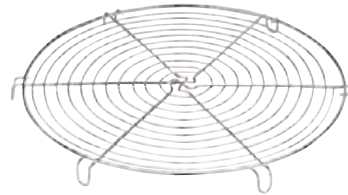
Elevated Cooling Rack.  
The ¾" elevated rack quickly cools cookies, pastries and breads.



**Grate, Stainless Steel**

art.	Width	Length	Ht.	Lb
A4982146	8¾"	12⅛"	1"	0.43

Rectangular Cooling Grate.  
An invaluable piece of equipment, the cooling grate with feet is necessary to cool down pastries evenly and quickly, and to maintain a crispy crust. The grid-style wires also make this ideal for draining chocolates and for setting over sheet pans for glazing cakes and pastries. Made of stainless steel.



**Round Cooling Rack, Chromed**

art.	Dia	Lbs
47098-18	7¼"	0.2
47098-22	8⅝"	0.2
47098-26	10¼"	0.3
47098-30	11⅞"	0.4



**Sugar Dredger, Stainless Steel**

art.	Dia	Ht.	Qts	Lbs	Dredgers
47023-01	2¾"	3½"	¼	0.4	fine holes
47023-02	2¾"	3½"	¼	0.4	medium holes
47023-03	2¾"	3½"	¼	0.4	large holes
47023-04	2¾"	3½"	¼	0.4	mesh



**Punch Bottle**

art.	Dia	Ht.	Qts	Lbs
47679-10	3¼"	11¼"	1	0.3

Punch Bottle.  
This bottle has 13 tiny holes to evenly dispense simple syrup or liqueur onto sponge cakes and genoise.



### Syrup Dispenser, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41525-00	3 $\frac{3}{8}$ "	5 $\frac{1}{2}$ "	5	0.6

This elegant syrup or honey dispenser is durable and easy to clean. It has a spill-proof spout mechanism. It is made of glass and stainless steel.



### Sugar Pourer, Stainless Steel

art.	Oz	Lbs
41645-00	12	0.6

This traditional diner sugar dispenser is made of glass and has a stainless steel lid and insert, designed to control and portion each serving, when flipped upside down.



### Baker's Brush

art.	Length	Lbs
42614-21	11 $\frac{7}{8}$ "	0.3

#### Baker's Brush

The horse hair brush is an all-time favorite among bakers as it cleans tiny flour particles or crumbs without creating draft or dust.



### Cake Server, Stainless Steel

art.	Width	Length	Lbs
18513-14	2 $\frac{1}{2}$ "	5 $\frac{3}{4}$ "	0.3

#### Cake Server

This cake server slices and then lifts and serves squares and slices of cakes and tarts.



### Cake Lifter, Stainless Steel

art.	Dia	Lbs
47094-30	11 $\frac{7}{8}$ "	0.6

#### Stainless Steel Cake Lifter.

This tool has a short, sturdy, built-in handle and a wide surface, making it ideal for lifting heavy cakes, tarts, tortes and pizzas. It has a beveled base so it can slide with ease under a cake.



### Pie Pan Knife with Guide

art.	Length	Lbs
48280-22	8 $\frac{1}{4}$ "	2

#### Pie Pan Knife.

This clever knife has a trigger that rests on the side of a cake pan, while the top of the blade cuts and slides between the mold and the baked product.



**Cake Marker**

art.	Dia	Parts	Lbs
47032-10	10½"	10	0.3
47032-20	10½"	20	0.3

**Cake Marker.**

This round cake marker portions cakes for cutting even slices. It creates different sized wedges and has a 10½" diameter. It is made of polypropylene and is dishwasher safe.



**Cake Marker**

art.	Dia	Parts	Lbs
47033-08	10½"	8/12	0.2
47033-12	10½"	12/18	0.3
47033-14	10½"	14/18	0.3



**Pie Slicer, Stainless Steel**

art.	Wedges	Lbs
42599-06	6	1
42599-08	8	1

**Cake Marker/Wedger.**

This round cake marker portions 8 slices, or marks wedges. It also works on pies and tortillas. It is made of stainless steel with a plastic handle.



**Paper Doily, 250 pieces**

art.	Internal Dimension	External Dimension
47687-24	L5½xW2¾"	L9½xW6¾"
47687-38	L11½xW7½"	L15xW11"

**Paper Doily.**

Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.



**Paper Doily**

art.	Overall Dia	Dia Well	U. Pack
47686-10	3¾"	2¾"	250
47686-12	4¾"	2½"	250
47686-14	5½"	3⅛"	250
47686-17	6½"	3¾"	250
47686-22	8¾"	4"	100
47686-24	9½"	5"	100

**Paper Doily**

Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.



**Paper Doily, 100 pieces**

art.	Overall Dia	Dia Well
47686-26	10¾"	6¼"
47686-30	11¾"	7½"
47686-33	12¾"	7¾"
47686-36	14¼"	8¾"
47686-42	16½"	9¾"

**Paper Doily**

Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.





**Ice Cream Container, Stainless Steel**

art.	Width	Length	Ht.	Qts	Lbs
41471-12	6½"	14⅞"	4¾"	5¼	1.7
41471-15	6½"	14⅞"	6"	6⅞	2.0
41471-17	6½"	14⅞"	6⅝"	8	2.0

These stainless steel containers are designed to go directly from production to display and serving. They have substantial depths and are made of stainless steel.

**Ice Cream Dipper, Aluminum**

art.	Dia	Capacity	Lbs
41468-20	2⅞"	1/20 per liter	0.3
41468-24	2"	1/24 per liter	0.3

This corrosion-resistant aluminum ice cream scoop carves out round scoops. A heat-conductive liquid in the handle draws on the warmth of the hand. It comes in two different sizes and two different finishes.

**Lid for Ice Cream Container, Plexiglass**

art.	Width	Length	Lb
 41471-00	6⅝"	14⅞"	0.45

Lid for Ice Cream Container, Plexiglass.

This lid is designed to cover stainless steel ice cream containers 41471-12, 41471-15 and 41471-17. Made of plexiglass. Hand-wash.



Ice Cream Dipper, Non-Stick

art.	Dia	Capacity	Lbs
41469-20	2 1/8"	1/20 per liter	0.3
41469-24	2"	1/24 per liter	0.3



Ice Cream Cone Holder, Stainless Steel

art.	Width	Length	Ht.	Dia	Lbs
41472-01	3 3/4"	7 7/8"	3 3/8"	5 1/4"	1

These ice cream cone holders will prove themselves indispensable with preparing multiple ice creams to be served at once. They are made of stainless steel.



Ice Cream Cone Holder, Stainless Steel

art.	Dia	Ht.	Lbs
41472-04	6 1/2"	5 1/2"	0.7



Oval Ice Cream Scoop, Stainless Steel

art.	Length	Capacity	Lbs
41474-00	3 3/8"	1/30 per liter	0.1



Ice Cream Scoop, Stainless Steel

art.	Dia	Capacity	Lbs
41473-31	1 1/8"	1/100 per liter	0.2
41473-39	1 1/2"	1/65 per liter	0.3
41473-44	1 3/8"	1/50 per liter	0.4
41473-50	2"	1/24 per liter	0.3
41473-56	2 1/8"	1/20 per liter	0.6
41473-62	2 3/8"	1/14 per liter	0.4
41473-66	2 1/2"	1/12 per liter	0.5

A gentle squeeze of the hand triggers the spring-loaded cogwheel which in turn activates the wire scraper inside the scoop. When released, the scraper extracts the ball of ice cream, gelato or cookie dough. It is made of stainless steel.



Gelato Spade, Stainless Steel

art.	Length	Lbs
41475-00 ○	10"	0.2
41475-01 ●	10"	0.2
41475-03 ●	10"	0.2
41475-04 ●	10"	0.2
41475-05 ●	10"	0.2

This color-coded wide spatula is ideal for serving, preparing and mixing frozen yogurts, soft Italian ice creams and sorbets.



**Silicone Ice Cream Cake Mold - Swirls**

art.	Width	Length	Ht.	Lbs
41470-01	13"	9"	3¼"	0.8

Silicone ice cream cake mold.

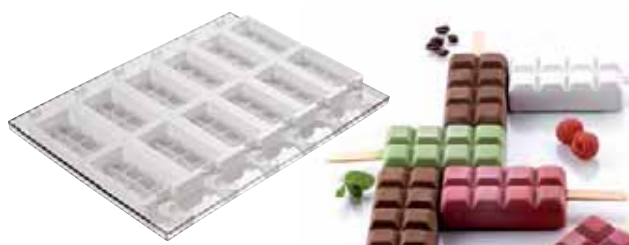
It has a pattern of swirls. The flexibility of the silicone makes it easy to unmold. This mold is the secret of a truly professional looking ice cream cake!

**Silicone Ice Cream Cake Mold - Hills**

art.	Width	Length	Ht.	Lbs
41470-02	13"	9"	3¼"	0.7

Silicone ice cream cake mold.

It has a pattern of hills. The flexibility of the silicone makes it easy to unmold. This mold is the secret of a truly professional looking ice cream cake!



**Set of Two Ice Cream molds, Tray and 50 Sticks**

art.	Width	Length	Ht.	Lbs
41466-01	11¾"	15½"	1¼"	7.3

Set of two traditional-shaped ice cream molds.

They come with a holding tray and 50 sticks. Each mold has 6 individual imprints and both molds combined have 12. The molds are made of silicone, the tray is acrylic and the sticks are wooden. These are heavy duty and of professional quality. They are easy to use and unmold, as silicone provides a non-stick surface. The ice cream is poured into the mold and then the stick simply glides in the slots at the top of the mold. Without the stick each mold measures 3½" long by 1¾" wide. They are 1" deep. The acrylic tray makes placing them in the freezer easy since silicone is bendable and would be difficult to balance. Additional sticks may be purchased when necessary and are item 41466-50. They come in a pack of 500.

**Set of Two Ice Cream molds, Tray and 50 Sticks**

art.	Width	Length	Ht.	Lbs
41466-02	11¾"	15½"	1¼"	7.3

Set of two rectangular-shaped ice cream molds.

They come with a holding tray and 50 sticks. Each mold has 6 individual imprints and both molds combined have 12. The molds are made of silicone, the tray is acrylic and the sticks are wooden. These are heavy duty and of professional quality. They are easy to use and unmold, as silicone is a non-stick surface. The ice cream is poured in the mold and then the stick simply glides in the slots at the top of the mold. The acrylic tray makes placing them in the freezer easy since silicone is bendable and would be difficult to balance. Additional sticks may be purchased when necessary and are item 41466-50. They come in a pack of 500.



**Set of Two Ice Cream molds, Tray and 50 Sticks**

art.	Width	Length	Ht.	Lbs
41466-03	11¾"	15½"	1¼"	7.3

Set of two heart-shaped ice cream molds.

They come with a holding tray and 50 sticks. Each mold has 6 individual imprints and both molds combined have 12. The molds are made of silicone, the tray is acrylic and the sticks are wooden. These are heavy duty and of professional quality. They are easy to use and unmold, as silicone is a non-stick surface. The ice cream is poured in the mold and then the stick simply glides in the slots at the top of the mold. The acrylic tray makes placing them in the freezer easy since silicone is bendable and would be difficult to balance. Additional sticks may be purchased when necessary and are item 41466-50. They come in a pack of 500.

**Pack of 500 Wooden Sticks for Ice Cream molds**

art.	Width	Length	Ht.	Lbs
41466-50	11¾"	15½"	1¼"	7.3
Stick	⅜"	4½"	Thickness 1.5 mm.	

Wooden sticks.

They are great for use with ice cream molds, such as items #41466-01, 41466-02 & 41466-03.









# BAR SUPPLIES



**Bench Mounted Uncorking Machine, Brass**

art.	Width	Length	Lbs
A4985700	5"	21"	4.4

Uncorking Machine.  
 This bench or wall mounted uncorking machine quickly and easily extracts corks.  
 These machines have been a staple in busy bars and restaurants for decades.

**Wall Mounted Uncorking Machine, Brass**

art.	Width	Length	Lbs
A4985701	4¾"	21"	4.4



**Wing Corkscrew**

art.	Width	Length	Lbs
41699-10	3"	7½"	0.6

Wing Corkscrew.  
 This traditional, hand-held corkscrew is made of steel chrome. The press-down wings are designed for easy and swift removal of the cork.

**Waiter's Corkscrew**

art.	Length	Lbs
41699-06	2½"	0.2

Waiter's Corkscrew.  
 Experienced waiters pull this foldable device out of their pocket and uncork a wine bottle in no time. The blade slits the foil, then the drill penetrates the cork in a few revolutions. The end lever rests on the edge of the bottleneck and in a swift pull, the cork is extracted!



**Magic Spoon Whisk, Stainless Steel**

art.	Width	Length	Lb
41595-20	1½"	7⅞"	0.06

Magic Spoon Whisk, Stainless Steel.  
The Magic Spoon whisk is an old, kitchen favorite as it can accomplish many tasks. The combination of coils and the angled head will emulsify dressings, beat eggs or mix cocktails. Made of stainless steel. Dishwasher-safe.



**Cocktail Strainer, Stainless Steel**

art.	Width	Length	Lb
41603-00	4"	7⅞"	0.23

Cocktail Strainer, Stainless Steel.  
A staple in any bar setting, this cocktail strainer is used to remove ice from drinks as they are poured into a glass. Made of stainless steel. Dishwasher-safe.



**Cocktail Measuring Cup, Stainless Steel**

art.	Dia	Ht	Lb
41604-00	1¾" - 1½"	2¾"	0.11

Cocktail Measure, Stainless Steel.  
This small measuring cup can be found in any bar. It is used to measure ingredients for cocktails. The large side is marked and measures in from 0.50 Ozs. to 1.5 Ozs. in increments of 0.50 Ozs. at a time. The small side is unmarked and measures out 0.75 Ozs. when filled to the top. Made of stainless steel. Dishwasher-safe.



**Glass Dash Bottle, Square, without Pourer**

art.	Width	Length	Ht.	oz	Lb
41681-01	2¼"	2¼"	4"	3.3	0.65

Glass Dash Bottle, Square, without Pourer.  
This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



**Glass Dash Bottle, Round, with Pourer**

art.	Dia	Ht.	oz	Lb
41681-03	3⅞"	6"	10.1	0.66

Glass Dash Bottle, Round, with Pourer.  
This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



**Glass Dash Bottle, Tall, without Pourer**

art.	Width	Length	Ht.	oz	Lb
41681-02	2"	2¼"	6⅞"	6.8	0.77

Glass Dash Bottle, Tall, without Pourer  
This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser included.

Cork Drip Dispenser

art.  
41681-99

Length	Lb
2¼"	0.01

Cork Drip Dispenser.  
Dispenser for glass dash bottle 41681-01 and 41681-02, or replacement for glass dash bottle 41681-03.





**Cocktail Strainer, Stainless Steel**

art.	Length	Lbs
48278-15	9½"	0.8

Cocktail Strainer.  
The rolled springs around the edge of the strainer keep ice off the pour, while allowing the passage of liquid and limited amounts of fruit pulp.



**Bottle Opener**

art.	Length	Lbs
48280-02	7⅞"	0.4

Bottle Opener.  
This opener is made of stainless steel and a plastic handle.



**Wine Drop Catcher, Chromed**

art.	Dia	Lbs
41511-00	2"	0.2

Wine Drop Catcher  
This extremely convenient ring sits on the neck of a wine bottle, discreetly catching the last drop after serving.



**Champagne Stopper, Stainless Steel**

art.	Lbs
41608-04	0.2



**Vacuum Pump, Stainless Steel**

art.	Width	Length	Lbs
41499-00	3"	5¾"	0.4
41499-AA	Set of two spare rubber stoppers		

Vacuum Pump  
The pump is designed to pull the air out of an open bottle of wine. It comes with a plastic and stainless steel pump and two specially designed rubber stoppers.



**Wine Taster, Stainless Steel**

art.	Dia	Lbs
41499-08	3⅜"	0.2

Wine Taster  
This traditional sommelier cup is made of stainless steel.





**Bottle Rack, Aluminum**

art.	Bottles	Length	Lbs
44056-04	4	16 1/8"	2
44056-06	6	26 3/8"	4



**Revolving Bottle Rack, Chromed Steel**

art.	Bottles	Dia	Ht.	Lbs
44057-04	4	10"	27 1/2"	4
44057-06	6	10"	27 1/2"	4

Alcohol Dispenser System.

All over Europe, in busy bars and brasseries, cocktails are rapidly made and served with these portioned dispensers. By pressing the glass upward against the star shaped end of the bottle pourer, a preset capacity flows while the next falls in place. Portion control is not compromised by the necessity of speed. A staple for decades, this system is known for its efficiency and smooth running. The bottle pourers are not included.



**Bottle Rack, Aluminum**

art.	Lbs
44056-01	4



**Bottle Pourer/Dispenser**

art.	cc	Oz	Lbs
44055-10	10	3/8	0.4
44055-20	20	3/8	0.4
44055-25	25	7/8	0.4
44055-30	30	1	0.4
44055-35	35	1 1/8	0.4
44055-40	40	1 3/8	0.4
44055-50	50	1 3/8	0.4



**Thermometer**

art.	Lbs
41498-04	0.5

Serving wines at their optimum temperature enhances their aroma and quality or simply gives justice to their true colors. This thermometer will instantly read the wine's temperature when dipped into the bottle.



**Wine Stopper, Stainless Steel**

art.	Lbs
41608-03	0.2



## BAR SUPPLIES



### Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-10	10	$\frac{3}{8}$	0.2
44058-40	40	$1\frac{3}{8}$	0.2
44058-45	45	$1\frac{1}{2}$	0.2
44058-50	50	$1\frac{3}{8}$	0.2

### X12 Bottle Pourer

art.	Color	Lbs
44110-00	Assorted	0.2
44110-01	Red	0.2
44110-02	Yellow	0.2
44110-03	Green	0.2
44110-04	Blue	0.2
44110-05	Clear	0.2
44110-06	Black	0.2

Plastic Bottle Pourer.  
This basic pourer dispenses free flow of liquids.



### X12 Scotch Pourer

art.	Color	Lbs
44112-02	Clear	0.2



### X12 Scotch Pourer

art.	Color	Lbs
44112-01	Black	0.2



### Nickel/Plastic Shot Pourer

art.	Lbs	
44114-01	0.2	sharp curve for small glass
44114-02	0.2	large opening
44114-03	0.2	narrow opening



### Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-20	20	$\frac{3}{8}$	0.2
44058-25	25	$\frac{7}{8}$	0.2
44058-30	30	1	0.2

Repetitive Controlled Portion Dispenser.  
This bottle pourer dispenses measured portions of alcohol in a repetitive sequence, as long as the bottle is upside down, allowing for increased speed while preparing multiple drinks at once.



**Cocktail Shaker, Stainless Steel**

art.	Oz	Lbs
41480-03	6¾	0.4
41480-05	16¾	0.6
41480-07	23¾	1.1

**Cocktail Shaker.**

This stainless steel cocktail shaker is comprised of three pieces: the container, a strainer and a cap and is used to mix beverages by shaking.



**Boston Shaker with Glass, Stainless Steel**

art.	Ht.	Oz	Lbs
41479-00	11 5/8"	16¾	1.1
41479-AA	glass	16¾	0.5



**Cocktail Shaker, SAN Plastic**

art.	Oz	Lbs	Color
41481-02	16	0.7	Blue
41481-03	16	0.7	Red



**Cocktail Shaker, Acrylic**

art.	Oz	Lbs
41483-04	14¼	0.6
41483-06	22¾	0.8



**Wine Bucket, Aluminum**

art.	Dia	Ht.	Lbs
41501-20	7 7/8"	8 1/4"	0.9



**Wine Bucket, Stainless Steel**

art.	Dia	Ht.	Bottle	Lbs
56120-18	7 1/4"	6 1/4"	1/2	0.7
56120-22	7 7/8"	9 1/4"	1	3.7



## BAR SUPPLIES



### Polycarbonate Punch Bowl

art.	Dia	Ht.	Qts	Lbs
41541-44	17 3/8"	13"	16	8.1

Polycarbonate punch bowl.  
It comes with a stainless steel base.



### Brandy Warmer, Palladium

art.	Ht.	Lbs
41678-14	5 3/4"	0.5

Brandy Warmer.  
Brandy and cognac reveal their true aromas when brought back to an appropriate room temperature. This aerial digestif warmer is designed to set the rounded glass at the right angle and then give the necessary short warming.



### Glass Rack, Ceiling Mounted

art.	Width	Length	Ht.	Lbs
A4406001	12 1/2"	17 3/4"	2 1/8"	2



### Glass Rack, Wall Mounted

art.	Width	Length	Ht.	Lbs
A4406002	12 1/2"	17 3/4"	2 1/8"	2



### Glass Rimmer

art.	Dia	Lbs
44101-03	6 1/8"	1.6



### Bar Mat, Skid Resistant

art.	Width	Length	Lbs
44100-02	11 7/8"	17 3/4"	2



### Bar Runner, Skid Resistant

art.	Width	Length	Lbs
44100-01	3 1/8"	26 3/4"	1

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### Bar Mat, Skid Resistant

art.	Width	Length	Lbs
44100-04	5 7/8"	5 7/8"	0.5





**Wine Bucket Holder, Stainless Steel**

art.	Dia	Ht.	Lbs
41558-00	8"	7 $\frac{7}{8}$ "	1.5

Steel Chromed Wine Bucket Holder.  
This clever holder clamps onto either side of a table or flat surface and has a large loop in which to place the wine bucket. The height from the lip of the loop to the bottom edge of the bucket is 7 $\frac{1}{2}$ ".



**Silver-Plated Purse Holder**

art.	Lbs
31559-04	1

This silver plated, table side purse holder offers convenience and safety.



**Condiment Dispenser with Ice Drawer**

art.	Width	Length	Ht	Oz	Lbs
44947-03	5 $\frac{7}{8}$ "	19 $\frac{1}{4}$ "	3 $\frac{1}{2}$ "	18	2.7

Bar Containers & Accessories.  
Preparing multiple cocktails and drinks requires organization. These containers are designed to snuggle in the bar area while providing constant access to the necessary ingredients.



**Condiment Dispenser, ABS plastic**

art.	Width	Length	Ht.	Oz	Lbs	Div.
44103-03	5 $\frac{7}{8}$ "	19 $\frac{1}{4}$ "	3 $\frac{1}{2}$ "	40	3.3	3
44103-04	5 $\frac{7}{8}$ "	19 $\frac{1}{4}$ "	3 $\frac{1}{2}$ "	28	3.3	4
44103-06	5 $\frac{7}{8}$ "	19 $\frac{1}{4}$ "	3 $\frac{1}{2}$ "	18	3.3	6



**Juice Pitcher with Cap, Acrylic**

art.	Dia	Ht.	Qts	Lbs
44992-02	6 $\frac{1}{2}$ "	10 $\frac{1}{4}$ "	2 $\frac{1}{4}$	1.7



**Juice Pitcher with Ice Insert, Acrylic**

art.	Dia	Ht.	Qts	Lbs
44992-03	10 $\frac{1}{4}$ "	11 $\frac{1}{2}$ "	3	2.1



**Squeeze Bottle, Polyethylene**

art.	Color	Oz	Lbs
41526-B1	Clear	8	0.2
41526-B2	Clear	12	0.3
41526-B3	Clear	24	0.3



**Squeeze Bottle, Polyethylene**

art.	Color	Oz	Lbs
41526-R1	Red	8	0.2
41526-G1	Yellow	8	0.2
41526-R2	Red	12	0.3
41526-G2	Yellow	12	0.3
41526-R3	Red	24	0.3
41526-G3	Yellow	24	0.3

# N L'ATELIER DU VIN

L'Atelier du Vin has been the premier specialist in the area of wine making supplies and equipment since its inception in 1926 in France. All areas of wine making are covered from bottling to serving. Due to many years of extensive research and engineering, L'Atelier du Vin has established itself as the preeminent source

for everything wine related from the cellar to the glass. L'Atelier du Vin believes that by understanding the art and science of wine, the wine drinking experience becomes more meaningful and thus more pleasurable.



### L'Artiste Corkscrew

art.	Width	Length	Ht.	Lbs	
95296-4	2 3/8"	7 1/8"	1 1/2"	1.66	
	2 3/8"	10 3/4"	1 1/2"		Extended

#### L'Artiste.

A sculpture dedicated to the pleasures of wine, l'Artiste is a vertical lever corkscrew made of injected metal with a chrome finish. Its unique and enigmatic shape is a tribute to the Graves terrain in Bordeaux, which grows the vines of this prestigious wine region. L'Artiste uncorks bottles quickly and easily. Auto-locking system. Spare non-stick worm. Patented design.



### Chic Monsieur® Corkscrew

art.	Width	Length	Ht.	Lb
95244-5	5"	6 1/4"	1 3/4"	1.0

#### Chic Monsieur®.

A thin ribbon made of curved stainless steel, Chic Monsieur® rests like an arch upon a wine bottle's neck. Its expressive head facilitates its handling, while the self-pulling system and worm allow the cork to slip out effortlessly. Chic Monsieur® was created without embellishments to pay tribute to the corkscrew as a tool, revealing its structure, and its simple and purely functional form. Patented design.



### Chic Monsieur® Set

art.	Width	Length	Ht.	Lbs
95249-0	12"	12"	3"	3.0

#### Chic Monsieur Set.

The Chic Monsieur® set is made up of the Chic Monsieur corkscrew, the ON/Off Gard'Vin (wine keeper) and two ON/OFF sealers to open your bottles and protect your wine from oxidation. The Chic Monsieur® corkscrew and the ON/OFF Gard'Vin are also available separately.



### Garçon!® Black Corkscrew

art.	Width	Length	Lb
95265-0	7/8"	4 1/2"	0.20

#### Garçon ! ® Black.

With its curved design, the Garçon® is safe to handle and easy to use. It is perfect for opening all types of bottles. Made of zinc alloy and polished stainless steel with a matte black finish. How to use it?

1. Cut the foil with the foil cutter found below the body of the corkscrew.
2. Position the screw tip at the center of the cork and twist down to the red dot.
3. Firmly hold the leverage arm on the edge of the bottle neck.
4. Pull up the handle until the cork is released.



### Garçon!® Chrome Corkscrew

art.	Width	Length	Lb
95227-8	7/8"	4 1/2"	0.20

#### Garçon ! ® Chrome.

With its curved design, the Garçon® is safe to handle and easy to use. It is perfect for opening all types of bottles. Made of chromed zinc alloy and polished stainless steel. Patented design. How to use it?

1. Cut the foil with the foil cutter found below the body of the corkscrew.
2. Position the screw tip at the center of the cork and twist down to the red dot.
3. Firmly hold the leverage arm on the edge of the bottle neck.
4. Pull up the handle until the cork is released.



### Oeno Box® Sommelier Set

art.	Width	Length	Ht.	Lbs
95261-2	7 1/2"	11 1/4"	2 1/2"	2.79

#### Oeno Box Sommelier.

The ideal set to master essential wine and food pairings in forty appellations and ten meals. The set contains: a Lever corkscrew with a spare worm, a Wine and Food pocket guide and a Wine Ring. Wine and Food pocket guide book includes suggested pairings for beef, seafood, sea fish, river fish, lamb, pork, veal, chicken and confit of duck. Patented design.



**Oeno Box® Solid Wood Corkscrew**

art.	Width	Length	Ht.	Lbs
95264-3	9½"	10"	3"	3.0

Oeno Box® Solid Wood.  
 Made of chromed steel and solid walnut, the beautifully compact Oeno Box® Solid Wood corkscrew makes the uncorking of every bottle very fast and very easy.  
 - Easy to use and safe to handle.  
 - Adapts to fit the neck diameter on most wine bottles.  
 - Integrated foil cutter.  
 - Spare, non-stick worm.

**Chic Lady Night Corkscrew**

art.	Width	Length	Ht.	Lb
95096-0	5"	8"	1¾"	1.0

Chic Lady® Night.  
 Characterized by its curves and delicate firmness around the neck, Chic Lady Night will uncork all types of bottles gently and in style. Its patented Swing System handle adapts to the movements of your hand, and the cork will slip out effortlessly, making a graceful opening of your wine.



**Bilame Or Cork Puller**

art.	Width	Length	Ht.	Lb	Color
95332-9	3¼"	3¾"	¼"	0.18	Gold

Bilame Or.  
 The Bilame double-blade cork puller, a historical professional part of L'Atelier du Vin's range since 1949 (patent date), dresses in gold for this Special Edition. The Bilame extracts and leaves the cork intact; even those which are old and fragile. The cork is not pierced, and thus does not crumble. The Bilame can also easily be used to cork the unfinished bottle. How to use it?  
 1. First insert the tip of the longer blade, then the tip of the shorter blade.  
 2. Rock the two blades vertically down one after the other, with short alternate movements.  
 3. When the blades are completely driven in, remove the cork by turning and pulling in the same time.  
 4. Your cork is totally intact!



**Bilame Anniversaire Cork Puller**

art.	Width	Length	Ht.	Lb	Color
95235-3	3¼"	3¾"	¼"	0.18	Silver

Bilame Anniversaire Cork Puller.  
 The Bilame double-blade cork puller, a historical professional part of L'Atelier du Vin's range since 1949 (patent date), celebrated its 60th birthday in 2009 and dressed in chrome for this occasion. The Bilame extracts and leaves the cork intact, even those which are old and fragile. The cork is not pierced, and thus does not crumble. The Bilame can also easily be used to cork the unfinished bottle. Made of chromed zinc alloy. How to use it?  
 1. First insert the tip of the longer blade, then the tip of the shorter blade.  
 2. Rock the two blades vertically down one after the other, with short alternate movements.  
 3. When the blades are completely driven in, remove the cork by turning and pulling in the same time.  
 4. Your cork is totally intact!



**Bilame Cork Puller**

art.	Width	Length	Ht.	Lb	Color
95223-0	3¼"	3¾"	¼"	0.18	Black

Bilame.  
 The Bilame double-blade cork puller, a historical professional part of L'Atelier du Vin's range since 1949 (patent date), extracts and leaves the cork intact, even those which are old and fragile. The cork is not pierced, and thus does not crumble. The Bilame can also easily be used to cork the unfinished bottle. How to use it?  
 1. First insert the tip of the longer blade, then the tip of the shorter blade.  
 2. Rock the two blades vertically down one after the other, with short alternate movements.  
 3. When the blades are completely driven in, remove the cork by turning and pulling in the same time.  
 4. Your cork is totally intact!



**Chef Sommelier Corkscrew**

art.	Width	Length	Ht.	Lbs
95015-1	1¾"	5"	1¼"	2.0

Chef Sommelier®.  
 Heavy-duty, professional-quality corkscrew. Made of stainless steel and dark hardwood.





### Wall-Mounted Uncorking Machine

art.	Width	Length	Lbs
51111-6	4¾"	21"	4.4

Wall Mounted Uncorking Machine.  
This professional wall-mounted corkscrew eases the uncorking of good bottles. It is a staple in busy bars, restaurants and bistros.



### Soft Machine Corkscrew

art.	Width	Length	Ht.	Lb	Color
95139-4	3¼"	5½"	1⅞"	1.0	Charcoal Gray

Soft Machine.  
Soft Machine extracts corks in a single fluid movement, thanks to its unique gear system. The cork is effortlessly pulled out vertically, minimizing any damage. Includes a foil cutter. Patented design.



### Black Black Corkscrew

art.	Width	Length	Lb
51094-2	2¾"	6½"	1.0

Black Black.  
A classical tool since 1970 in L'Atelier du Vin's range, the Black Black still remains timeless. Its special rounded, forged and non-stick coated 5-wire worm (invented by L'Atelier du Vin) grips any kind of cork without tearing it. Its two large levers lift corks gently but firmly along the centerline. Its internal plastic ring prevents fragile bottle necks from chipping. Its handle is also a bottle-opener. Matte black.



### Air Cork Puller

art.	Width	Length	Ht.	Lb
51103-1	5½"	8"	1⅞"	1.0

Air Cork Puller.  
With no gas cartridge or high-pressure air pump to worry about, the Air Cork Puller safely and surely removes corks of any size and quality. Do not use on champagne or sparkling wines. Keep out of reach of children. How to use it?  
- Remove the foil from the bottle top, and remove the protective cap on the needle of the Air Cork Puller.  
- Gently push the needle down through the center of the cork until you see the tip protruding underneath.  
- Firmly hold the bottle and start pumping the air into the bottle until the cork is gently pushed out of the neck.  
- Place your thumb on the Air Cork Puller in order to control the cork's pulling. Put the protecting cap upon the needle after using.



### Chic Set Bulles

art.	Width	Length	Ht.	Lb
95344-2	5⅞"	8¼"	1¾"	1.0

Chic Set Bulles.  
The Chic Set Bulles makes it possible to open and to preserve the bubbles in bottles of champagne that have been opened. It is made up of the Cork Opener, which is the simplest and safest way to easily open all types of champagne and sparkling wine bottles, and the Modèle 54, a universal cork that fits any bottle's neck. It keeps intact both aromas and bubbles of your unfinished wines.



### Champagne Cork Extractor

art.	Width	Length	Lb
95298-8	1½"	4⅝"	0.17

Cork Opener.  
The Cork Opener is the simplest and safest way to easily open all types of champagne and sparkling wine bottles.  
- Easy: bottles can be opened by pressing on the top of the Opener with either an index finger or a thumb.  
- Safe: the cork, held inside the Opener, cannot pop off uncontrollably. Keep out of the reach of children. Made of chromed metal. Patented design.  
How to use it?  
1. Remove the wire-cap. Place the bottle on a table and hold its neck.  
2. Firmly press the Opener on onto the cork.  
3. Rotate the Cork Opener a quarter turn while holding the bottle.  
4. The pressure of the champagne will help remove the cork easily, while held in the Opener.



**Foil Cutter**

art.	Width	Length	Ht.	Lb
95284-1	3"	2"	½"	1

Foil Cutter.

With two circular blades, the Foil Cutter is a simple, efficient and professional tool that cleanly cuts foils in one simple movement. How to use it?

1. Place bottle on a flat surface and hold by the neck.
2. Place the Foil Cutter on the bottle's opening. Its two small holes allow you to verify the tool's correct position on the foil during this process.
3. Press the top side with index finger or thumb. Keep the two blades firmly against the foil while turning the bottle.
4. Raise the Foil Cutter and extract the cut foil from it.

The body is made of chromed metal and the blades are made of hardened steel. Patented design.



Classic



Vintage



**Soft Aerating Pourers, Pack of 5**

art.	Width	Length	Lb	
95266-7	2¾"	4"	0.05	Classic
95267-4	2¾"	4"	0.05	Vintage

Soft Aerating Pourers, Pack of 5.

A patented innovation, the Soft Aerating Pourer adapts to the neck of any bottle.

- Specific material thinness enables a clear cut of the flow, ensuring no stains on tablecloths.
- Gentle ventilation of wine and releasing of aromas through functional perforations.
- Wine's colour is enhanced by pourer's transparency.
- Easy care and storage.
- Washable and reusable.
- Made with food-safe plastic and ink.



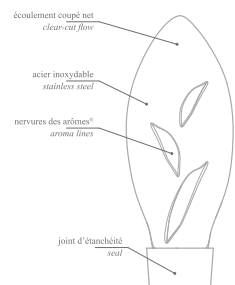
**Soft Aerating Pourers Toile de Jouy Special Edition, Pack of 5**

art.	Width	Length	Lb	
95333-6	2¾"	4"	0.05	Toile de Jouy

Soft Aerating Pourers, Toile de Jouy Special Edition, Pack of 5.

The "Toile de Jouy" Soft Aerating Pourers were created as a tribute to the timeless elegance of the internationally renowned canvas created and manufactured in Jouy-en-Josas in the eighteenth and nineteenth centuries. They come in a pack of 5, each depicting a different theme from the canvas L'Escarpolette (The Swing), designed by Jean-Baptiste Huet in 1785 and housed in the Toile de Jouy Museum. A patented innovation, the Soft Aerating Pourer adapts to the neck of any bottle.

- Specific material thinness enables a clear cut of the flow, ensuring no stains on tablecloths.
- Gentle ventilation of wine and releasing of aromas through functional perforations.
- Wine's colour is enhanced by pourer's transparency.
- Easy care and storage.
- Washable and reusable.
- Made with food-safe plastic and ink.



**Leaf Pourer, Stainless Steel**

art.	Width	Length	Ht.	Lb
95253-7	1"	2"	½"	1.0

Leaf Pourer.

The Leaf Pourer is the first open pourer designed to oxygenate wine as it is poured out of the bottle. How to use it? Placed in the bottle's neck, the Leaf Pourer has a double function:

1. Wine aromas are gently stimulated and revealed by the aroma lines and the widening out of the Leaf.
2. Flow is easily controlled, eliminating possible drips and wine stains. Its open form facilitates cleaning: simply rinse gently under lukewarm water between each use. Made of stainless steel.



**Wine Ring, Set of 2**

art.	Width	Length	Ht.	Lb
95191-2	2¾"	4¾"	1 ½"	1.0

Wine Ring®, Set/2.

The Wine Ring® can be clipped onto the neck of any wine bottle and will collect drops of wine. Set of 2. Made of polished stainless steel and felt. Hand-wash only. Patented design.



**Wine Drop Catcher, Stainless Steel**

art.	Dia	Ht.	Lb
81086-8	1"	⅝"	0.05

Gard'Gouttes®.

The wine drop catcher sits on the neck of wine bottles and catches the last drop of wine after each pour. Made of polished stainless steel and felt.



**Fresh Baladeur Noir**

art.	Width	Length	Ht.	Lbs
95384-8	7¼"	8⅝"	15"	1.18

**Fresh Baladeur.**

The Fresh Baladeur wine chiller adorns white wines, rosés and champagnes with a cool, chic look. Stored in the freezer, it is always ready to use. Equipped with a handle and a neoprene bottom, the Fresh Baladeur facilitates service at the table or outside, and travels easily. Hand-wash only.

- Exterior: 100% cotton
- Interior part: Polyester
- Internal part: non-toxic, food-grade and eco-friendly certified eutectic gel.



Gray Linen



Classic Black



Champagne Bubbles

**Bottle Chilling Sleeve**

art.	Width	Length	Lbs	Color
95209-4	5¾"	8⅝"	1.05	Gray Linen
81075-2	5¾"	8⅝"	1.05	Classic Black
95089-2	5¾"	8⅝"	1.05	Champagne Bubbles

The Fresh Classic wine chillers adorn white wines, rosés and champagnes with a cool, chic look. Stored in the freezer, they are always ready to use. Available in three styles, they each feature a Velcro enclosure and measure 15¾" when extended. Hand-wash only.

- Exterior: 100% cotton or linen
- Interior part: nylon
- Internal part: non-toxic, food-grade and eco-friendly certified eutectic gel.



**Timbale Bucket**

art.	Width	Length	Lbs
95308-4	6"	9⅝"	1.80

**Timbale Bucket.**

A luxurious version of the classic farm milk can, the Timbale Bucket transports, refreshes and chills your wine. Simply fill with water and ice cubes. Not dishwasher-safe.

- Its cover doubles as an ideal server for olives or other snacks.
- With its cover on, it serves as an excellent ice bucket.
- Designed for wine and champagne bottles.
- Made of 18/8 stainless steel and a beech wood handle.



**Bubbles Bucket**

art.	Dia	Ht.	Lbs
95082-3	8"	9½"	3.0

**Bubble and Bubble Bucket.**

Keep wine and champagne chilled in this unique, handmade piece that features a sparkling combination of milky glass and a fresh champagne bubble motif.



**Wine Bucket and Vase**

art.	Width	Length	Lbs
95189-9	14"	17"	3.0

**Rose and Champagne Bucket.**

Roses and champagne bubbles: a perfect duo for romantic moments as well as for party tables. This elegant bucket is designed for standard bottles of wine and champagne. Made of translucent ABS. Patented design.



**Decanting Horn, Pewter**

art.	Width	Length	Lb
81074-5	3⅛"	6¼"	1.0

**Decanting Horn.**

The impressive Decanting Horn aerates wines efficiently and elegantly. An integrated filter removes unwanted sediment, while preserving the wine's integrity. Made of solid pewter.



### Decanting Mirror, Stainless steel

art.	Width	Length	Lb
95186-8	9"	10 3/8"	1.0

**Decanting Mirror.**

By slowly sliding along the Decanting Mirror and decanter walls, wine opens intensely and releases all its aromas. Simply place the Decanting Mirror inside the decanter neck, and pour slowly from the top, in the middle of the curve. The Decanting Mirror's best companion is the Cantatrice® decanter. Made of stainless steel. Hand-wash only.



### Decanting Funnel, Stainless Steel

art.	Width	Length	Lb
95028-1	2 3/8"	4"	1.0

**Decanting Funnel.**

The Decanting Funnel is an invaluable tool that helps to perfectly decant and oxygenate your wine without wasting a drop.

- Its filter catches sediments and any other unwanted particles.
- Rather than falling directly to the bottom of the decanter, wine flows against the decanter's walls, greatly helping to aerate the wine and intensify its aromas. Filter is removable. Made of polished stainless steel. How to use it?

1. Place the Decanting Funnel on the neck of the decanter.
2. Pour wine slowly into the center of the filter.
3. Wash filter with lukewarm water after each use.



### Universal Developer

art.	Width	Length	Lb
95347-3	4 3/8"	5 1/8"	0.17

**Universal Developer.**

The Universal Developer was designed for an individual wine glass or decanter. While flowing out of the side of the Universal Developer, wine is gently oxygenated and fully releases its flavors. It is particularly recommended for young wines (less than 3 years), both red and white. The Universal Developer adapts to the majority of wine glasses and decanters. Made of stainless steel. Patented design.

- Tasting is optimized
- Intense oxygenation
- Decants according to individual tastes.



### Developer®

art.	Width	Length	Lb
95054-0	1 5/8"	4"	1.0

Decanting tool

art.	Ht.	Oz	Lbs
95172-1	9 1/4"	25	4.0

Classic decanter + Decanting tool

**Developer®.**

To decant a wine using the Developer® is to bring it gently and effectively to its optimum condition for oxygenation:

- The extended contact of the wine with the Developer® considerably reduces the sulphur dioxide content found in some bottles, significantly improving the benefits of the bouquet and the taste.

- Ideal oxygenation: as a result of the 6 pouring grooves, wine flows smoothly and slowly, providing an ideal oxygenation along the length of the walls of the decanter. The Developer® is available individually or as part of the Carafe Classic Developer decanter set.



### Old Vintage Decanter

art.	Ht.	Oz	Lbs
81166-7	12 1/4"	25	4.0

**Old Vintage Decanter.**

The Old Vintage Decanter is ideal for old, red vintages. Traditional in shape, it is made of mouth-blown glass.



### Bung Decanter

art.	Ht.	Oz	Lbs
81158-2	10 3/4"	25	4.0

**The Bung Decanter.**

The simple and harmonious lines of the Bung Decanter are the best preparation for the best wines. Its glass "cork" is designed like a grand cru cask bung. The decanter and bung are made of mouth-blown glass.





### Grande Fillette Decanter

art.	Ht.	Oz	Lbs
95030-4	12¾"	25	4.0

Grande Fillette Decanter.  
Simple and contemporary on your table, the Grande Fillette elegantly serves young vintage wines, "vins de pays" or clear water. Made of mouth-blown glass.



### Cantatrice Decanter

art.	Ht.	Oz	Lbs
95192-9	11½"	50	6.0

Cantatrice®.  
The wide and momentous curves of the Cantatrice® decanter facilitate both the flowing of wine and the use of it during a meal. Ample enough for a standard bottle or a magnum. Made of beautiful mouth-blown crystalline glass.



### Long Lady Decanter + Aerating Cork

art.	Ht.	Oz	Lbs
95181-3	13¾"	25	4.0

Long Lady® Decanter.  
Like with all good wines, decanting Champagne allows it to liberate its most subtle aromas. The slim and tall Long Lady® is the perfect decanter for Champagne, as well as for your old red or white wines. Its "breathing" cork is delicately placed on the decanter's neck, protecting wine from dust and odors. Made of mouth-blown glass, the cork is a silver-plated zinc alloy.



### Classic Decanter

art.	Ht.	Oz	Lbs
81156-8	9¼"	25	4.0

Classic Appellation Decanter.  
The specific round shape of the Classic Appellation decanter maximizes the aroma expression of your wine, when necessary, by simple rotation. Use the "special glass" pencil to write the vintage or origin of your favorite wines directly on the decanter. Made of mouth-blown glass.



### Decanter Brush

art.	Dia	Length	Lb
95285-8	5¾"	16½"	1.0

Big Decanter Brush.  
The Big Decanter Brush was designed to optimize the cleaning of the neck, the walls and the bottom of decanters and tasting glasses. The shape of its brush, a reflection of the shape of a decanter, ensures thorough cleaning.



### Decanter Brush

art.	Dia	Length	Lb
95310-7	2¾"	16½"	1.0

Slim Decanter Brush.  
The Slim Decanter Brush was designed to optimize the cleaning of the neck, the walls and the bottom of decanters, bottles and vases. The shape of its brush, a reflection of the shape of a Bordeaux wine bottle, ensures thorough cleaning.



**Decanter Dryer**

art.	Dia	Ht.	Lb
81159-9	6¾"	12¼"	0.78

Decanter Holder.  
A simple and efficient decanter holder with soft, high-density, non-slipping ball. Made of chromed steel.



**Collapsible Decanter Dryer**

art.	Dia	Ht.	Lb
95176-9	6¾"	11¼"	1.04

Decanter Holder ON/OFF.  
The first of its kind, the collapsible decanter dryer rack can be assembled (ON position) and disassembled (OFF position) in no time, and then stored flat or against the wall. A real gain of space! Patented design.



**Grand Piqué Flute**

art.	Ht.	Oz.	Lbs
95218-6	8"	7	0.60 Box of 2
95238-4	8"	7	1.25 Box of 6

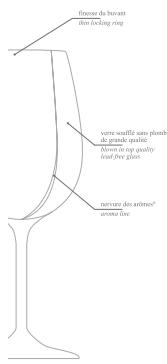
"Grand Piqué" Flutes.  
Elegant, simple and sparkling, the fine and slender "Grand Piqué" flutes bring out the most delicate aromas of Champagne wines. Made of mouth-blown glass.



**Good Size**

art.	Type	Ht.	Oz.	Lbs
95123-3	Good Size 1	7 7/8"	11	1.00 Box of 2
95128-8	Good Size 1	7 7/8"	11	2.15 Box of 6
95124-0	Good Size 2	8 3/8"	15	1.10 Box of 2
95129-5	Good Size 2	8 3/8"	15	2.45 Box of 6
95125-7	Good Size 3	9 1/2"	21	1.30 Box of 2
95130-1	Good Size 3	9 1/2"	21	2.90 Box of 6

Good Size®.  
The Good Size® series enables you to taste every kind of wine under the best conditions. The combination of the size of Good Size® (1, 2 or 3) and the level of filling brings out and holds aromas at their best. Good Size® is blown from crystalline glass with Nesium® (1, 2, 3).



**45/65 Glass**

art.	Ht.	Oz.	Lbs
81252-7	6 3/8"	7	0.75 Box of 2
95133-2	6 3/8"	7	2.30 Box of 6

Verre 45/65®.  
A preferred style of glass in most French wine bars, Glass 45/65 was designed to optimize tasting for most red or white wines. In tasting, the ratio between the height, the diameter of the glass (1 3/4") and the filling to 1/3 is critical. This allows for an optimal wine aroma expression.

**Explorer Classic**

art.	Ht.	Oz.	Lbs
95232-2	8"	15	1.30 Box of 2 + Aroma guide
95237-7	8"	15	2.75 Box of 6

Explorer® Classic.  
Each Explorer® Classic is a unique wine glass that is blown from top quality lead-free glass, and lets wine express itself. International patent. Aroma guide included **with box of 2**. How to use it?  
1. First, without swirling the glass, sniff the wine in your Explorer® Classic. This will show the most volatile aromas.  
2. Now swirl the wine for a couple of seconds in your Explorer® Classic, using a loose, supple movement.  
3. Smell the difference... with the Aroma Line, the stronger aromas become more powerful and their definition improves. Other, more subtle and complex aromas come to the fore.



### Flutes Good Size - Box of 2

art.	Ht.	Oz	Lb
95390-9	8½"	9"	0.74

Good Size Flutes®.

The Good Size Flute is designed to optimize the olfactory and gustatory enjoyment of all sparkling wines. It creates effervescence and develops strings of bubbles in a spectacular way. Its manufacturing in crystalline glass and Nesium makes it both durable and versatile.



### Antibacterial Drying Mat

art.	Width	Length	Lb
95242-1	8½"	12"	1.0

Antibacterial Drying Mat with Silver Yarn.

A thick microfiber towel-sponge sewn with antibacterial silver yarn, the Drying Mat drains and absorbs water from freshly rinsed glasses and decanters. Silver is a natural antibacterial material, thus making detergent no longer absolutely necessary. Direct contact with the silver yarns purifies the rim of glasses, and the entire glass if it is wiped with the Mat.

- Does not leave any material residue
- Ecological and durable
- Washable to 60°C/140°F
- Long-term anti-bacterial effect
- Extremely absorbent
- Prevents water stains



### Collapsible Drying Rack

art.	Length	Ht.	Lbs
95115-8	15¾"	11¼"	2.6

Tasting Glass Rack.

The Tasting Glass Rack lets tasting glasses dry without worry. The drying rack will hold 8 tasting glasses while in use, and the legs fold flat for easy storage. Made of chromed metal. Rubber, slip-resistant tips.



### Wine preserver + 2 sealers

art.	Width	Length	Lb	Color
95243-8	5¼"	8¼"	0.85	Silver Wine preserver
95044-1	5¼"	8¼"	0.40	Black Wine preserver + 2 sealers
95045-8	1¼"	1¾"	0.20	Black 3 stoppers

Gard'Vin ON/OFF.

The ON/OFF Gard'vin wine keeper prevents the oxidation of open wine. The color indicator shows at a glance whether or not an opened bottle is protected from air. Not designed for sparkling wines. One ON/OFF Gard'vin and two ON/OFF sealers. Worldwide patent pending product. Patented design.



### Modele 54 Cork, Chromed Metal

art.	Length	Lb
95204-9	1½"	1.0

Universal stopper

Model 54 is a universal cork that fits in any wine bottle. It keeps intact both the aromas and the bubbles of unfinished wines. Made of chromed metal and silicone. Patented design.



### Bubble Indicator - Universal Stopper for Sparkling Wines with Sensitive Indicator

art.	Dia	Lb
95075-5	1¾"	0.15

Bubble Indicator.

The Bubble Indicator keeps pressure inside a bottle of Champagne or sparkling wine, while its sensitive indicator is an alert on bubble pressure: as soon as the colored ring starts to disappear, it is time to finish the bottle. Patent pending.



**Gard'bulles Stopper, Display of 12**

art.	Dia	Length	Lb
95383-1	1 7/8"	4"	1.0

Gard'bulles Stopper, Display of 12.  
The Gard'bulles Stopper safely and hermetically seals any opened bottle of sparkling and still beverages, including champagne, wine, juice, soda or water. Its patented system of double-silicone joints, acclaimed by wine and restaurant professionals, ensures optimal sealing. Made of ABS plastic and silicone. To preserve: insert the Gard'bulles Stopper in the bottle's neck and lower the lever all the way to the bottom. To open: raise the lever up to the top.



**Wine Thermometer, Stainless steel**

art.	Dia	Length	Lb
95248-3	1 1/2"	7 5/8"	0.25

Wine Thermometer.  
All wines have an ideal tasting temperature. To be sure that you taste your wine at its optimum point, check that it is served at the right temperature. Insert the Wine Thermometer inside the bottle, ensuring that the end of the stem is in the liquid; then read the temperature that is indicated by the pointer. Temperature measured in Celsius degrees. Made of stainless steel.



**Wine Barrel Tasting Tray, Wood**

art.	Dia	Ht.	Lbs
95299-5	14 1/2"	4"	2.0

"Wine Barrel" Serving Tray.  
Easy to handle and generously-sized, the Maitre de Chai (Wine Cellar Master) serving tray combines a natural oak base and a grip-friendly hoop that ensures optimum handling. Wipe clean with damp cloth.



**Chic Glass Palette**

art.	Width	Length	Ht.	Lb
95203-2	5 1/4"	6 1/2"	1 1/8"	0.23

Chic Glass ® Palette with Silver Marker, Set/9.  
The Chic Glass Palette ® glass marker set is a simple and elegant way to identify wine and Champagne glasses at any gathering. Made of polypropylene, each disc is reusable. Hand-wash only.



**Blind Taste Test Sleeves, Set of 3**

art.	Width	Length	Lb
95385-5	4"	12"	0.20

Blind Taste Test Sleeves, Set of 3.  
The three Blind Taste Test Bottle Sleeves will fit on most full bottles, including Bordeaux, Burgundy and Champagne. The opacity and elasticity of the quality is guaranteed by their triple-thread manufacturing: two top-quality, combed cottons and one Elasthane Lycra. Composition: 85% cotton - 14% Polyamide - 1% Elasthane. Wash at 40°C/104°F maximum, inside out to prevent deterioration of the mesh. Do not put in the dryer.



**Silver Cuspidor**

art.	Ht.	Oz	Lbs
95388-6	6 1/2"	50	2.0

Silver Cuspidor.  
The Silver Cuspidor is manufactured from top quality crystalline glass with a silver mirror finish. When paired with the Blind Taste Test Sleeves, comparative tastings are organized with efficiency and elegance. Its smooth lines guarantee optimal convenience and limited obstruction. Clean by hand with a soft sponge. Not dishwasher-safe.





### Wine Partner

art.	Width	Length	Ht.	Lb
95226-1	5"	5"	1"	1.0

Wine Partner®.

L'Atelier du Vin has created Wine Partner®, the first individual meter for wine or spirits consumed during tastings or meal-times. Within a given lapse of time, be it a meal, a day or a week, Wine Partner® can measure your alcohol consumption:

- in number of drinks (GLASS),
- in centilitres (CL),
- in kilocalories (KC).

User's guide, batteries and hard cover protection case included.



### Oenotravel

art.	Width	Length	Ht.	Lbs
95262-9	7¼"	11⅝"	2"	2.38

Oenotravel.

Discover and learn to recognize the aromas of 50 European wines with the help of the Oenotravel set. The collection of wine aroma flasks and the aromas guide teach how to detect the aromatic footprint of particular grapes and identify the flavor nuances of wines from different regions. This box contains: 24 aromas flasks and the Aromas Guide (320 pages: 50 appellations and 32 wine region maps). French/English.



### City Rack

art.	Width	Length	Lbs
95220-9	11⅞"	15¾"	3.35

City Rack - Wood.

The contemporary City Rack can be used horizontally or vertically. Easy to assemble, this stylish rack will hold 9 standard bottles. Made of painted MDF wood. Allen key included.



### Cellar Discs

art.	Dia	Lb
95043-4	3⅞"	0.25

80 Cellar Discs.

To keep wine cellars well-organized, three pieces of important information are necessary for each bottle: the appellation, the vintage and the appropriate aging period. With the convenient Cellar Discs, this information can now be referenced at a quick glance. 80 Cellar Discs per box.



### Temperature and Humidity Gauge

art.	Width	Length	Lb
95297-1	3½"	5½"	0.79

Cellar Station.

The Cellar Station measures wine cellar temperature and humidity levels, while providing information on the moon phases.

- Digital Station. The three backlight LCD screens are activated by motion.
  - Retified, solid natural beech wood: a heat-treated, sustainably-sourced, chemical-free natural wood that is resistant to humidity, without coating or varnish.
  - Ideal temperature and humidity levels indicated.
- Temperature is given in Celsius degrees. 3 batteries included.



### Wine Cellar Organizer

art.	Width	Length	Lb
95234-6	6⅞"	13"	0.80

Cellar Organizer.

Maintain bottles at the best of conditions with the Cellar Organizer set. Set includes a digital hygro-thermo station (battery included), 20 cellar discs and 5 cellar cards (5 hooks and 1 chalk included).



### Cheese Cutlery Set

art.	Width	Length	Ht.	Lbs
95067-0	6"	8"	3"	2.0

Cutlery Duo Set.

An ideal gift for any wine and cheese lover, the Cutlery Duo set includes two heavy-duty, stainless steel, walnut knives that will work with most types of cheeses, plus a Wine and Cheese Guide Book.

- Extra-Strong Cheese Knife is short and wide, and slices easily through hard and other firm or semi-soft cheeses, including Pecorino Sardo and Cheddar. Blade L 2¾". Overall L 7½".

- Fine Knife is long and strong, and works with great ease. The narrow point easily picks up soft cheeses with washed or natural moldy rinds.

Blade L 4¾". Overall L 9¾".

- Wine and Cheese Guide book that offers some of the nicest and most surprising matches.



### Cheese Cage + Fabric cover

art.	Dia	Ht.	Lbs
95314-5	8¾"	12¾"	4.0

Cheese Cage.

The Cheese Cage was designed to enhance the presentation of cheese, fruit or pastries, while helping to conserve them. Made of durable food-grade epoxy steel, the two-level structure also optimizes storage. Its features include:

- Two removable and reversible solid beech wood trays: each with a concave side for creamy cheeses.

- A non-woven, fabric preservation cover that protects against insects and dust.

- A cord to carry and hang the Cage

Clean with a damp cloth. Not dishwasher-safe.



### Cheese Cover

art.	Dia	Ht.	Lb
95107-3	13"	6"	0.40

The Cheese Cloche.

The practical Cheese Cloche cover protects cheese and non-refrigerated food very efficiently. It is collapsible and buttons for easy storage. Hygienic and protective.



### Wine Quiz

art.	Width	Length	Ht.	Lb
81033-3	3"	9"	1¼"	0.89

The Wine Quiz.

The Wine Quiz was designed by L'Atelier du Vin and produced with the help of David Cobbold and Sébastien Durand-Viel, professional consultants, authors and educators on the subject of wine. The aim is to make consumers virtually unbeatable in all realms of wine knowledge, since the better wines are known, the more they can be appreciated. 240 questions and answers. Scoring sheets included.



### 8 private wine-tasting lessons

art.	Width	Length	Ht.	Lb
56711-1	6½"	2¾"	¼"	0.81

8 Private Wine-Tasting Lessons.

How can the aromas of a wine be identified? What are tannins and what do they taste like? How can one get an idea of the age of a wine? 8 Private Wine-Tasting Lessons was put together by L'Atelier du Vin, with the help of professional wine consultants, writers and educators David Cobbold and Sébastien Durand-Viel. They are aimed at some of the techniques used by wine professionals in their day-to-day work. Lessons are composed of 35 practical exercises and explanations to use with a variety of wines, plus terminology. 70 pages.



### Wines and Meals for 4 Seasons

art.	Width	Length	Ht.	Lb
56728-9	4¾"	7¼"	¾"	0.85

Wines and Meals for 4 Seasons.

The season, temperature and mood often play an important role in our cravings in terms of drinking and eating. Which white wine should one choose to go with a grilled tuna steak in the summer? Which sweet wine to enhance fresh strawberries? Which red wine to magnify a pot au feu without making it heavy? Or which white wine for a strong-flavored cheese? Wines and Meals for 4 Seasons answers these questions in 53 essential matching tips, organized from first courses to desserts, using the four cardinal points of the seasonal calendar. Full text in English included.



**Why Is Wine Red?**

art.	Width	Length	Ht.	Lb
56723-4	6"	8 7/8"	3/8"	0.71

**Why Is Wine Red?**  
Why is wine red? Why does sparkling wine contain bubbles? Why are some wines very expensive? Why can it be hard to choose a wine? Why does wine rarely smell of grapes? Why do some wines feel "rough" on the palate? We have all asked one or more of these questions at some time, as wine is a fantastic crossroads for the senses, for history, for geography, for science and for gastronomic culture. Why Is Wine Red? is to be used as a sort of small encyclopedia on wine, in which one can select a subject according to one's needs or inclinations. Full text in English included.



**Vintage Pocket Guide**

art.	Width	Length	Ht.	Lb
56709-8	2 3/8"	3 3/8"	1/8"	0.04

**Vintage Pocket Guide.**  
A must-have for every wine aficionado, this handy pocket guide provides ratings for various French vintages, beginning in 1972 going to 2009. Selections include Bordeaux Blanc Sec, Loire Blanc, Bourgogne Blanc, Alsace Blanc, Bordeaux Blanc Moelleux, Bordeaux Rouge, Bourgogne Rouge and Vallee Du Rhône. French/English.



**Cellar Handbook**

art.	Width	Length	Ht.	Lb
95159-2	3"	9"	7/8"	0.6

**Cellar Handbook.**  
The Cellar Handbook is the perfect way to help organize and enrich a wine collection. It also teaches how to find the right words and expressions for wine tastings, and serves as a guide through the vineyards of the world. The Cellar Handbook includes an illustrated guide, maps, a glossary of wine words and notebook with 60 file cards.





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56162-00	196	95383-1	306	A1736314	146
56163-27	100	95384-8	301	A1736315	146
56709-8	309	95385-5	306	A1736321	146
56711-1	308	95388-6	306	A1736624	145
56723-4	309	95390-9	305	A1736720	146
56728-9	308	A11710AC	133	A1737016	148
58353-17	192	A11710AD	133	A1737018	148
66374-00	202	A11710AE	133	A1737020	148
70208	122	A1611418	133	A1737022	148
81033-3	308	A1611420	133	A1737024	148
81074-5	301	A1611425	133	A1737026	148
81075-2	301	A1611432	133	A1737027	148
81086-8	300	A1611436	133	A1737028	148
81156-8	303	A1611718	133	A1737029	148
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81159-9	304	A1611725	133	A1737033	148
81166-7	302	A1611732	133	A1737035	148
95015-1	298	A1611736	133	A1737116	147
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95030-4	303	A169462	121	A1737120	147
95043-4	307	A1711014	149	A1737122	147
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95054-0	302	A1714015	149	A1737127	148
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95082-3	301	A1716026	147	A1737130	149
95089-2	301	A1716028	147	A1737131	148
95096-0	298	A1716326	147	A1737133	148
95107-3	308	A1717027	148	A1737135	148
95115-8	305	A1717029	148	A1737316	147
95123-3	304	A1717031	148	A1737318	147
95124-0	304	A1730020	146	A1737320	147
95125-7	304	A1730120	147	A1737322	147
95128-8	308	A1730210	149	A1737324	147
95129-5	304	A1730320	147	A1737326	147
95130-1	304	A1730328	146	A1737327	148
95133-2	304	A1731020	143	A1737328	147
95139-4	299	A1731021	143	A1737329	148
95159-2	309	A1731024	143	A1737330	149
95172-1	302	A1731026	143	A1737331	148
95176-9	304	A1731027	144	A1737333	148
95181-3	303	A1731028	143	A1737335	148
95186-8	302	A1731029	143	A1737530	149



A17375B	155	A42577AA	60	A4982109	223
A17375W	155	A42577AB	60	A4982110	223
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A1738329	147	A42577AD	60	A4982112	261
A1742B	155	A42577AE	60	A4982113	232
A1742W	155	A42577AF	60	A4982114	232
A1745528	146	A42577AG	60	A4982115	254
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A17525B	155	A4406002	294	A4982117	259
A17525W	155	A44302	153	A4982118	259
A17535B	135	A44313	153	A4982119	259
A17535W	155	A44336	153	A4982120	259
A17614BB	156	A44337	153	A4982121	259
A17620BB	156	A4438225	202	A4982122	259
A176210B	156	A4438230	202	A4982125	259
A176214B	156	A4470210	258	A4982127	53
A176310R	156	A4611436	134	A4982128	71
A176314R	156	A4611440	134	A4982129	66
A176410G	156	A4611720	133	A4982130	64
A176414G	156	A4611724	133	A4982131	64
A1765028	156	A4611728	133	A4982137	212
A1765037	156	A4611732	133	A4982138	216
A4159124	200	A4611812	133	A4982139	276
A4159126	200	A4611814	133	A4982140	70
A4171332	140	A4611822	133	A4982141	117
A4171340	140	A4611826	133	A4982142	135
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A4171422	137	A4694740	134	A4982144	196
A4171424	137	A475207	260	A4982146	280
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A4171430	137	A4753006	262	A4982150	85
A4171432	137	A4753105	262	A4982151	85
A4171436	137	A4753106	262	A4982152	51
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A4171450	137	A4753108	262	A4982154	51
A4171512	140	A4753110	262	A4982155	51
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A4171626	137	A4753609	254	A4982172	86
A4171628	137	A4753610	254	A4982173	84
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A4172340	137	A4770230	258	A4982198	151
A4172345	137	A4770232	258	A4982199	151
A4172350	137	A4780019	216	A4982607	57
A4172434	139	A47800AA	216	A4982799	77
A4172439	139	A4784916	219	A4982800	77
A4172447	139	A4821609	81	A4985033	135
A4172460	139	A4965715	95	A4985700	288
A4172480	139	A4965720	95	A4985701	288
A4172490	139	A4965725	95	A4988820	71
A4172512	140	A4982101	79	A49888AA	71
A4172514	140	A4982102	47		
A4172516	140	A4982103	45		
A4172518	140	A4982104	64		
A4172520	140	A4982105	196		
A4172522	140	A4982106	64		
A4172524	140	A4982107	223		
A4172526	140	A4982108	223		



**Acceptance**

Orders are subject to acceptance by PADERNO WORLD CUISINE.

**Price Changes**

All prices are subject to change without notice.

**Shipment**

All equipment shipped F.O.B. factory. All weights shown are approximate only.

**Damaged Merchandise**

Inspect merchandise immediately upon receipt and notify carrier if merchandise is damaged. All claims must be filed with carrier.

**Cancellation**

Special or custom orders cancelled within one week of scheduled shipment are subject to a cancellation charge of 50%.

**Terms**

Net 30 days upon credit approval and within credit limit.

**Minimum Order Policy**

The minimum order amount is \$30.00 list price. A \$5.00 handling charge will apply to all orders less than \$100.00 list price

**Return Policy**

PADERNO WORLD CUISINE will consider the return of equipment under the following terms and conditions:

- Must be pre-approved by customer service department in writing.
- RMA number must be assigned, then noted on the shipping label and bill of lading. This is extremely important.
- All items must be new and unused, preferably in the original packaging, with the freight prepaid.
- All items must be returned within 45 days of the original shipment date.
- All items must be of current design.

If a return is approved, the following charges will apply.

- A restocking charge of 25% on all products.
- Applicable freight charges.
- Freight damages (if any).
- Refurbishing to new for resale, including testing and re-packaging.

PADERNO WORLD CUISINE reserves the right to refuse return of any piece of equipment.

**Limited Warranty**

Your new PADERNO WORLD CUISINE product is warranted to the original purchaser for a period of one year from the date of purchase.

This limited warranty is against defects from original factory imperfections in material and/or workmanship and includes labor for replacement of defective parts. Repairs are performed by an authorized service agency. Our obligation under this warranty is limited to repairing or replacing any part or parts thereof. The CUSTOMER must inform the Service Agency of warranty coverage and provide a copy of the dated sales or delivery receipt BEFORE WARRANTY REPAIRS BEGIN.

Replacement parts and accessories are warranted for ninety (90) days from the date of purchase when purchased separately and will be verified by dated sales receipt or packing slip. All parts or accessories replaced under warranty must be returned to the Service Agency.

This warranty applies only to equipment under normal use and service in the U.S.A. and Canada. It does not apply to any item which has been repaired or altered in any way so as, in the judgement of PADERNO WORLD CUISINE to affect its reliability.

**The Following Are Not Covered Under Warranty**

1. Damage caused by abuse, misuse, dropping or other similar incidental damage caused by or as a result of customer failure to follow assembly, operating, cleaning, user maintenance or storage instructions.
2. Labor to replace inoperative parts such as bulbs, plugs or racks due to normal use or abuse.
3. Materials or labor to repair scratched, stained, chipped, pitted, dented or discolored surfaces, attachments or accessories.
4. Transportation charges to or from a service agency for repair of your machine. If you should have questions relating to this issue, please call PADERNO WORLD CUISINE **Toll Free at 1-877-778-2711.**
5. Labor charges to install or test attachments or accessories, which are replaced for any reason.
6. SHIPPING DAMAGES. Visible and hidden damages are the responsibility of the freight carrier. The consignee must file the claim promptly against the carrier. KEEP ALL ORIGINAL CONTAINERS AND PACKING MATERIALS FOR CARRIER INSPECTION.
7. Products placed or stored in the equipment are not subject to this warranty and no responsibility is assumed thereof.

This warranty is given expressly and in lieu of all other warranties, expressed or implied, for merchantability and for fitness toward a particular purpose and constitutes the only warranty made by PADERNO WORLD CUISINE. It neither assumes, nor authorizes any person to assume for us, any other liability in connection with the sale of the subject equipment.

Paderno USA  
355 Michele Place - Carlstadt, NJ 07072  
www.paderno.it

Customer Service & Distribution Center:  
5670 Ferguson Drive, Los Angeles, CA 90022 U.S.A.  
Phone: 323-888-1944 ▪ Fax: 323-210-7027  
Toll Free 877-778-2711 ▪ www.world-cuisine.com



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