

See the interactive cookware selection

guide online at Vollrath.com.

STAINLESS STEEL COOKWARE



11 YEARS IN A ROW!

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	TRIBUTE® Pages 97-99	MIRAMAR® Pages 175-176	CENTURION® Pages 100-102	INTRIGUE® Pages 103-105	OPTIO™ Page 106
FEATURES	Tri-Ply construction creating perfect heat distribution, satin finish	Tri-Ply construction, satin bodies with polished handles (some pieces sup- plied in full polish finish)	Heavy-gauge s tainless, satin finish with polished rim, and extra-large clad bottoms	Heavy-gauge stainless with large clad bottoms and mirror finish inside and out on most pieces	Easy-to-handle, lightweight stainless construction, mirror finish, clad bottom
MATERIAL	Tri-Ply stainless steel with aluminum core	Tri-Ply stainless steel with aluminum core	18-8 stainless steel with clad bottom	18-8 stainless steel with clad bottom	High chrome stainless steel
HANDLE	TriVent® TriVent®	Plated cast handle	Hollow handle	Hollow ergo handle	Hollow handle
HANDLE ATTACHMENT	Ever-Tite [™] rivets	Rivets	Welded, coated pans are riveted	Welded	Welded
USE	High-volume kitchens	Primarily display, but fully functional for high- volume kitchens	High-volume kitchens	High-volume kitchens, preferred for presentation cooking	Low- to medium- volume kitchens
PERFORMANCE LEVEL	****	* * * * *	* * * * *	* * * * *	****
PRICE	5 5 5 5	S S S S	\$ \$ \$ \$	666	S S S S
COATING	CeramiGuard® II (Made without PFOA)	Natural only	Nonstick (Made without PFOA)	CeramiGuard® II (Made without PFOA)	Nonstick (Made without PFOA)
CERTIFICATION	NSE	NSF	(NSF.)	(NSF.)	NSF
COMPATIBLE WITH					
WARRANTY	$J_{\rm P}$	JP	JP	$J_{\rm P}$	90-day limited warranty

INDUCTION





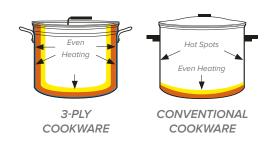
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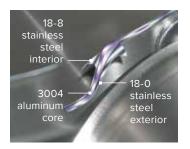


TRIBUTE® 3-PLY COOKWARE

COOK ON FLAVOR-NEUTRAL 18-8 STAINLESS STEEL

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





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

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

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









DENIS GIRARD

Tribute[®] Fry Pans

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







NATURAL FINISH SILICONE HANDLE	NATURAL FINISH PLATED HANDLE	CERAMIGUARD® II SILICONE HANDLE	CERAMIGUARD® II PLATED HANDLE	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
69807	69207	69107	69607	7 (17.8)	4¾ (12.7)	1¾ (4.4)	10	6	69327
69808	69208	69108	69608	8 (20.3)	5¾ (14.6)	1% (4.8)	10	6	69328
69810	69210	69110	69610	10 (25.4)	75⁄8 (19.4)	21/8 (5.4)	8	6	69410
69812	69212	69112	69612	12 (30.5)	9¾ (24.8)	21⁄2 (6.4)	8	2	69412
69814	69214	69114	69614	14 (35.6)	10% (27.6)	2¾ (7)	8	1	69414

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