



STAINLESS STEEL COOKWARE



11 YEARS
IN A ROW!

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























TRIBUTE®
Pages 97-99

MIRAMAR®
Pages 175-176

CENTURION®
Pages 100-102

INTRIGUE®
Pages 103-105

OPTIO™
Page 106

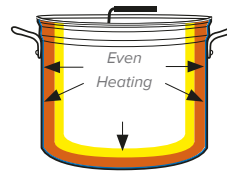
FEATURES	Tri-Ply construction creating perfect heat distribution, satin finish	Tri-Ply construction, satin bodies with polished handles (some pieces supplied in full polish finish)	Heavy-gauge stainless, satin finish with polished rim, and extra-large clad bottoms	Heavy-gauge stainless with large clad bottoms and mirror finish inside and out on most pieces	Easy-to-handle, lightweight stainless construction, mirror finish, clad bottom	
MATERIAL	Tri-Ply stainless steel with aluminum core	Tri-Ply stainless steel with aluminum core	18-8 stainless steel with clad bottom	18-8 stainless steel with clad bottom	High chrome stainless steel	
HANDLE	 TriVent® Natural	 TriVent® silicone	 Plated cast handle	 Hollow handle	 Hollow ergo handle	 Hollow handle
HANDLE ATTACHMENT	Ever-Tite™ rivets	Rivets	Welded, coated pans are riveted	Welded	Welded	
USE	High-volume kitchens	Primarily display, but fully functional for high-volume kitchens	High-volume kitchens	High-volume kitchens, preferred for presentation cooking	Low- to medium-volume kitchens	
PERFORMANCE LEVEL	★★★★★	★★★★★	★★★★★	★★★★★	★★★★★	
PRICE	\$ \$ \$ \$	\$ \$ \$ \$	\$ \$ \$ \$	\$ \$ \$ \$	\$ \$ \$ \$	
COATING	CeramiGuard® II (Made without PFOA)	Natural only	Nonstick (Made without PFOA)	CeramiGuard® II (Made without PFOA)	Nonstick (Made without PFOA)	
CERTIFICATION						
COMPATIBLE WITH						
WARRANTY					90-day limited warranty	



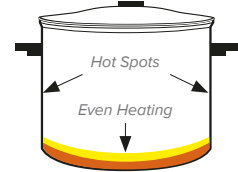
TRIBUTE® 3-PLY COOKWARE

COOK ON FLAVOR-NEUTRAL 18-8 STAINLESS STEEL

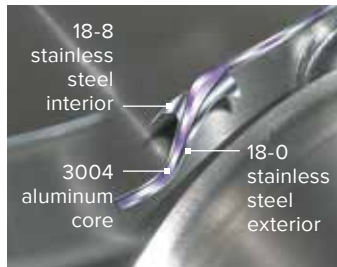
Backed by a lifetime warranty and engineered to retain a precise combination of commercial strength and ergonomic characteristics, Vollrath's Tribute® line has earned its reputation as one of the industry's top-performing cookware lines. The heavy-duty 18-8 non-corrosive stainless steel interior guarantees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



3-PLY COOKWARE



CONVENTIONAL COOKWARE



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

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

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

silicone handles and replacement handles



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

See page 117 for replacement sleeves.



JACOB'S PRIDE® LIFETIME WARRANTY



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

DENIS GIRARD

Executive Chef, Casino Lac Leamy

Tribute® Fry Pans

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



69110



69210



69810

NATURAL FINISH SILICONE HANDLE	NATURAL FINISH PLATED HANDLE	CERAMIGUARD® II SILICONE HANDLE	CERAMIGUARD® II PLATED HANDLE	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
69807	69207	69107	69607	7 (17.8)	4¾ (12.7)	1¼ (4.4)	10	6	69327
69808	69208	69108	69608	8 (20.3)	5¾ (14.6)	1½ (4.8)	10	6	69328
69810	69210	69110	69610	10 (25.4)	7¾ (19.4)	2½ (5.4)	8	6	69410
69812	69212	69112	69612	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	2	69412
69814	69214	69114	69614	14 (35.6)	10¾ (27.6)	2¾ (7)	8	1	69414

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

Tribute® Sauciers



- Curved sides allow for thorough and efficient whisking of ingredients



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77790*	1 (0.9)	6½ (16.5)	2¼ (5.7)	10	1	—
77791	2 (1.9)	8 (20.3)	2½ (6.0)	8	1	69328
77792	3 (2.8)	10 (25.4)	3¼ (8.3)	8	1	69410

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

Tribute® Sauce Pans



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



Helper Handle

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77739	1½ (1.4)	6 (15.2)	3 (7.6)	10	1	69325
77740	2½ (2.4)	7 (17.8)	3½ (8.9)	8	1	69327
77741	3½ (3.3)	8 (20.3)	4½ (10.5)	8	1	69328
77742	4½ (4.2)	9 (22.9)	4½ (10.5)	8	1	69329
77743*	7 (6.6)	10 (25.4)	5½ (13.7)	8	1	69410

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

Tribute® Sauce/ Stock Pots



- Designed for preparing stocks, soups, and liquids or reducing liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77780	4½ (4.2)	9 (22.9)	4½ (10.5)	8	1	69329
77519	6 (5.6)	9 (22.9)	5¼ (14.6)	8	1	69329
77520	8 (7.5)	10 (25.4)	6 (15.2)	8	1	69410
77521	12 (11.4)	12 (30.5)	6¼ (15.9)	8	1	69412
77522	16 (15.1)	12 (30.5)	8½ (21.6)	8	1	69412
77523	20 (18.9)	14 (35.6)	7¼ (19.7)	8	1	69414

Tribute® Sauté Pans



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



Helper Handle

ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77744	2 (1.9)	8 (20.3)	2¾ (6.0)	8	1	69328
77745	3 (2.8)	10 (25.4)	2¾ (6.0)	8	1	69410
77746*	6 (5.6)	12 (30.5)	2¾ (6.8)	8	1	69412
77747*	7½ (7.1)	14 (35.6)	2¾ (7.3)	8	1	69414

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

Tribute® Covers

- 20-gauge stainless steel
- Welded Torogard™ dipped handle — stays cool to the touch and heat-resistant up to 180°F (82°C) and is equipped with antimicrobial protection
- Easy-grasp, 3¼" (9.4 cm) long handle design for safety and hanging convenience



69410

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

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