



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

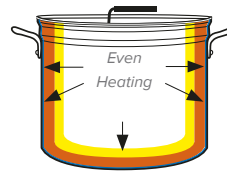
FEATURES	Tri-Ply construction creating perfect heat distribution, satin finish	Tri-Ply construction, satin bodies with polished handles (some pieces supplied in full polish finish)	Heavy-gauge stainless, satin finish with polished rim, and extra-large clad bottoms	Heavy-gauge stainless with large clad 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	



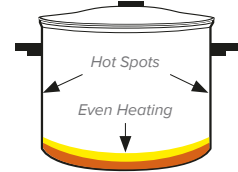
TRIBUTE® 3-PLY COOKWARE

COOK ON FLAVOR-NEUTRAL 18-8 STAINLESS STEEL

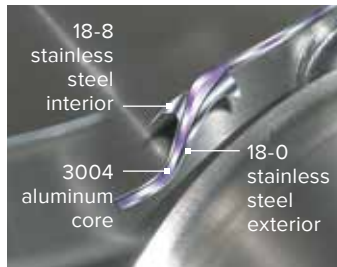
Backed by a lifetime warranty and engineered to retain a precise combination of commercial strength and ergonomic characteristics, Vollrath's Tribute® line has earned its reputation as one of the industry's top-performing cookware lines. The heavy-duty 18-8 non-corrosive stainless steel interior guarantees 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® Braziers

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



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77760	10 (9.4)	12 (30.5)	5 ⁹ / ₃₂ (13.7)	8	1	69412
77761	15 (14.1)	14 (35.6)	5 ⁹ / ₃₂ (14.2)	8	1	69414

Tribute® Stir Fry Pans

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



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77750	4 ³ / ₄ (4.5)	11 (27.9)	3 ¹ / ₂ (8.9)	8	1	—
77754	10 ³ / ₃₂ (9.6)	14 (36)	4 ³ / ₈ (11.1)	8	1	69414

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

Tribute® Griddle with CeramiGuard® II Interior

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



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

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

Stainless Steel Pasta Basket for Stock Pots

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



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