



STAINLESS STEEL COOKWARE



13 YEARS
IN A ROW!



See the interactive cookware selection guide online at VOLLRATH.com/cookware.



TRIBUTE®
Pages 107-109



MIRAMAR®
Pages 189-197



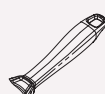
CENTURION®
Pages 110-112



INTRIGUE®
Pages 113-115



OPTIO™
Page 116

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



INDUCTION



ELECTRIC



GAS

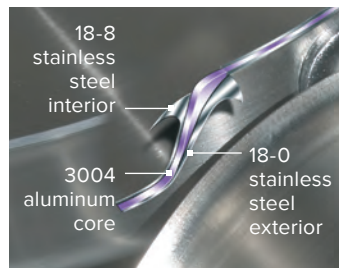


JACOB'S PRIDE®
LIFETIME WARRANTY

TRIBUTE® 3-PLY COOKWARE

COOK ON FLAVOR-NEUTRAL 18-8 STAINLESS STEEL

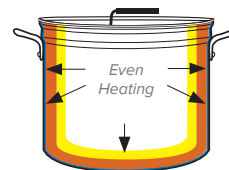
Backed by a lifetime warranty and engineered to retain a precise combination of commercial strength and ergonomic characteristics, Vollrath's Tribute line has earned its reputation as one of the industry's top-performing cookware lines. The heavy-duty 18-8 non-corrosive stainless steel interior guarantees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



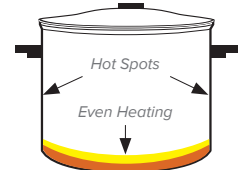
18-8 stainless steel interior does not affect color or flavors of food

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



3-PLY COOKWARE



CONVENTIONAL COOKWARE

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 130 for replacement sleeves.



JACOB'S PRIDE® LIFETIME WARRANTY

Tribute Fry Pans with TriVent Handle

- 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)	1¾ (4.4)	10	6	69327
69808	69208	69108	69608	8 (20.3)	5¾ (14.6)	1¾ (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 Fry Pans with Purple Sleeve Handle

- Now available with purple handle for non-allergen cooking needs



693310 (Natural)



693210 (Nonstick)

NATURAL FINISH SILICONE HANDLE	CERAMIGUARD II SILICONE HANDLE	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
693308	693208	8 (20.3)	5¾ (14.6)	1¾ (4.8)	10	6	69328
693310	693210	10 (25.4)	7¾ (19.4)	2½ (5.4)	8	6	64910
693312	693212	12 (30.5)	9¾ (24.8)	2½ (6.4)	8	2	69412

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 (.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)	5¾ (14.6)	8	1	69329
77520	8 (7.5)	10 (25.4)	6 (15.2)	8	1	69410
77521	12 (11.4)	12 (30.5)	6¼ (15.9)	8	1	69412
77522	16 (15.1)	12 (30.5)	8½ (21.6)	8	1	69412
77523	20 (18.9)	14 (35.6)	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 all-natural antimicrobial dipped handle stays cool to the touch and is rated to 350 °F (176.6) °C
- Easy-grasp, 3¼" (9.4 cm) long handle design for safety and hanging convenience
- Pairs well with the Tribute stir fry pan – page 109



USMADE



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

Centurion® French Omelet Pans



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



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3154	1¾ (1.7)	9½ (24.1)	1¾ (4.4)	18	1	3709C
3155	2¼ (2.1)	11 (27.9)	2½ (5.4)	16	1	3711C
3156	3¼ (3.1)	12½ (31.8)	2¾ (6)	16	1	3712C
3157	4¼ (4)	14 (35.6)	2¾ (6)	16	1	47777*

*Universal cover for Centurion/Intrigue line

Centurion Sauce Pans



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



ITEM #	CAPACITY QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3702	2¼ (2.1)	6¼ (15.9)	4¼ (10.8)	16	1	3706C
3704	4¼ (4)	8 (20.3)	5¼ (13.3)	16	1	3708C
3707	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C

Centurion Stock Pots

- Ideal for preparing large quantities of liquids that are seasoned by beef, chicken, or vegetables. Also excellent for cooking pasta or bulky vegetables such as corn and artichokes or for steaming or boiling lobster



3106



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3101	6½ (6.2)	8 (20.3)	8 (20.3)	16	1	3708C
3103	10½ (10)	9½ (24.1)	9½ (24.1)	14	1	3709C
3104	17½ (16.6)	11 (27.9)	11 (27.9)	14	1	3711C
3106	25½ (24.2)	12½ (31.8)	12½ (31.8)	14	1	3712C
3109	38 (36.1)	14 (35)	14 (35)	13	1	3713C
3113	53 (50.4)	15¾ (40)	15¾ (40)	13	1	3715C
3118	74 (70.3)	17¾ (45.1)	17¾ (45.1)	13	1	3717C

Centurion Sauce Pots

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



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3202	7 (6.7)	9½ (24.1)	6 (15.2)	14	1	3709C
3203	11½ (10.9)	11 (27.9)	7 (17.8)	14	1	3711C
3204	16¾ (15.9)	12½ (31.8)	7¾ (19.7)	14	1	3712C
3206	23 (21.9)	14 (35)	8½ (21.6)	14	1	3713C
3208	32¾ (31.1)	15¾ (40)	9½ (24.1)	13	1	3715C
3212	46¾ (44.4)	17¾ (45.1)	10¾ (27.3)	13	1	3717C

Intrigue® Stainless Steel Stock Pots

- Now available with double rim edge for extra strength and durability
- High-capacity stock pots have satin interior finish
- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47720	6½ (6.1)	7⅜ (20)	7⅞ (20)	18	47771
47721	12 (11.4)	9⅜ (24)	9¾ (25)	18	47773
47722	18 (17)	10⅝ (28)	10⅞ (28)	18	47774
47723*	27 (25.5)	12½ (32)	12½ (32)	16	47776
47724*	38 (36)	14⅞ (35)	14⅞ (36)	16	4777735
47725*	53 (50.1)	15⅝ (40)	15⅝ (40)	16	47778
47726*	76 (71.9)	17⅝ (45)	16¾ (43)	16	4777945

*Satin-finished inside

Intrigue Stainless Steel Sauce Pans

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



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47740	2¼ (2.1)	7⅞ (18)	3⅞ (8.7)	18	47770
47741	3¼ (3.1)	7⅞ (20)	3⅞ (9.8)	18	47771
47742*	4¼ (4)	8⅞ (22)	4⅞ (10.6)	18	47772
47743*	7 (6.6)	9⅞ (24)	5¼ (14.8)	18	47773

*Includes helper handle

Intrigue Stainless Steel Sauciers

- Curved sides allow for thorough and efficient whisking of ingredients



ITEM #	CAPACITY: QT (L)	TOP DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47790*	1 (0.9)	6¼ (16)	2¼ (5.7)	18	47780
47791	2 (1.9)	7⅞ (20)	2¼ (7.1)	18	47771
47792	3 (2.9)	9⅞ (24)	3 (7.6)	18	47773

*Not induction ready

Stainless Steel Double Boilers

- Complete set includes inset, pot, and cover
- 18-8 stainless steel with welded loop handles
- Ideal for delicate food preparation, reheating, preheating, and moisture-free cooking
- Conductive bottom distributes heat evenly



COMPLETE SET ITEM #	INSET CAPACITY: QT (L)	BODY CAPACITY: QT (L)	INSET OUTSIDE DIAMETER: IN (CM)	INSET AND POT HEIGHT: IN (CM)	INSET ONLY ITEM #	DEPTH: IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM #	GAUGE	SOLID COVER ITEM #	SLOTTED COVER ITEM #
77070	7 (6.6)	7½ (7.1)	9⅝ (23.8)	11 (27.9)	77073*	8⅞ (21.4)	Round	24	78560	24	77072	78180*
77110	11 (10.4)	11½ (10.9)	11⅞ (29.1)	11 (27.9)	77113*	8¾ (22.2)	Flat	24	78580	20	77112	78200*
77130	20 (18.9)	20 (18.9)	12⅞ (32.5)	14 (35.6)	77133*	11 (10.4)	Flat	24	78610	20	78672	—

*Insets and slotted covers are not NSF® certified

**Covers are 24-gauge stainless steel

Heavy-Duty Stainless Steel Tapered Sauce Pans

- Heavy-duty 18-8, 18-gauge stainless steel
- Ever-Tite™ riveting system provides for lifetime use without loose rivets



SILICONE HANDLE	PLATED HANDLE	CAPACITY: QT (L)	TOP DIA: IN (CM)	DEPTH: IN (CM)	HANDLE: IN (CM)	CASE LOT	COVER ITEM #	CASE LOT
78421*	78321*	2 (1.9)	7¼ (18.4)	3⅞ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7⅝ (20.2)	4⅞ (11.3)	6½ (16.5)	6	79120	6
78441	78341	4½ (4.3)	9⅞ (24)	5¼ (13.3)	7¾ (19.7)	4	79220	4
78451	78351	5½ (5.2)	10⅞ (25.7)	5⅞ (14.3)	7¾ (19.7)	4	69410	1
78471* **	78371* **	7 (6.6)	10⅞ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

*Cover not available

**With helper handle

Carbon Steel Fry Pans

- Carbon steel conducts heat quickly and evenly
- Classic French style
- Permanently welded, balanced handle



See Chef Rich demonstrate how to season your cast iron and carbon steel pans at VOLLRATH.com/season.

ITEM #	TOP DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
58900	8½ (21.6)	1¼ (4.4)	16	12
58910	9⅝ (23.8)	1⅞ (4.8)	16	6
58920	11 (27.9)	1⅞ (4.9)	16	6
58930	12½ (31.8)	2⅞ (5.4)	16	6

Note: Covers not available

Induction Fry Pans with SteelCoat x3™ Interior

- Carbon steel conducts heat quickly and evenly
- SteelCoat x3™ premium nonstick coating, made without PFOA – easy cleanup, reduces use of fats and oils
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- For use with conventional ranges or 120V induction ranges – 1.8 kW or less



ITEM #	TOP DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT
59900	8½ (21.6)	1¼ (4.4)	16	6
59910	9⅝ (23.8)	1⅞ (4.8)	16	6
59920	11 (27.9)	1⅞ (4.9)	16	2

Note: Covers not available

Wear-Ever® Classic Select® Heavy-Duty Aluminum Braziers

- Perfect for long, slow cooking
- Wide heating surface allows the cooking of meats and vegetables in limited amounts of liquid
- Solid-welded aluminum handles for durability and easy interior cleaning



68215



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
68215	15 (14.3)	14 (35.7)	5½ (14.3)	2	1	67541	67441
68218	18 (17)	16 (40.8)	5½ (14.3)	2	1	67561	67461
68224	24 (22.7)	18 (45.9)	5½ (14)	2	1	67581	—
67228	28 (26.5)	20 (51)	5½ (14)	2	1	67691	67491

Wear-Ever Classic Select Heavy-Duty Straight-Sided Sauce Pans

- Ideal for sauces, vegetables, rice, cereals, or soups
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



Traditional Handle

Silicone Handle

Plated Handle



SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
69442	69402	4107	2½ (2.4)	7¼ (18.5)	3¾ (9.2)	6	2	67327	67427
69444	69404	4108	4½ (4.3)	7¾ (19.9)	5¾ (14.8)	6	2	67312	67412
69446	69406	4109	6½ (6.2)	10 (25.5)	5 (12.8)	6	2	67509	67409
69448	69408	4110	8½ (8.1)	10 (25.5)	6½ (16.6)	6	1	67509	67409

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

Wear-Ever Classic Select Heavy-Duty Sauté Pans

- Ideal for sautéing, stir-frying, and browning
- TriVent bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



Silicone Handle

Plated Handle

Traditional Handle



SILICONE HANDLE	PLATED HANDLE	TRADITIONAL HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
—	—	4068	2 (1.9)	8 (20.3)	2¾ (6.1)	8	2	67312	—
68733	68743	4070	3 (2.8)	10 (25.5)	2¾ (6.1)	6	2	67509	67409
68735	68745	4072	5 (4.7)	12 (30.6)	2¾ (6.9)	2	2	67521	67421
68737*	68747*	4074	7½ (7.1)	14 (35.7)	2¾ (6.6)	2	1	67541	67441

*Helper handle standard Note: Jacob's Pride warranty does not cover silicone on handle



WEAR-EVER® CLASSIC™ ALUMINUM COOKWARE

- Impact-resistant 3004 aluminum
- Heat is spread evenly along base and sidewalls
- Durable double-thick or rolled-rim designs remain round for long-lasting life and excellent cover fit
- Flat and domed covers available

Wear-Ever Classic Aluminum Stock Pots

- Designed for preparing stocks, soups, and liquids
- Tall and narrow shape allows liquids to bubble up through the food, extracting maximum flavor
- Solid-welded aluminum handles for durability and easy interior cleaning
- Beadless rims for easy cleaning
- Double-thick rim and bottoms resist denting



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67508	8½ (8)	10 (25.4)	6½ (16.5)	8	1	67509	67409
67510	10 (9.5)	10 (25.4)	7½ (19.4)	8	1	67509	67409
67512	12 (11.4)	10 (25.4)	9 (22.9)	8	1	67509	67409
67516	16 (15.1)	10 (25.4)	12 (30.5)	8	1	67509	67409
67520	20 (18.9)	12 (30.5)	10½ (26.7)	8	1	67521	67421
67524	24 (22.7)	12 (30.5)	12¾ (30.9)	8	1	67521	67421
67532	32 (30.3)	13 (33)	14 (35.6)	8	1	67533	67433
67540	40 (37.9)	14 (35.6)	15 (38.1)	8	1	67541	67441
67560	60 (56.8)	16 (40.6)	17 (43.2)	6	1	67561	67461
67580	80 (75.7)	18 (45.7)	18¾ (46.4)	6	1	67581	—

Wear-Ever Classic Aluminum Sauce Pots

- Wider diameter and lower sides provide greater room for preparing soups, stews, and sauces
- Ideal for reducing liquids
- Solid-welded aluminum handles for durability and easy cleaning
- Beadless rims for easy cleaning
- Double-thick rim and bottoms resist denting



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67414	14 (13.3)	12 (30.5)	7½ (19.1)	8	2	67521	67421
67420	20 (18.9)	13 (33)	9 (22.9)	8	2	67533	67433
67426	26 (24.6)	14 (35.6)	10 (25.4)	8	2	67541	67441
67434	34 (32.2)	16 (40.6)	10 (25.4)	6	1	67561	67461

Wear-Ever Classic Rolled-Edge Stock Pots

- Extra-dent-resistant 3004 aluminum alloy
- Solid-welded aluminum handles for durability and easy cleaning
- Rolled edges maintain strength



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER
4302	9 (8.6)	9 (22.9)	8¾ (21.9)	8	2	67313
4303	12 (11.4)	10 (25.4)	9 (22.9)	8	2	67315
4305	20 (19)	12 (30.5)	10½ (26.7)	8	2	67521
4306	24 (22.8)	12 (30.5)	12½ (31.8)	6	1	67521
430712	30 (28.5)	13 (33)	13¾ (35.2)	6	1	67533
4310	40 (38)	14 (35.6)	15 (38.1)	6	1	67541
4315	60 (57)	16 (40.6)	18 (45.7)	6	1	67561
4320	80 (76)	18 (45.7)	18¾ (46.4)	6	1	67581

Wear-Ever® Rolled-Edge Sauce Pots

- Extra-dent-resistant 3004 aluminum alloy
- Rolled edges maintain strength
- Solid-welded aluminum handles for durability and easy cleaning



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER
4332	14 (13.3)	12 (30.5)	7½ (19.1)	8	2	67521
4333	20 (19)	13 (33)	9 (22.9)	6	2	67533
4334	26 (24.7)	14 (35.6)	10 (25.4)	8	2	67541

Wear-Ever Aluminum Sauté Pans

- Ideal for sautéing, stir-frying, and browning
- Tall side minimizes spattering, unlike a fry pan
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



SILICONE HANDLE	TRADITIONAL HANDLE	PLATED HANDLE	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
67733	—	67133	3 (2.8)	10 (25.4)	2¾ (6)	10	2	67509	67409
67735	—	67135	5 (4.7)	12 (30.5)	2¾ (6.8)	8	2	67521	67421
67737	67437	67137	7½ (7.1)	14 (35.6)	2¾ (7.3)	8	2	67541	67441

Wear-Ever Egg Poacher

- Set complete with 8" natural-finish fry pan, Cool Handle®, silicone sleeve, inset, cups, and cover
- Quick-release cup surfaces with nonstick coating increase efficiency
- Replacement cups and covers available



For higher-volume poaching systems, see page 97.



ITEM #	DESCRIPTION	CASE LOT
56507	4-cup egg poacher set (includes pan, poacher insert, cups, and cover)	1
57900	Egg poacher cups – set of 12	12
57901	Egg poacher inset	3
67412	Replacement cover	1

Wear-Ever Shallow-Style Sauce Pans with Traditional Handle

- Double-thick top edges and bottoms for maximum life
- Ideal for making sauces and soups and for simmering and boiling foods in liquids



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER
4018	2½ (2.4)	8 (20.3)	2¾ (5.4)	10	2	67312
4020	5 (4.8)	10 (25.4)	4 (10.2)	8	2	67315
4023	11½ (10.9)	13 (33)	5 (12.7)	8	1	67533

SAUCE PANS & COVERS



Wear-Ever® Tapered Sauce Pans

- Designed and built in the USA from extra dent- and warp-resistant 3004 aluminum alloy
- Available with TriVent® silicone, TriVent chrome-plated steel, and Cool Handle®
- Ever-Tite™ Riveting System offers a lifetime warranty against loose rivets
- SteelCoat x3™ – premium nonstick coating made without PFOA
- Silicone handles rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use



Cool Handle®



Silicone TriVent Handle



Plated TriVent Handle



HANDLE	NATURAL ITEM #	STEELCOAT X3™ ITEM #	CAPACITY: QT (L)	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER	DOMED COVER
Cool Handle	434112	Z434112	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Cool Handle	434212	Z434212	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Cool Handle	434312	Z434312	3¾ (3.5)	8¾ (22.2)	7½ (18.1)	4½ (11.4)	11	6	67313	67413
Cool Handle	434412	Z434412	4½ (4.3)	9¾ (23.5)	7¾ (19.2)	5 (12.7)	11	6	67314	67424
Cool Handle	434512	—	5½ (5.2)	9¾ (25.1)	7¾ (19.4)	5½ (14)	11	6	67315	67409
Cool Handle	4347	—	7 (6.6)	10¾ (27)	8¾ (21.9)	5¾ (14.3)	11	6	67317	67417
Cool Handle	434812	—	8½ (8)	11¾ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Cool Handle	4350	—	10 (9.5)	12¾ (30.6)	10¾ (26.7)	6¼ (15.9)	11	3	67320	67421
Silicone TriVent	68301	69301	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Silicone TriVent	68302	69302	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Silicone TriVent	68303	69303	3¾ (3.5)	8¾ (22.2)	7½ (18.1)	4½ (11.4)	11	6	67313	67413
Silicone TriVent	68304	69304	4½ (4.3)	9¾ (23.5)	7¾ (19.2)	5 (12.7)	11	6	67314	67424
Silicone TriVent	68305	69305	5½ (5.2)	9¾ (25.1)	7¾ (19.4)	5½ (14)	11	6	67315	67409
Silicone TriVent	68307*	69307*	7 (6.6)	10¾ (27)	8¾ (21.9)	5¾ (14.3)	11	6	67317	67417
Silicone TriVent	68308*	69308*	8½ (8)	11¾ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Silicone TriVent	68310*	69310*	10 (9.5)	12¾ (30.6)	10¾ (26.7)	6¼ (15.9)	11	3	67320	67421
Plated TriVent	67301	—	1½ (1.4)	6 (15.2)	5¼ (13.3)	4 (10.2)	11	6	67311	67411
Plated TriVent	67302	—	2¾ (2.6)	7¾ (19.7)	6½ (16.5)	4¼ (10.8)	11	6	67312	67412
Plated TriVent	67303	—	3¾ (3.5)	8¾ (22.2)	7½ (18.1)	4½ (11.4)	11	6	67313	67413
Plated TriVent	67304	—	4½ (4.3)	9¾ (23.5)	7¾ (19.2)	5 (12.7)	11	6	67314	67424
Plated TriVent	67305	—	5½ (5.2)	9¾ (25.1)	7¾ (19.4)	5½ (14)	11	6	67315	67409
Plated TriVent	67307*	—	7 (6.6)	10¾ (27)	8¾ (21.9)	5¾ (14.3)	11	6	67317	67417
Plated TriVent	67308*	—	8½ (8)	11¾ (28.7)	9¾ (24.8)	5¾ (14.6)	11	6	67318	—
Plated TriVent	67310*	—	10 (9.5)	12¾ (30.6)	10¾ (26.7)	6¼ (15.9)	11	3	67320	67421

*With helper handle