

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

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)
- Four (4) baskets fit in Intrigue® pots 47732 & 47733 and Tribute pots 77521 & 77522



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

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

Centurion® Pasta Baskets

- Baskets add speed and convenience. Keep up to four types of pasta cooking at once. Lift, drain, and empty one insert at a time. Start a new batch immediately in the same hot water.
- Hang hook for easy draining
- Sauce pot sold separately



Hang Hook



ITEM #	DESCRIPTION	CASE LOT
3158	5½ qt (5.2 L) – fits 3206 sauce pot	1 (Set of 4)
3159	7½ qt (7.1 L) – fits 3208 sauce pot	1 (Set of 4)

Centurion Stainless Steel Braziers/Casseroles

- Ideal for slowly browning meat or vegetables in liquid



3310



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	DOMED COVER ITEM #
3304	4½ (4.3)	9½ (24.1)	3¾ (9.5)	14	1	3709C
3307	7 (6.7)	11 (27.9)	4½ (11.4)	14	1	3711C
3310	10½ (10)	12½ (31.8)	5 (12.7)	14	1	3712C
3315	15 (14.3)	14 (35)	5½ (13.3)	14	1	3713C
3320	20 (19)	15¾ (40)	6 (15.2)	13	1	3715C
3328	28½ (27.1)	17¾ (45.1)	6¾ (17.1)	13	1	3717C

Centurion Domed Covers

- Domed covers are designed to fit all Centurion stock pots, braziers/casseroles, sauce pots, sauce pans, sauté pans, and fry pans
- Spot-welded handles for strength and durability
- Domed cover allows moisture to condense and fall back onto food



3713C

ITEM #	DESCRIPTION	GAUGE	CASE LOT
3706C	6½" (16.5 cm) – fits 3601, 3702	18	1
3708C	8" (20.3 cm) – fits 3101, 3151, 3602, 3704, N3408	18	1
3709C	9½" (24.1 cm) – fits 3103, 3152, 3154, 3202, 3304, 3409, 3604, 3707, N3409	18	1
3711C	11½" (29.2 cm) – fits 3104, 3155, 3203, 3307, 3411, 3607, N3411	18	1
3712C	12½" (31.8 cm) – fits 3106, 3156, 3204, 3310, 3412, N3412	18	1
3713C	13¾" (35 cm) – fits 3109, 3206, 3315	18	1
47777*	14" (35.6 cm) – fits 3157, 3414, N3414	18	1
3715C	15¾" (40 cm) – fits 3113, 3208, 3320	18	1
3717C	17¾" (45.1 cm) – fits 3118, 3212, 3328	18	1

*Universal cover for Centurion/Intrigue line



INTRIGUE® COOKWARE

HEAVY-GAUGE STAINLESS STEEL, LARGE CLAD BOTTOM, AND STUNNING MIRROR FINISH MAKE INTRIGUE THE GO-TO COOKWARE FOR PRESENTATION.

- Heavy-duty 18-8 (EU 18-10) mirror finish stainless steel construction
- Patented ergonomic handle designed for comfort, hollow centered handle stays cool, and riveted for durability
- Pots and braziers feature heavy-duty stainless steel loop handles
- Fry pans feature CeramiGuard® II, a nonstick coating made without PFOA – reduces need for cooking oil and cleans up easily
- Oven and dishwasher safe



INDUCTION



ELECTRIC



GAS



JACOB'S PRIDE®
LIFETIME WARRANTY

Intrigue Stainless Steel Fry Pans

- Ideal for frying, scrambling, sautéing, or searing
- Great for use on 208V induction range
- 90-day warranty on CeramiGuard II nonstick coating



47750



47755

MIRROR FINISH ITEM #	CERAMIGUARD II ITEM #	TOP DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
47750	47755	7 ¹⁵ / ₁₆ (20)	1 ¹⁵ / ₁₆ (4.3)	18	1	47771
47751	47756	9 ³ / ₁₆ (24)	1 ³ / ₄ (4.5)	18	1	47773
47752	47757	10 ⁵ / ₁₆ (28)	1 ⁵ / ₁₆ (5)	18	1	47774
47753*	47758*	12 ¹ / ₂ (32)	2 ¹ / ₂ (6.4)	18	1	47776

*Includes helper handle

Note: Jacob's Pride warranty does not cover nonstick coatings

Intrigue Stainless Steel Sauce Pots

- Ideal for reducing liquids

Add speed and convenience to cooking noodles with a pasta basket. See pages 109 and 112 for details.



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47730	7 (6.6)	9 ³ / ₁₆ (24)	5 ³ / ₄ (14.8)	18	47773
47731	9 (8.5)	10 ⁵ / ₁₆ (28)	5 ¹ / ₂ (13.9)	18	47774
47732	12 (11.4)	11 ¹ / ₁₆ (30)	6 ⁵ / ₁₆ (16.2)	18	47775
47733	17 (16.1)	12 ¹ / ₂ (32)	7 ³ / ₁₆ (20.1)	16	47776
47734	24 (22.8)	14 ¹ / ₁₆ (36)	9 (23)	16	47777
47735	33 (31.4)	15 ⁵ / ₁₆ (40)	9 ³ / ₄ (25)	16	47778

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)	5¾ (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

Intrigue® Stainless Steel Sauté Pans

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



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47745	3 (2.8)	9 ³ / ₈ (24)	2 ¹ / ₂ (6.4)	18	47773
47746*	6 (5.7)	10 ⁵ / ₈ (28)	3 ⁵ / ₈ (9.3)	18	47774
47747*	9 ¹ / ₂ (9)	14 ¹ / ₈ (36)	3 ¹ / ₂ (8.9)	16	47777

*Includes helper handle

Intrigue Stainless Steel Braziers

- Perfect for long, slow cooking



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	COVER ITEM #
47760	12 (11.4)	14 ¹ / ₈ (36)	4 ³ / ₈ (11.3)	16	47777
47761	18 (17)	15 ⁵ / ₈ (40)	5 ⁵ / ₈ (13.7)	16	47778
47762	24 (22.7)	17 ⁵ / ₈ (46)	5 ⁵ / ₈ (13.7)	16	47779

Intrigue Stainless Steel Covers

- Mirror-finished inside, satin-finished outside



47779

ITEM #	NOMINAL DIAMETER: IN (CM)	HEIGHT OF HANDLE: IN (CM)	THICKNESS: IN (CM)	GAUGE	CASE LOT	ITEM #	NOMINAL DIAMETER: IN (CM)	HEIGHT OF HANDLE: IN (CM)	THICKNESS: IN (CM)	GAUGE	CASE LOT
47780	6 ⁵ / ₈ (16)	1 ¹ / ₈ (4.3)	¹ / ₈ (1.2)	18	1	47776	12 ⁵ / ₈ (32)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	16	1
47770	7 ³ / ₃₂ (18)	1 ¹ / ₈ (4.3)	¹ / ₈ (1.2)	18	1	4777735	13 ³ / ₄ (35)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	16	1
47771	7 ²⁹ / ₃₂ (20)	1 ¹ / ₈ (4.3)	¹ / ₈ (1.2)	18	1	47777	14 ⁷ / ₃₂ (36)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	16	1
47772	8 ²⁹ / ₃₂ (22)	1 ¹ / ₈ (4.3)	¹ / ₈ (1.2)	18	1	47778	15 ²⁹ / ₃₂ (40)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	16	1
47773	9 ³ / ₃₂ (24)	1 ¹ / ₈ (4.3)	¹ / ₈ (1.2)	18	1	4777945	17 ³ / ₄ (45)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	16	1
47774	11 (28)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	18	1	47779	18 ³ / ₃₂ (46)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	18	1
47775	11 ¹³ / ₈ (30)	1 ³ / ₃₂ (5)	¹ / ₈ (1.2)	18	1	—	—	—	—	—	—



COOK WITH SAFETY AND STYLE

Tribute®, Centurion®, Intrigue®, and Optio™ cookware are ideal for use with Vollrath induction ranges.

For more information on Vollrath induction ranges, see pages 29-32.

OPTIO™ COOKWARE



FOR THE VALUE-CONSCIOUS CHEF

- High-chrome stainless steel construction distributes heat quickly and will not pit, discolor, or carry flavors
- Aluminum-clad bottom provides quick and even distribution of heat
- Clad bottom is encapsulated by stainless steel to prevent denting and scratching
- Sauce pots, pans, and stock pots ship with domed covers



3822 Box

Optio Cookware Sets

ITEM #	DESCRIPTION	CASE LOT
3820	Deluxe 6-piece cookware set: 2.75 qt (2.6 L) sauce pan (3802) with lid (3907C), 4 qt (3.8 L) sauce pan (3803) with lid (3908C), 9.5" (24.1 cm) nonstick fry pan (N3809), stainless steel with lid (3910C)	1 set
3822	Deluxe 7-piece cookware set: 1 qt (.95 L) sauce pan (3800) with lid (3900C), 2.75 qt (2.6 L) sauce pan (3802) with lid (3907C), 6.75 qt (6.4 L) sauce pot (3902) with lid (3910C), 9.5" (24.1 cm) stainless steel fry pan (3809) (Note: The 3910C lid fits the 3809 fry pan).	1 set

Optio Fry Pans

- 90-day warranty on nonstick coating made without PFOA



NATURAL FINISH ITEM #	NONSTICK ITEM #	TOP DIA: IN (CM)	BOTTOM DIA: IN (CM)	HEIGHT: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
—	N3817*	7 (17.8)	4¾ (13)	1¾ (4.4)	21	4	3907C
3808	N3808	8 (20.3)	5¾ (15)	1½ (3.8)	21	6	3908C
3809	N3809	9½ (24.1)	7¾ (19)	1¾ (4.4)	21	6	3910C
3811	N3811	11 (27.9)	9¾ (25)	2 (5.1)	21	2	3911C
3812	N3812	12½ (31.8)	10¾ (28)	2¼ (5.7)	21	2	3912C

*Not induction ready

Optio Sauce Pots, Pans, and Stock Pots

- Perfect for long, slow cooking



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #	COVER DIAMETER: IN (CM)	COVER CASE LOT
SAUTÉ PANS								
3801	2½ (2.4)	8 (20.3)	3 (7.6)	21	2	3908C	8 (20.3)	6
3804	4 (3.8)	9½ (24.1)	4¾ (10.8)	21	2	3910C	9½ (24.1)	6
3807	6 (5.7)	11 (27.9)	3¾ (8.9)	21	2	3911C	11 (27.9)	6
SAUCE PANS – SHIP WITH COVER								
3800	1 (.95)	5½ (14)	2¾ (7)	21	6	3900C	5½ (14)	12
3802	2¾ (2.6)	7 (17.8)	4¾ (10.5)	21	6	3907C	7 (17.8)	6
3803	4 (3.8)	8 (20.3)	4¾ (12.1)	21	6	3908C	8 (20.3)	6
3806	6¾ (6.4)	9½ (24.1)	6¾ (16.2)	21	6	3910C	9½ (24.1)	6
SAUCE POTS – SHIP WITH COVER								
3902	6¾ (6.4)	9½ (24.1)	6¾ (16.2)	21	2	3910C	9½ (24.1)	6
3903	10 (9.5)	11 (27.9)	7¾ (18.1)	21	2	3911C	11 (27.9)	6
3904	16 (15.2)	12½ (31.8)	8 (20.3)	21	2	3912C	12½ (31.8)	6
3905	22 (20.9)	14 (35.6)	8¾ (21.6)	21	2	3914C	14 (35.6)	6
STOCK POTS – SHIP WITH COVER								
3501	8 (7.6)	8½ (21.6)	8 (20.3)	21	2	3909C	8½ (21.6)	6
3503	11 (10.5)	9½ (24.1)	9½ (24.1)	21	2	3910C	9½ (24.1)	6
3504	18 (17.1)	11 (27.9)	11 (27.9)	21	2	3911C	11 (27.9)	6
3506	27 (25.7)	12½ (31.8)	12½ (31.8)	21	1	3912C	12½ (31.8)	6
3509	38 (36.1)	14 (35.6)	14¾ (36.2)	21	1	3914C	14 (35.6)	6
3513	53 (50.4)	15¾ (40)	15¾ (40.3)	18	1	3915C	15¾ (40)	6
BRAZIERS								
3810	10 (9.5)	12½ (31.8)	4¾ (11)	21	2	3912C	12½ (31.8)	6
3814	14 (13.3)	14 (35.6)	5¾ (14)	21	2	3914C	14 (35.6)	6
3819	19 (18.1)	15¾ (40)	6 (15.2)	18	1	3915C	15¾ (40)	6

Tri-Ply Stainless Steel Stock Pots

- Carbon steel core bonded within layers of 18-8 stainless steel, which cleans easily and will not react with food
- Solid welded stainless steel handles for durability and easy cleaning
- Liquid measure capacities chemically etched in quarts and liters on inside walls
- Ideal for stocks and storage



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77560	10 (9.5)	10 (25.4)	8 ⁵ / ₁₆ (20.5)	18	1	77572*
77580	12 (11.4)	10 (25.4)	9 ¹ / ₂ (24.1)	18	1	77572*
77600	16 (15.1)	12 (30.5)	8 ¹ / ₂ (21.6)	16	1	77662*
77610	20 (18.9)	12 (30.5)	10 ⁵ / ₁₆ (26.8)	16	1	77662*
77620	24 (22.7)	12 (30.5)	12 ³ / ₈ (31.4)	16	1	77662*
77630	38 ¹ / ₂ (36.4)	14 (35.6)	15 (38.1)	16	1	77682*
77640	57 ¹ / ₂ (54.4)	16 (40.6)	17 (43.2)	16	1	77702*

*Covers sold separately

**Covers are 22-gauge stainless steel

Stainless Steel Stock Pots and Storage Containers*

- 18-8 stainless steel
- Solid-welded stainless steel handles for durability and easy cleaning
- Feature an arc-sprayed aluminum bottom to distribute heat evenly



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
78560*	7 ¹ / ₂ (7.1)	8 ³ / ₈ (21.3)	8 ³ / ₄ (22.2)	24	1	77072**
78580*	11 ¹ / ₂ (10.9)	10 ³ / ₈ (26.4)	8 ³ / ₈ (22.5)	20	1	77112**
78600*	16 (15.1)	12 ¹ / ₄ (31.1)	9 (22.9)	20	1	78672**
78610*	20 (18.9)	12 ¹ / ₄ (31.1)	11 (27.9)	20	1	78672**
78620*	24 (22.7)	12 ¹ / ₄ (31.1)	13 (33)	20	1	78672**
78630*	38 ¹ / ₂ (36.4)	13 ³ / ₈ (35.2)	15 ³ / ₄ (40)	20	1	78682**
78640*	60 (56.8)	16 (40.6)	18 (45.7)	18	1	78702**

*Not recommended for use on induction ranges

**Covers sold separately

***Covers are 24-gauge stainless steel

Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6¹³/₁₆" (17.3 cm)
- Will not color delicate foods



ITEM #	DESCRIPTION	INSET CAPACITY: QT (L)	BODY CAPACITY: QT (L)	CASE LOT
77020*	Complete set includes cover	2 (1.9)	2 (1.9)	1

*Not recommended for use on induction ranges

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® ALUMINUM COOKWARE

- Double-thick bottoms heat evenly and eliminate hot spots
- Double-thick rims remain round for better cover fit
- Flat and domed covers available



Double-thick top stands
up to tough knocks



Welded handles

Wear-Ever Classic Select Heavy-Duty 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
- Available with heavy-duty faucets
- ¼" thick – 3004 aluminum



ITEM #	WITH FAUCET*	CAPACITY: QT (L)	INSIDE DIA: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER**	DOMED COVER**
68616	—	15 (14.3)	10 (25.5)	11½ (29.1)	2	1	67509	67409
68620	—	20 (18.9)	12 (30.6)	10¾ (26.5)	2	1	67521	67421
68624	—	25 (23.8)	12 (30.6)	13¾ (33.4)	2	1	67521	67421
68633	68631*	32 (30.3)	13 (33.2)	14¾ (36.7)	2	1	67533	67433
68640	68641*	40 (37.9)	14 (35.7)	15 (38.3)	2	1	67541	67441
68660	68661*	60 (56.8)	16 (40.8)	17½ (44.6)	2	1	67561	67461
68680	68681*	80 (75.7)	18 (45.9)	18¾ (46.4)	2	1	67581	—
68690	68691*	100 (94.7)	20 (51)	19 (48.5)	2	1	67691	67491
68700	68701*	120 (113.6)	20 (51)	23 (58.7)	2	1	67691	67491

*Not NSF® certified – Jacob's Pride® warranty does not cover stock pots with faucets
Replacement items: 43933-2 screen, 44360-2 gasket kit, 23585-2 faucet, 23534-1 gasket kit

**Covers sold separately

Wear-Ever Classic Select Heavy-Duty Sauce Pots

- Ideal for reducing liquids
- Wider diameter and lower sides provide greater surface area for preparing soups, stews, and sauces
- Solid-welded aluminum handles for durability and easy interior cleaning



ITEM #	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	GAUGE	CASE LOT	FLAT COVER**	DOMED COVER**
68408	8½ (8)	10 (25.5)	6½ (16.6)	2	2	67509	67409
68413	12 (11.4)	12 (30.6)	6¾ (16.3)	2	2	67521	67421
68414	14 (13.3)	12 (30.6)	7¾ (18.9)	2	2	67521	67421
68420	20 (18.9)	13 (33.2)	9 (23)	2	2	67533	67433
68426	26 (24.7)	14 (35.7)	10½ (25.8)	2	1	67541	67441
68434	34 (32.3)	16 (40.8)	10½ (25.8)	2	1	67561	67461
68444	44 (41.8)	18 (45.9)	10¾ (26.5)	2	1	67581	67481
68460	60 (56.8)	20 (51)	11¾ (29.1)	2	1	67691	67491

**Covers sold separately

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

Wear-Ever® Aluminum Double Boilers

- Ideal for delicate food preparation, reheating, preheating, and moisture-free cooking
- Solid-welded aluminum handles for durability and easy interior cleaning
- Eliminates the need for constant stirring
- Ships complete with pot, inset, and cover



SET ITEM #	SECTION	CAPACITY: QT (L)	INSIDE DIAMETER: IN (CM)	INSIDE DEPTH: IN (CM)	CASE LOT	COMPONENT ITEM #
67708	Inset	8½ (8)	10 (25.4)	6¾ (17.5)	1	43047-2
	Pot	10 (9.5)	10 (25.4)	7¾ (19.4)	—	67510
	Cover	—	—	—	—	67509
67711	Inset	11 (10.4)	10 (25.4)	8¾ (22.4)	1	43048-2
	Pot	12 (11.4)	10 (25.4)	9 (22.9)	—	67512
	Cover	—	—	—	—	67509
67717	Inset	17½ (16.6)	12 (30.5)	9¾ (24)	1	43049-2
	Pot	20 (18.9)	12 (30.5)	10½ (26.7)	—	67520
	Cover	—	—	—	—	67521

Wear-Ever Pasta and Vegetable Cooker

- Set includes 18½ qt (17.5 L) 3004 aluminum pot and four perforated (¾" (0.5 cm) diameter holes) stainless steel inserts
- Baskets (3 qt/2.9 L) hold up to 3 servings of pasta
- TriVent® bonded silicone handle rated at 450°F (232°C) for continuous use or 600°F (315°C) for intermittent use
- Pots feature welded handles for easy cleanup and durability



ITEM #	DESCRIPTION	GAUGE	CASE LOT
68127	Pasta cooker set – complete	—	1
REPLACEMENT PARTS			
68130	Basket only	24	1
68129	Pot only – inside diameter 14" (35.6 cm), inside depth 7" (17.8 cm)	8	1

Wear-Ever Boiler/Fryer Sets

- Set includes pot, perforated basket with bail handle, and cover
- Bail handle for easy removal from pot and quick draining
- Ideal for boiling lobster, clams, shrimp, or fish, as well as deep-frying turkeys
- Replacement baskets are 3004 aluminum with bail handle, ¾" (1 cm) embossed feet, and ½" (1.3 cm) holes



SET ITEM #	CAPACITY QT (L)	POT INSIDE DIAMETER: IN (CM)	POT INSIDE DEPTH: IN (CM)	POT GAUGE	BASKET INSIDE DIAMETER: IN (CM)	BASKET INSIDE DEPTH: IN (CM)	BASKET MAX WIDTH AT BAIL: IN (CM)	COVER DIAMETER: IN (CM)	CASE LOT	REPLACEMENT BASKET ITEM #
68271	20 (18.9)	13¾ (33.2)	9 (22.9)	8	11¼ (28.6)	7¼ (18.4)	12½ (31.8)	13¾ (34.6)	1	68289*
68269	32 (30.3)	13¾ (33.2)	14 (35.6)	8	11¼ (28.6)	10¾ (27.6)	12½ (31.8)	13¾ (34.6)	1	68290*
68270	40 (37.9)	14 (35.6)	15¾ (38.3)	8	12½ (31.8)	11¾ (29.8)	13¾ (34.9)	14¾ (37.8)	1	68291*
68272	60 (56.8)	16¾ (42.5)	15¾ (40.3)	10	15½ (39.4)	11¾ (29.8)	16¾ (42.4)	17¾ (45.1)	1	68292*
68273	80 (75.7)	16¾ (42.5)	21¼ (54)	10	15½ (39.4)	16¾ (42.5)	16¾ (42.4)	17¾ (45.1)	1	68293*

*Not recommended for use with stainless steel pots

Wear-Ever® Fryers

- Heavy-duty 3004 aluminum pan with aluminum fryer basket
- Basket features a clip for easy draining and a long handle for easy removal from fryer
- Fryer pan has TriVent® plated handle and riveted helper handle
- Basket holes, $\frac{3}{16}$ " (0.5 cm), promote vigorous deep-fry action for crispier food
- Basket depth: 4" (10.2 cm)



COMPLETE SET ITEM #	CAPACITY: QT (L)	PAN INSIDE DIAMETER: IN (CM)	PAN INSIDE DEPTH: IN (CM)	PAN GAUGE	BASKET INSIDE DIAMETER: IN (CM)	BASKET DEPTH: IN (CM)	CASE LOT	COVER ITEM #	REPLACEMENT BASKET ITEM #
68227	9 (8.5)	12 (30.5)	4 $\frac{7}{8}$ (12.4)	10	11 (27.9)	4 (10.5)	1	67521*	43041
68228	12 (11.4)	14 (35.6)	4 $\frac{1}{2}$ (11.4)	8	12 $\frac{7}{8}$ (32.7)	4 (10.5)	1	67541*	43042

*Cover for use with pot only

Stainless Steel Spaghetti Cooker/Strainer

- Welded stainless steel handle
- Helper hook attaches to side of pot
- Ideal for cooking and draining spaghetti portions



ITEM #	CAPACITY:	DEPTH: IN (CM)	DIAMETER: IN (CM)	CASE LOT
47960	3 qt, 11 oz (3.2 L)	4 (10.2)	8 $\frac{1}{2}$ (21.6)	6

Wear-Ever Steamers/Cookers

- Sold as complete sets only
- 18-gauge 3004 aluminum
- Fit tightly together to retain the maximum steam heat
- Ideal for lightweight cooking applications

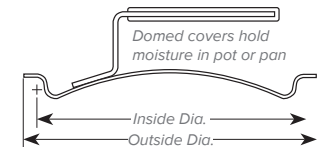
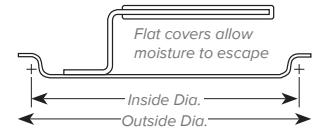


ITEM #	DESCRIPTION	SET COMES WITH	CAPACITY QT (L)	HEIGHT W/O COVER: IN (CM)	HEIGHT W/ COVER: IN (CM)	GAUGE	CASE LOT
68122	Rice/vegetable steamer	3-piece set with base, perforated section, and cover	3 (2.8)	8 $\frac{3}{16}$ (20.8)	11 $\frac{1}{16}$ (28)	18	1
68123	Rice/vegetable steamer	3-piece set with base, perforated section, and cover	5 (4.7)	9 $\frac{9}{16}$ (23.3)	12 (30.5)	18	1
68125	3-tier vegetable steamer	4-piece set with base, two steamer trays, and cover	5 (4.7)	10 $\frac{5}{16}$ (26.2)	12 $\frac{5}{16}$ (31.3)	18	1
68126	Pasta cooker/vegetable steamer	4-piece set with high base pot, boiling basket, steamer insert w/bail handle, and cover w/vent	8 (7.6)	8 $\frac{3}{16}$ (20.8)	10 $\frac{1}{4}$ (26)	18	1

Wear-Ever® Covers for Aluminum Cookware



- 14-gauge 3004 aluminum
- Welded all-natural antimicrobial dipped handle stays cool to the touch and is rated to 350 F (176.6 C)
- Easy-grasp handle design for safety and hanging convenience
- Flat covers: Height with handle: 1 $\frac{1}{8}$ " (4.1 cm)
- Domed covers: Deep satin finish



FLAT COVERS	OUTSIDE DIA: IN (CM)	INSIDE DIA: IN (CM)	HEIGHT W/ HANDLE: IN (CM)
67311	6 $\frac{1}{8}$ (16.8)	6 $\frac{1}{8}$ (15.4)	1 $\frac{1}{8}$ (4.1)
67327	7 $\frac{1}{8}$ (20)	7 $\frac{1}{8}$ (18.1)	1 $\frac{1}{8}$ (4.1)
67312	8 $\frac{3}{8}$ (21.1)	7 $\frac{1}{8}$ (20)	1 $\frac{1}{8}$ (4.1)
67313	9 $\frac{3}{8}$ (23.3)	8 $\frac{3}{8}$ (22.3)	1 $\frac{1}{8}$ (4.1)
67314	9 $\frac{3}{8}$ (24.9)	9 $\frac{3}{8}$ (23.6)	1 $\frac{1}{8}$ (4.1)
67315	10 $\frac{1}{2}$ (26.7)	9 $\frac{3}{8}$ (25)	1 $\frac{1}{8}$ (4.1)
67509	10 $\frac{3}{4}$ (27.3)	10 $\frac{1}{8}$ (25.7)	1 $\frac{1}{8}$ (4.1)
67317	11 $\frac{1}{8}$ (28.4)	10 $\frac{1}{8}$ (27.1)	1 $\frac{1}{8}$ (4.1)
67318	12 (30.5)	11 $\frac{1}{8}$ (29.1)	1 $\frac{1}{8}$ (4.1)
67320	12 $\frac{3}{8}$ (31.4)	11 $\frac{3}{8}$ (30.1)	1 $\frac{1}{8}$ (4.1)
67521	12 $\frac{3}{4}$ (32.4)	12 $\frac{1}{8}$ (30.7)	1 $\frac{1}{8}$ (4.1)
67533	13 $\frac{1}{8}$ (34.4)	13 $\frac{1}{8}$ (33.3)	1 $\frac{1}{8}$ (4.1)
67541	14 $\frac{1}{8}$ (37.8)	14 $\frac{3}{8}$ (36)	1 $\frac{1}{8}$ (4.1)
67561	17 $\frac{1}{8}$ (43.5)	16 $\frac{1}{4}$ (41.3)	1 $\frac{1}{8}$ (4.1)
67581	18 $\frac{1}{8}$ (47.9)	18 $\frac{3}{8}$ (46.1)	1 $\frac{1}{8}$ (4.1)
67691	20 $\frac{1}{8}$ (53)	20 $\frac{3}{8}$ (51.2)	1 $\frac{1}{8}$ (4.1)

DOMED COVERS	OUTSIDE DIA: IN (CM)	INSIDE DIA: IN (CM)	HEIGHT W/ HANDLE IN (CM)	CASE LOT
67411	6 $\frac{1}{8}$ (16.8)	5 $\frac{1}{8}$ (14.9)	2 $\frac{1}{8}$ (5.2)	1
67427	7 $\frac{1}{8}$ (20)	7 $\frac{1}{8}$ (18.1)	2 $\frac{1}{8}$ (5.2)	1
67412	8 $\frac{3}{8}$ (21.3)	7 $\frac{1}{2}$ (19.1)	2 $\frac{1}{8}$ (5.4)	1
67413	9 $\frac{3}{8}$ (23.8)	8 $\frac{1}{2}$ (21.6)	2 $\frac{1}{8}$ (5.4)	1
67424	10 (25.4)	8 $\frac{3}{4}$ (22.2)	2 $\frac{1}{8}$ (5.6)	1
—	—	—	—	1
67409	10 $\frac{3}{4}$ (27.3)	9 $\frac{3}{4}$ (24.8)	2 $\frac{1}{4}$ (5.7)	1
67417	11 $\frac{1}{8}$ (28.9)	10 $\frac{1}{2}$ (26.7)	2 $\frac{3}{8}$ (5.6)	1
—	—	—	—	1
—	—	—	—	1
67421	12 $\frac{7}{8}$ (32.7)	11 $\frac{1}{4}$ (29.8)	2 $\frac{5}{8}$ (5.8)	1
67433	13 $\frac{3}{8}$ (34.4)	13 $\frac{1}{8}$ (33.3)	2 $\frac{5}{8}$ (5.8)	1
67441	14 $\frac{1}{8}$ (37.8)	14 $\frac{3}{8}$ (36)	2 $\frac{7}{8}$ (6.2)	1
67461	17 $\frac{1}{8}$ (43.5)	16 $\frac{1}{4}$ (41.3)	2 $\frac{7}{8}$ (6.2)	1
—	—	—	—	1
67491	20 $\frac{1}{8}$ (53)	20 $\frac{3}{8}$ (51.2)	2 $\frac{7}{8}$ (6.5)	1

Replacement Handles

- Silicone insulating sleeve
- Oven safe to 450°F (232°C) continuously or 600°F (316°C) intermittently



Cool Handle® replacements



Purple silicone replacements

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
TRIVENT® REPLACEMENTS			
6100*	Small TriVent sleeve, pack of 3	4 $\frac{1}{2}$ (11.3)	1
6101*	Medium TriVent sleeve, pack of 3	5 $\frac{3}{8}$ (13.7)	1
6102*	Large TriVent sleeve, pack of 3	6 $\frac{1}{8}$ (15.6)	1

*Display-ready 3-pack



TriVent replacements



Intended replacement



NOT intended for use over plain handle

ITEM #	DESCRIPTION	LENGTH: IN (CM)	CASE LOT
COOL HANDLE® REPLACEMENTS			
3011	Small Cool Handle III	4 (10.2)	12
3010	Medium Cool Handle II	4 $\frac{1}{2}$ (11.4)	12
3009	Large Cool Handle I	6 $\frac{1}{8}$ (16.8)	12

PURPLE SILICONE REPLACEMENT SLEEVES			
10815P	Medium Purple Replacement Sleeve	4 $\frac{1}{8}$ (11.3)	36
10816P	Large Purple Replacement Sleeve	5 $\frac{1}{8}$ (13.0)	36

Cool Handle replacements sold only in full-case packs of 12