

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) | 9¾ (23.8) | 11 (27.9) | 77073* | 8¾ (21.4) | Round | 24 | 78560 | 24 | 77072 | 78180* |
| 77110 | 11 (10.4) | 11½ (10.9) | 11¾ (29.1) | 11 (27.9) | 77113* | 8¾ (22.2) | Flat | 24 | 78580 | 20 | 77112 | 78200* |
| 77130 | 20 (18.9) | 20 (18.9) | 12½ (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) | 3¾ (9.1) | 6½ (16.5) | 6 | — | — |
| 78431 | 78331 | 3 (2.8) | 7½ (20.2) | 4¾ (11.3) | 6½ (16.5) | 6 | 79120 | 6 |
| 78441 | 78341 | 4½ (4.3) | 9¾ (24) | 5¼ (13.3) | 7¾ (19.7) | 4 | 79220 | 4 |
| 78451 | 78351 | 5½ (5.2) | 10¾ (25.7) | 5¾ (14.3) | 7¾ (19.7) | 4 | 69410 | 1 |
| 78471* ** | 78371* ** | 7 (6.6) | 10¾ (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) | 1¾ (4.4) | 16 | 12 |
| 58910 | 9¾ (23.8) | 1¾ (4.8) | 16 | 6 |
| 58920 | 11 (27.9) | 1¾ (4.9) | 16 | 6 |
| 58930 | 12½ (31.8) | 2½ (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) | 1¾ (4.4) | 16 | 6 |
| 59910 | 9¾ (23.8) | 1¾ (4.8) | 16 | 6 |
| 59920 | 11 (27.9) | 1¾ (4.9) | 16 | 2 |

Note: Covers not available