



professional**cookware**

This Cookware supplement features our complete line of cookware and bakeware. Included are new Standard Weight Cookware & Lids, and new Roast & Bake Pans. Use this supplement in place of the Professional Cookware section in the May, 2010 Foodservice Catalog.

Oklahoma City, OK 73131 • 800.654.8210 • www.carlislefsp.com
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CARLISLE
FoodService Products

professional **cookware:**



A 60708RS **Δ C** 8" SSAL™ Fry Pan (60908C)
Pack 12 ea Cs Wt./Cube 17.00/0.69

B 60710RS **Δ C** 10" SSAL™ Fry Pan (60910C)
Pack 6 ea Cs Wt./Cube 16.00/0.68

SSAL 2000™ FRY PANS

Finest 18-8 stainless interior is permanently bonded to hard aluminum body to create the ultimate fry pan for any foodservice environment. Aluminum body ensures maximum heat transfer throughout the pan and eliminates hot spots and scorching. Easy care stainless interior is incredibly durable and will not react with food or discolor sauces. NSF Listed. Special rivet design securely attaches handle to pan; bond will not loosen like traditional rivets.

C 60712RS **Δ C** 12" SSAL™ Fry Pan (60912C)
Pack 6 ea Cs Wt./Cube 19.00/0.78

NSF Listed products are designated with a Δ
Cash 'N Carry products are designated with a C

Fry Pans come with removable Dura-Kool™ sleeves



Cash 'N Carry

Selected products also available in a cash 'n carry pack. See page 283 of the foodservice catalog.

Covers sold separately on page 8;

recommended covers are listed in parenthesis after product description.



TRADITIONAL ALUMINUM FRY PANS

Gently sloped sides are ideal for turning, flipping, and removing foods. Aluminum material provides excellent heat transfer. NSF Listed. Hard 3004 aluminum body stands up to the toughest foodservice environment.

D 60907RS **Δ C** 7" Aluminum Fry Pan (60907C)
Pack 12 ea Cs Wt./Cube 15.00/0.53

E 60908RS **Δ C** 8" Aluminum Fry Pan (60908C)
Pack 12 ea Cs Wt./Cube 19.00/0.77

F 60910RS **Δ C** 10" Aluminum Fry Pan (60910C)
Pack 6 ea Cs Wt./Cube 16.00/0.76

G 60912RS **Δ C** 12" Aluminum Fry Pan (60912C)
Pack 6 ea Cs Wt./Cube 21.00/1.13

H 60914RS **Δ C** 14" Aluminum Fry Pan (60914C)
Pack 3 ea Cs Wt./Cube 15.00/1.42

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EXCALIBUR® FRY PANS

Excalibur®'s revolutionary reinforced non-stick coating is superior to any standard coating. Stainless steel reinforced non-stick coating is micro-bonded to the substrate of the pan creating a multi-layer surface that easily releases food and resists scratching better than traditional non-stick surfaces. Excalibur® cooks food evenly without the need for added fat or oil. Hard 3004 aluminum body stands up to the toughest foodservice environment. NSF Listed. Use with High Heat Turner shown on page 186 of the foodservice catalog.



Excalibur® surface resists scratching from metal utensils better than any other coating



A 60907XRS **Δ C** 7" Excalibur® Fry Pan (60907C)
Pack 12 ea Cs Wt./Cube 15.00/0.53

B 60908XRS **Δ C** 8" Excalibur® Fry Pan (60908C)
Pack 12 ea Cs Wt./Cube 19.00/0.77

C 60910XRS **Δ C** 10" Excalibur® Fry Pan (60910C)
Pack 6 ea Cs Wt./Cube 16.00/0.76

D 60912XRS **Δ C** 12" Excalibur® Fry Pan (60912C)
Pack 6 ea Cs Wt./Cube 21.00/1.13

E 60914XRS **Δ C** 14" Excalibur® Fry Pan (60914C)
Pack 3 ea Cs Wt./Cube 15.00/1.42

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Excalibur® is a registered trademark of Whitford B. U. Corp.

TEFLON SELECT® FRY PANS

Teflon Select®, DuPont®'s professional non-stick surface is extremely durable and extra smooth. NSF Listed. Improved coating features 75% greater longevity and 75% more resistance to abrasion than regular Teflon®. Hard 3004 aluminum body stands up to the toughest foodservice environment. Use with High Heat Turner shown on page 186 of the foodservice catalog.

F 60907SERS **Δ C** 7" Teflon Select® Fry Pan (60907C)
Pack 12 ea Cs Wt./Cube 15.00/0.53

G 60908SERS **Δ C** 8" Teflon Select® Fry Pan (60908C)
Pack 12 ea Cs Wt./Cube 19.00/0.77

H 60910SERS **Δ C** 10" Teflon Select® Fry Pan (60910C)
Pack 6 ea Cs Wt./Cube 16.00/0.76

I 60912SERS **Δ C** 12" Teflon Select® Fry Pan (60912C)
Pack 6 ea Cs Wt./Cube 21.00/1.13

J 60914SERS **Δ C** 14" Teflon Select® Fry Pan (60914C)
Pack 3 ea Cs Wt./Cube 15.00/1.42

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* Teflon® is a registered trademark of E.I. DuPont® DeNemours & Co., Inc.

**Covers sold separately on page 8;
recommended covers are listed in
parenthesis after product description.**





VERSATA SELECT™ COOKWARE

Heavy-duty 18-10 stainless steel cookware is induction ready. Rolled edges for added strength and easy pouring. High polish rims are perfect for display cooking. Encapsulated bottoms have two layers of stainless steel with a thick aluminum core for superior heat diffusion on either induction or conventional cook tops. Stock and sauce pots have loop handle design. Easy clean satin finish interior allows you to cook with less fat or oil.



STOCK POTS

Perfect for preparing soups, pasta, or long-simmering stocks and sauces.

A 601109 **Δ C** 9 qt Versata Select™ Stock Pot (606009)
Pack 1 ea Cs Wt./Cube 4.76/0.61

601112 **Δ C** 12 qt Versata Select™ Stock Pot (606010)
Pack 1 ea Cs Wt./Cube 5.47/0.76

601116 **Δ C** 16 qt Versata Select™ Stock Pot (606011)
Pack 1 ea Cs Wt./Cube 6.99/0.98

601125 **Δ C** 24 qt Versata Select™ Stock Pot (606013)
Pack 1 ea Cs Wt./Cube 10.00/1.85

601132 **Δ C** 32 qt Versata Select™ Stock Pot (606014)
Pack 1 ea Cs Wt./Cube 11.68/1.73

601144 **Δ C** 40 qt Versata Select™ Stock Pot (606015)
Pack 1 ea Cs Wt./Cube 15.87/2.10

601164 **Δ C** 60 qt Versata Select™ Stock Pot (606016)
Pack 1 ea Cs Wt./Cube 18.38/3.18

*Not Induction Ready

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**Covers sold separately on page 5 ;
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SAUCE POTS

Wider pots with lower sidewalls for smaller preparations. Use for foods cooked with liquid over medium heat that require frequent stirring or handling.

601175 **Δ C** 6 qt Versata Select™ Sauce Pot (606009)
Pack 1 ea Cs Wt./Cube 4.41/0.44

B 601111 **Δ C** 10 qt Versata Select™ Sauce Pot (606011)
Pack 1 ea Cs Wt./Cube 5.73/0.65

601119 **Δ C** 18 qt Versata Select™ Sauce Pot (606014)
Pack 1 ea Cs Wt./Cube 8.49/0.66

601123 **Δ C** 22 qt Versata Select™ Sauce Pot (606014)
Pack 1 ea Cs Wt./Cube 9.55/1.29

601133 **Δ C** 32 qt Versata Select™ Sauce Pot (606015)
Pack 1 ea Cs Wt./Cube 11.11/1.66

601146 **Δ* C** 40 qt Versata Select™ Sauce Pot (606017)
Pack 1 ea Cs Wt./Cube 16.25/2.26

*Not Induction Ready

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Cash 'N Carry

Selected products also available in a cash 'n carry pack.
See page 283 of the foodservice catalog.

SAUCE PANS

Wide base diameters provide more surface area for stirring and working with food. Use for reducing sauces, or cooking soups and gravies.

601025 **Δ C** 2-1/2 qt Versata Select™ Sauce Pan (606006)
Pack 1 ea Cs Wt./Cube 2.49/0.20

A 601045 **Δ C** 4-1/2 qt Versata Select™ Sauce Pan (606007)
Pack 1 ea Cs Wt./Cube 3.31/1.43

B 601075 **Δ C** 7 qt Versata Select™ Sauce Pan (606009)
Pack 1 ea Cs Wt./Cube 4.43/0.52

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FRY PANS

Heavy-duty 18-10 stainless steel with encapsulated aluminum base for superior heat diffusion on either induction or conventional cook tops. Rolled edges for added strength and easy pouring. Stainless surface will not react with food or discolor sauces. Easy clean satin finish interior allows you to cook with less fat or oil.

VERSATA™ FRY PANS WITH EXCALIBUR® NON-STICK COATING

New Versata™ Fry pans with Excalibur® stainless steel reinforced non-stick coating. Coating is micro-bonded to the substrate of the pan creating a multi-layer surface that easily releases food and resists scratching better than traditional non-stick surfaces.

VERSATA FRY PANS

C 601008 **Δ C** 7" Versata Select™ Fry Pan (606007)
Pack 1 ea Cs Wt./Cube 1.90/0.11

601009 **Δ C** 10" Versata Select™ Fry Pan (606009)
Pack 1 ea Cs Wt./Cube 2.42/0.45

D 601012 **Δ C** 12" Versata Select™ Fry Pan (606122)
Pack 1 ea Cs Wt./Cube 3.64/0.34

601014 **Δ C** 14" Versata Select™ Fry Pan (606014)
Pack 1 ea Cs Wt./Cube 5.11/0.47

VERSATA NON-STICK FRY PANS

E 601008X **Δ C** 7" Versata Select™ Coated Fry Pan (606007)
Pack 1 ea Cs Wt./Cube 1.90/0.11

F 601009X **Δ C** 10" Versata Select™ Coated Fry Pan (606009)
Pack 1 ea Cs Wt./Cube 2.42/0.45

601012X **Δ C** 12" Versata Select™ Coated Fry Pan (606122)
Pack 1 ea Cs Wt./Cube 3.64/0.34

601014X **Δ C** 14" Versata Select™ Coated Fry Pan (606014)
Pack 1 ea Cs Wt./Cube 5.11/0.47

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Excalibur® is a registered trademark of Whitford B. U. Corp.

COVERS

Domed covers fit snugly on the pans creating a self-basting effect by allowing moisture to condense and return to the pan. Strong welds insure long life.

606006 **Δ** 6-1/2" Cover fits 601025
Pack 6 ea Cs Wt./Cube 4.50/0.40

G 606007 **Δ** 7-7/8" Cover fits 601045, 601008
Pack 6 ea Cs Wt./Cube 5.11/0.59

606009 **Δ** 9-1/2" Cover fits 601109, 601175, 601075, 601009
Pack 6 ea Cs Wt./Cube 7.80/0.83

H 606010 **Δ** 10-1/4" Cover fits 601112
Pack 6 ea Cs Wt./Cube 10.00/1.85

606011 **Δ** 11" Cover fits 601116, 601111
Pack 6 ea Cs Wt./Cube 8.93/1.30

606122 **Δ** 12-1/2" Cover fits 601012
Pack 6 ea Cs Wt./Cube 12.43/1.64

606013 **Δ** 13-1/8" Cover fits 601125
Pack 6 ea Cs Wt./Cube 13.62/2.18

606014 **Δ** 14-1/4" Cover fits 601132, 601119, 601014, 601123
Pack 6 ea Cs Wt./Cube 16.31/2.39

NSF Listed products are designated with a Δ



Cash 'N Carry
Selected products also available in a cash 'n carry pack. See page 283 of the foodservice catalog.



Covers sold separately on page 7; recommended covers are listed in parenthesis after product description.



Dura-Kool™ Sleeves sold separately on page 304 in the foodservice catalog

SAUTÉ PANS

Low sided sauté pans are designed for high heat browning or quick cooking. Heavy weight aluminum.

G 61905 **Δ C** 5 qt Sauté Pan (61905C)
Pack 6 ea Cs Wt./Cube 18.00/2.18

H 61907 **Δ C** 7 qt Sauté Pan (61907C)
Pack 6 ea Cs Wt./Cube 15.00/2.40

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STANDARD WEIGHT ALUMINUM COOKWARE

Heavy weight cookware is made from 3003 alloy that allows cookware to heat rapidly and retain even heat. Double thick top edge and base for superior strength and shape retention. NSF Listed.

STOCK POTS

Perfect for preparing soups, pastas, or long-simmering stocks and sauces. Can also be used with our stainless steel baskets for steaming, boiling, or deep frying.

A 61210 **Δ C** 10 qt Standard Weight Stock Pot (61210C)
Pack 1 ea Cs Wt./Cube 4.00/0.53

61212 **Δ C** 12 qt Standard Weight Stock Pot (61212C)
Pack 1 ea Cs Wt./Cube 4.30/0.79

61216 **Δ C** 16 qt Standard Weight Stock Pot (61216C)
Pack 1 ea Cs Wt./Cube 5.20/0.97

B 61220 **Δ C** 20 qt Standard Weight Stock Pot (61220C)
Pack 1 ea Cs Wt./Cube 6.50/1.20

61224 **Δ C** 24 qt Standard Weight Stock Pot (61224C)
Pack 1 ea Cs Wt./Cube 6.50/1.43

61232 **Δ C** 32 qt Standard Weight Stock Pot (61232C)
Pack 1 ea Cs Wt./Cube 9.10/1.89

61240 **Δ C** 40 qt Standard Weight Stock Pot (61240C)
Pack 1 ea Cs Wt./Cube 9.80/2.30

C 61260 **Δ C** 60 qt Standard Weight Stock Pot (61260C)
Pack 1 ea Cs Wt./Cube 13.80/3.40

61280 **Δ C** 80 qt Standard Weight Stock Pot (61280C)
Pack 1 ea Cs Wt./Cube 15.90/4.27

61200 **Δ C** 100 qt Standard Weight Stock Pot (61200C)
Pack 1 ea Cs Wt./Cube 17.60/4.94

NSF Listed products are designated with a Δ

BRAZIER

Brazier's wide surface is perfect for browning meats and simmering stews. Heavy plated loop handles for easy transport. Optional covers maintain moist heat for slow cooking.

61115 **Δ C** 15 qt Standard Weight Brazier (61232C)
Pack 1 ea Cs Wt./Cube 9.24/0.81

D 61120 **Δ C** 20 qt Standard Weight Brazier (61120C)
Pack 1 ea Cs Wt./Cube 11.66/0.92

E 61125 **Δ C** 25 qt Standard Weight Brazier (61125C)
Pack 1 ea Cs Wt./Cube 11.66/0.92

F 61130 **Δ C** 30 qt Standard Weight Brazier (61130C)
Pack 1 ea Cs Wt./Cube 13.64/1.59

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Cash 'N Carry

Selected products also available in a cash 'n carry pack. See page 283 of the foodservice catalog.

STRAIGHT SIDED ALUMINUM SAUCE PANS

Rounded corners for easy stirring, helps prevent thick sauces from burning. Heavy-duty straight-sided pan's thick base provides quick and even heating for thorough cooking. NSF Listed.

A 61302 **Δ C** 2-1/2 qt Standard Weight Sauce Pan (61302C)
Pack 6 ea Cs Wt./Cube 14.00/2.01

61308 **Δ C** 8-1/2 qt Standard Weight Sauce Pan (61308C)
Pack 6 ea Cs Wt./Cube 28.87/3.50

B 61305 **Δ C** 5 qt Standard Weight Sauce Pan (61305C)
Pack 6 ea Cs Wt./Cube 19.00/4.66

NSF Listed products are designated with a **Δ**

TAPERED ALUMINUM SAUCE PANS

Tapered shape reduces contact with direct heat source and encourages cooking by diffusing heat from the side walls. Sides are gently sloped and corners are rounded for easy stirring. Tapered design nests for convenient storage. Extra wide lip adds durability and offers more precise pouring. 14 qt saucepan has side handle to aid lifting. NSF Listed.

C 61702 **Δ C** 2-1/2 qt Tapered Sauce Pan (61702C)
Pack 6 ea Cs Wt./Cube 9.50/0.78

E 61708 **Δ C** 8-1/2 qt Tapered Sauce Pan (61708C)
Pack 6 ea Cs Wt./Cube 20.70/3.82

61704 **Δ C** 4-1/2 qt Tapered Sauce Pan (61704C)
Pack 6 ea Cs Wt./Cube 12.80/3.17

61710 **Δ C** 10 qt Tapered Sauce Pan (61710C)
Pack 6 ea Cs Wt./Cube 22.00/4.87

D 61707 **Δ C** 6 qt Tapered Sauce Pan (61707C)
Pack 6 ea Cs Wt./Cube 17.00/2.92

NSF Listed products are designated with a **Δ**

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HEAVY-DUTY COVERS

Carlisle's unique reinforced design resists dents and holds its shape better than old-fashioned lids. Extra heavy-duty covers are fabricated from hard 3004 aluminum to stand up to the toughest foodservice environment. Open looped handles are securely riveted. NSF Listed.

F 61120C **Δ** Cover for 61120
Pack 6 ea Cs Wt./Cube 12.80/1.71

61220C **Δ** Cover for 61220
Pack 6 ea Cs Wt./Cube 6.00/0.69

61125C **Δ** Cover for 61225
Pack 6 ea Cs Wt./Cube 14.80/1.96

H 61224C **Δ** Cover for 61224
Pack 6 ea Cs Wt./Cube 6.00/0.82

61130C **Δ** Cover for 61130
Pack 6 ea Cs Wt./Cube 19.60/2.75

61232C **Δ** Cover for 61232 & 61115
Pack 6 ea Cs Wt./Cube 10.60/1.32

61200C **Δ** Cover for 61200
Pack 6 ea Cs Wt./Cube 19.58/2.72

61240C **Δ** Cover for 61240
Pack 6 ea Cs Wt./Cube 11.20/1.45

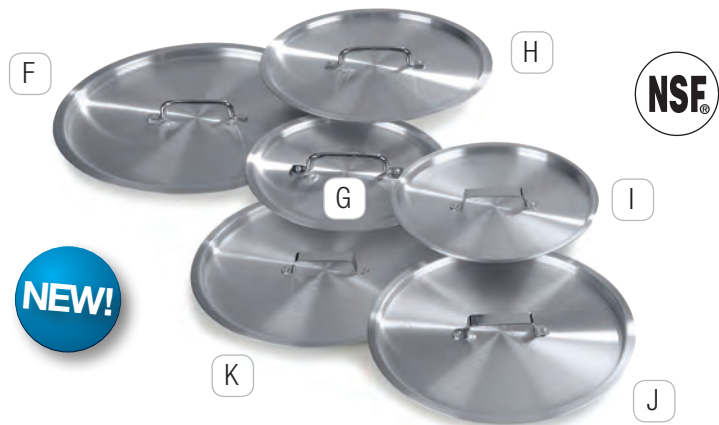
G 61210C **Δ** Cover for 61210 & 61212
Pack 6 ea Cs Wt./Cube 4.40/0.52

61260C **Δ** Cover for 61260
Pack 6 ea Cs Wt./Cube 14.80/1.96

61216C **Δ** Cover for 61216
Pack 6 ea Cs Wt./Cube 6.00/0.63

61280C **Δ** Cover for 61280
Pack 6 ea Cs Wt./Cube 17.00/2.36

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61302C **Δ** Cover for 61302
Pack 6 ea Cs Wt./Cube 3.10/0.33

J 61708C **Δ** Cover for 61708
Pack 6 ea Cs Wt./Cube 5.30/0.59

I 61305C **Δ** Cover for 61305
Pack 6 ea Cs Wt./Cube 4.20/0.48

61710C **Δ** Cover for 61710
Pack 6 ea Cs Wt./Cube 6.00/0.78

61308C **Δ** Cover for 61308
Pack 6 ea Cs Wt./Cube 5.10/0.55

K 61905C **Δ** Cover for 61905
Pack 6 ea Cs Wt./Cube 6.00/0.69

61702C **Δ** Cover for 61702
Pack 6 ea Cs Wt./Cube 3.10/0.33

61907C **Δ** Cover for 61907
Pack 6 ea Cs Wt./Cube 8.30/0.75

61704C **Δ** Cover for 61704
Pack 6 ea Cs Wt./Cube 3.80/0.42

61707C **Δ** Cover for 61707
Pack 6 ea Cs Wt./Cube 5.10/0.55

professional cookware:

DOMED FRY PAN COVERS

Domed covers fit snugly on the pans creating a self-basting effect by allowing moisture to condense and return to the pan. Strong welds on handle insure long life.

60907C Δ 7" Dome Fry Pan Cover
Pack 6 ea Cs Wt./Cube 3.10/0.30

A 60908C Δ 8" Dome Fry Pan Cover
Pack 6 ea Cs Wt./Cube 4.00/0.38

B 60910C Δ 10" Dome Fry Pan Cover
Pack 6 ea Cs Wt./Cube 5.55/0.57

60912C Δ 12" Dome Fry Pan Cover
Pack 6 ea Cs Wt./Cube 8.00/0.72

C 60914C Δ 14" Dome Fry Pan Cover
Pack 3 ea Cs Wt./Cube 5.85/0.35

NSF Listed products are designated with a Δ



COVER GUIDE

Cover Fits Item No(s)

FRY PAN DOME COVERS

Cover	Fits Item No(s)
60907C	60907RS 60907SERS 60907XRS
60908C	60708RS 60908RS 60908SERS 60908XRS
60910C	60710RS 60910RS 60910SERS 60910XRS
60912C	60712RS 60912RS 60912SERS 60912XRS
60914C	60914RS 60914SERS 60914XRS

Cover Fits Item No(s)

VERSATA SELECT COVERS (Shown on pg 5)

606006	601025
606007	601008 601008X 601045
606009	601009 601009X 601075 601109 601175
606010	601112
606011	601111 601116
606122	601012 601012X
606013	601125
606014	6011014 6011014X 601119 601123 601132
606015	601133 601144
606017	601146
606016	601164



BURGER COVER

Accelerates cooking on grill tops; helps retain flavor and moisture; heat resistant knob is cool to the touch; aluminum cover provides quick and even heating for thorough cooking.

D 60103 6" Burger Cover
Pack 12 ea Cs Wt./Cube 4.00/0.81

DOUBLE BOILER

Heavy-duty construction and extra thick base for superior thermal conductivity; prevents scorching of delicate sauces, chocolate, and more. Traditional weight satin finish cookware offers long lasting performance. Durable rolled edge with sanitary open bead. NSF Listed. Double boiler includes stock pot insert and cover; inserts are also available separately.

A 60921 Δ 12 qt Double Boiler w/12 qt Insert
Pack 1 ea Cs Wt./Cube 10.00/1.72

60934 Δ 20 qt Double Boiler w/16 qt Insert
Pack 1 ea Cs Wt./Cube 13.00/2.17

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A

SECTIONAL PASTA COOKERS

Ideal for pasta, vegetables, and seafood. Save time, energy, and space by cooking multiple portions in one pot. Stainless steel inserts with 1/8" holes feature cool-touch handles and can be hooked on the side of the pot for easy draining. Complete unit includes 20 qt pot and 4 quarter size inserts.

B 60100PC Quarter Size Sectional Pasta Cooker
includes 20 qt pot w/4 inserts
Pack 1 ea Cs Wt./Cube 16.00/2.35

60101 Quarter Size Perforated Insert
(list price is for 1 insert)
Pack 4 ea Cs Wt./Cube 9.00/2.05

60102 20 qt Pot for Pasta Cooker Combination
Pack 2 ea Cs Wt./Cube 15.00/2.20



B



C

D

E

BASKETS

Carlisle offers a choice of baskets: Rust free 18-8 stainless steel is perfect for cooking or reheating single servings of pasta. 18-8 baskets can also be used for small batch frying or breading. Stainless baskets feature cool-touch handles and heavy-duty chrome steel hook for draining basket.

Chrome plated nickel steel basket is designed for small batch deep frying. Mesh fryer basket not intended for use in water.

CHROME PLATED

601000 8-3/4" Mesh Fryer Basket
Pack 12 ea Cs Wt./Cube 17.00/1.66

601001 9-3/4" Mesh Fryer Basket
Pack 12 ea Cs Wt./Cube 19.00/2.41

C 601002 11-1/2" Mesh Fryer Basket
Pack 12 ea Cs Wt./Cube 25.00/3.10

601003 13-1/2" Mesh Fryer Basket
Pack 12 ea Cs Wt./Cube 39.00/4.22

STAINLESS STEEL

D 601028 8-3/4" 18-8 SS Fryer Basket
Pack 12 ea Cs Wt./Cube 18.00/2.92

E 601029 9-3/4" 18-8 SS Fryer Basket
Pack 12 ea Cs Wt./Cube 20.00/2.92

601031 11-1/2" 18-8 SS Fryer Basket
Pack 12 ea Cs Wt./Cube 26.00/2.92



A



B



C

NEW!

ROAST & BAKE PANS

Extra large, heavy-duty sizes capable of holding multiple roasts, hams, or turkeys. Reinforced rolled edge for added strength. NSF Listed. 60306, 601923 have securely riveted drop handles for easier and safer lifting of heavy loads.

NSF®

A 60306 Δ 21 ga, 8 qt Bake Pan w/
Drop Handles 17" x 11" x 2-1/2"
Pack 6 ea Cs Wt./Cube 27.55/2.97

B 601922 Δ 17 ga, 13-1/2 qt Bake Pan
26" x 18" x 2-1/4"
Pack 4 ea Cs Wt./Cube 51.54/2.58

C 601923 Δ 17 ga, 19 qt Bake Pan w/
Drop Handles 26" x 18" x 3-1/2"
Pack 6 ea Cs Wt./Cube 40.04/1.79

NSF Listed products are designated with a Δ

NEW!

COMMERCIAL WEIGHT DOUBLE ROASTERS

Commercial weight aluminum roasters are equipped with 2 steel reinforced bands for extra heavy usage. Pans feature seamless drawn sanitary open bead. Covers and bases can also be used individually as open roasters. Full size pans fit standard bakers racks. Drop handles are securely riveted. 60345's fabricated lugs hold top securely in place.



D

D 60346 Δ Double Roaster 24" x 18" x
9" (60344 & 60345)
Pack 1 ea Cs Wt./Cube 22.00/2.12

F 60345 Δ 16 ga, 26 qt Roast Pan
(use as base) 24" x 18" x 4-1/2"
Pack 2 ea Cs Wt./Cube 38.14/3.69

E 60344 Δ 16 ga, 26 qt Roast Pan
(use as cover) 24" x 18" x 4-1/2"
Pack 2 ea Cs Wt./Cube 37.70/3.48

NSF Listed products are designated with a Δ

NSF®



E



F

STEELUMINUM PANS

Steeluminum pans are the ultimate choice for baking breads, cupcakes, muffins, and cakes. The special finish provides greater heat transfer for lower baking temperatures, shorter baking time, and better looking, more uniform baked goods. Corrosion-resistant material withstands temperatures in excess of 700°F. Choose from a large selection of pans and muffin tins. Individual seamless cups are locked into heavy frames.

MUFFIN PANS

A 601829 24 Cup/1-3/4 oz Mini-Muffin/Cupcake Pan
Pack 6 ea Cs Wt./Cube 24.00/0.61

601830 12 Cup/3-1/2 oz Heavy-Duty Cupcake Pan
Pack 12 ea Cs Wt./Cube 21.00/0.58

B 601840 24 Cup/3-1/2 oz Heavy-Duty Cupcake Pan
Pack 6 ea Cs Wt./Cube 32.00/0.79

C 601834 12 Cup/4 oz Large Cup Cupcake Pan
Pack 6 ea Cs Wt./Cube 9.15/0.55

D 601837 12 Cup/6 oz Extra Large Cup Cupcake Pan
Pack 6 ea Cs Wt./Cube 27.00/0.90

MINI LOAF PANS

E 606902 6 Loaf Mini Loaf Pan
Pack 6 ea Cs Wt./Cube 22.00/1.04

F 606903 12 Loaf Mini Loaf Pan
Pack 6 ea Cs Wt./Cube 24.00/1.16

BUN PANS & SHEET PANS

Sturdy bun pans for baking, transporting, and displaying cookies, bread, and pastries. Aluminum surface allows even browning of foods. Manufactured from extra hard, tempered aluminum alloy with galvanized steel wire reinforced bead. Tapered shape stacks for storage. Use with Icing Grates shown to right.

G 601825 18 ga, Full Size Sheet Pan 25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 39.00/1.59

601826 16 ga, Heavy-Duty Full Size Sheet Pan 25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 46.00/1.59

H 601824 18 ga, Half Size Bun Pan 17-13/16" x 12-7/8" x 1"
Pack 12 ea Cs Wt./Cube 21.60/0.93

I 601828 18 ga, Perforated Full Size Sheet Pan 25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 36.00/1.59

BREAD PANS

J 604144 1 lb Loaf Bread Pan
Pack 12 ea Cs Wt./Cube 14.00/0.60

K 604174 1-1/2 lb Loaf Bread Pan
Pack 12 ea Cs Wt./Cube 17.00/1.39

PULLMAN PANS

L 602164 32 oz Pullman Pan w/ Cover
Pack 12 ea Cs Wt./Cube 34.00/2.40

602164C Pullman Pan Cover (only)
Pack 12 ea Cs Wt./Cube 8.00/0.25

602164P Pullman Pan (only)
Pack 12 ea Cs Wt./Cube 26.00/2.19





HEAVY-DUTY MUFFIN PAN

Heavy-duty muffin pan has seamless cups locked into heavy aluminum frame. Holds up in busy foodservice environments.

A 602424 24 Cup/3 oz Aluminum Muffin Pan
Pack 12 ea Cs Wt./Cube 32.00/1.82

PIE PANS

Heavy 18 gauge, natural finish aluminum spreads heat evenly for better baking.

B 60322 9" Pie Pan – 1-1/4" Deep Pack 24 ea Cs Wt./Cube 12.00/0.82
C 60324 10" Pie Pan – 1-5/16" Deep Pack 24 ea Cs Wt./Cube 14.00/0.82



SPRINGFORM PANS

Use for cheesecakes, battercakes, and other specialty items. Heavy gauge, natural finish aluminum distributes heat evenly for better baking. Heavy-duty frame has quick-release, spring-form sides for easy removal and quick clean-up.

C 6041 8" Springform Pan Pack 6 ea Cs Wt./Cube 5.00/1.21
6043 10" Springform Pan Pack 6 ea Cs Wt./Cube 6.00/1.33
6042 9" Springform Pan Pack 6 ea Cs Wt./Cube 5.00/1.21
D 6044 12" Springform Pan Pack 6 ea Cs Wt./Cube 7.00/2.55



ICING GRATES

Use grates for thawing foods or cooling and icing cakes, cookies, and desserts. 601306 welded icing grate fits full size bun pans and is made of nickel plated steel. 601642, 601647 mesh icing grates are made of heavy steel mesh wire.

E 601306 Icing Grate, Fits 601825, 601826, 601828 Bun Pan Pack 12 ea Cs Wt./Cube 38.00/1.01
601647 Mesh Icing Grate, Fits 601825, 601826, 601828 Bun Pan Pack 12 ea Cs Wt./Cube 32.00/1.08
F 601642 Mesh Icing Grate, Fits 601824 Bun Pan Pack 12 ea Cs Wt./Cube 18.00/1.21