

# 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](http://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