



ITALIAN - MANUFACTURING - COMPANY

PRODUCT CATALOG **2023**



PARTNER OF THE BEST CUISINE

With over 90 years of history and a worldwide presence, Paderno is the benchmark for the professional catering industry and for every cooking enthusiast.

More than 10.000 items, a **complete range for every need in the kitchen**, dedicated to chefs and passionate gourmands. In addition to the production items, the brand offers a remarkable range of complementary articles, carefully selected, and crafted by highly qualified companies.



OUR HISTORY

1925

THE ESTABLISHMENT

The company was established in 1925 in Paderno Dugnano, a few kilometers from Milan. The brand, then known as Alluminio Paderno, specialized in **home cooking and aluminum cookware.**

Orfengo Headquarter, opened in 1997





1979

FOCUS ON PROFESSIONALS

During the 1970s, the company was taken over by the entrepreneurial brothers Pierluigi and Franco Coppo. Improved production and quality standards ensured a wide and varied offer. The company is relaunched and **emerges in the hotel market** and catering supplies.

Our partner Alfredo Russo, Michelin-starred chef



OUR HISTORY

1997

-

1999

THE NEW HEADQUARTER

In 1997, Paderno acquired Sambonet - a historic brand of cutlery and table accessories - and in 1999 the new headquarters and production plant was inaugurated. An **eco-friendly architecture**, harmoniously set in nature, designed by architect Enrico Frigerio.



2006

AWARD FOR EXCELLENCE

Sambonet Paderno Industrie S.p.A. received the **Award for Excellence for Innovation** by Confindustria (the main organization representing Italian manufacturing and services companies) with reference to the framework for innovation of the EFQM—European Foundation for Quality Management.



2009
-
2015

ARCTURUS GROUP

In 2009, Sambonet Paderno Industrie acquired the prestigious German porcelain brand Rosenthal, followed by the Bavarian Arzberg in 2013 and the French Ercuis and Raynaud in 2015. Thanks to the entrepreneurship of brothers Pierluigi and Franco Coppo, the **Arcturus group is now an international leader** in the dining, kitchen, and home living business.

Pierluigi, Alessandra, Giovanni and Franco Coppo



GREEN & SUSTAINABILITY

SUSTAINABILITY, TRANSPARENCY AND
AWARENESS ARE KEYWORDS OF OUR CORPORATE
RESPONSIBILITY.

CLEAN ENERGY

In 2022 we activated the new zero-impact solar photovoltaic system, installed on the roof of our factory. **More than 3,000 panels on 6,000 sqm.** The plant can generate an average of 1,250 KW, equal to 30% of the company's annual needs. The plant cuts CO2 emissions into the environment consistently, **the equivalent of 7,500 planted trees in 5 years.** A small but significant contribution to our planet.



10 YEARS OF SUSTAINABILITY REPORT

Since 2012 we have published the Sustainability Report every year, a report on our performance through numbers and achieved targets, **a concrete proof of our commitment** and attention to sustainable development.



RESPONSIBLE CONSUMPTION

We care about our planet and that is why we set our environmental policy on a responsible consumption and the use of clean and renewable energy sources. **A sustainable and respectful approach to nature** and our territory.



OUR EFFORTS, EVERY DAY

Beside monitoring water consumption and purification systems, we use energy-efficient LED lighting elements, twilight lamps throughout the plant and controlled thermostats in every office. We have reduced paper consumption by choosing digital archiving, using recyclable materials and separate waste collection in every room. **This is non-stop progress.**

FACTORY

NATURE meets DESIGN

ITALIAN HEADQUARTERS

In 2001, in 9 months, the new headquarter between Vercelli and Novara was built, amounting to 150,000 square meters - equivalent to more than 20 football fields - of which 19,000 square meters for production. In 2004, the new warehouse was expanded to 13,000 square meters, later still to 25,000 square meters. The building - which includes one of the largest galvanic plants in Europe - **meets all production and warehousing requirements, as well as logistics needs**. It is positioned exactly opposite the highway entrance for fast connections to the center of northern Italy.

Developed by the Frigerio Design Group, Slow Architecture is a progressive architecture, living in time and in its context. The parallelism created by the building establishes a geometric correspondence between the Po Valley and the linearity of the façade elevation, which is sensitive to the nuances of the sky and the land through an unprecedented play of colours, with a "screen" of gigantic colored pixels.

US HEADQUARTERS

In 2020, the new centralized logistics hub Sambonet Paderno in Randolph, New Jersey was opened. **A key distribution hub in North America**, covering over 6.000 square meters, with 40 employees, sales offices, and a state-of-the-art warehouse with more than 15.000 products.



90 EXPORT
COUNTRIES

800 SHIPMENTS
PER
DAY

20.000 KG
CHECKED
PER DAY

3 CHECKS
BEFORE EACH
SHIPMENT

17.000 REFERENCES
IN
STOCK

87 SHIPMENTS
WITHIN 48 HOURS
FROM THE ORDER

20.000 PIECES
PRODUCED
PER DAY

40 MODELS
OF
CUTLERY

5.000 CUTLERY
MOLDS

5.000 POTS
PRODUCED
PER DAY

CERTIFIED QUALITY

ENERGY & GREEN CERTIFICATIONS

Sustainable development and low environmental impact. We adopt **clean and renewable energy sources** such as methane and electricity – as the new photovoltaic system – and resources to be returned to the environment completely intact – as in the case of the groundwater used in our factory, which is constantly analysed and monitored by our in-house laboratory.

SISTEMI DI
GESTIONE CERTIFICATI



UNI EN ISO 9001:2015
UNI EN ISO 22000:2005

SISTEMA DI GESTIONE
AMBIENTALE CERTIFICATO



UNI EN ISO 14001:2015

SISTEMA DI GESTIONE
DELL'ENERGIA CERTIFICATO



UNI CEI EN ISO 50001:2018

HUMAN & SAFETY CERTIFICATIONS

We define and keep updated **high safety standards in favor of our employees** and the entire working environment, also going beyond the regulations, according to a long-term projection that is indispensable in our Group vision. This policy is widespread in all our production sites and in 2016 it let us earn a special mention from Confindustria and INAL Italia, for the promotion of "Total Safety Management".

SISTEMA DI GESTIONE
SICUREZZA CERTIFICATO



UNI ISO 45001:2018

FOOD, PRODUCTION & SHIPPING CERTIFICATIONS

Our products are safe for food contact thanks to **quality requirements observed along the entire supply chain**. From the application of HACCP to the hygienic-sanitary regulations established by the highest international standard, up to packaging in compliance with customs standards, for **fast shipping and delivery**.

SISTEMI DI
GESTIONE CERTIFICATI



UNI EN ISO 9001:2015
UNI EN ISO 22000:2005



IT AEOF 09 0064



LAB CERTIFICATIONS



LAB N°1407

Thanks to our certified Accredia laboratory, ASEC Lab – Alimentary Security Control, **we can guarantee the suitability and safety of each of our articles** placed on the market, both direct and distributed. We can also issue conformity declarations on steel, aluminum, porcelain, glass, plastic, and colorants internationally recognized. The ASEC Lab is also accredited to determine pH levels, solvents and metals in water discharge, a guarantee for the internal analysis of the wastewater quality.

SR:10 SOCIAL RESPONSIBILITY




Thanks to the Corporate Social Responsibility requirements we have pursued over the years and the commitment required also from international suppliers and partners, we are now able to offer **guarantees to our stakeholders**, customers, employees, the market, the community, and the territory as well as institutions and authorities. It means further protection in respect of the common interests and in consideration of the principles of legality and protection of human rights.

EMPLOYEE WELFARE BENESSERE DEI DIPENDENTI



Becoming one of the pioneers in the area, we have joined the European WHP Network (Workplace Health Promotion) to spread the importance of protecting the psychophysical health, through the **promotion of a wholesome lifestyle mentally, physically, and emotional**. We proactively work to offer our employees purchase agreements for goods and services and facilitations for reconciliation of professional and personal life.

KEY LEGEND

	Copolymer, acrylonitrile-butadiene-styrene		Suitable for electric stoves
	Acrylic		Suitable for glass-ceramic stoves
	High-density polyethylene		Suitable for induction stoves
	Melamine		Suitable for gas stoves
	Methylstyrene		Water resistant
	NSF certified		NO water resistant
	Polyamide (nylon)		Stackable
	Polyamide (nylon 6.6) with fiberglass		GN size
	Porcelain		Battery powered
	Polycarbonate		Do not use sharp objects
	Polyethylene		Do not use on open flames
	Polymethylmethacrylate, plexiglass		Dishwasher safe
	Phenylene ether-expanded polypropylene		No dishwasher safe
	Polypropylene		Microwave safe
	Polystyrene		Oven safe
	Acrylonitrile-styrene copolymer		No microwave safe
	Styrene Methyl Methacrylate		No oven safe
	Stainless steel		
	Wood		

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SERIES 12200 5-PLY

STAINLESS STEEL COOKWARE



The undisputed choice of Master Chefs and demanding connoisseurs. Professional and elegant favorite for show cooking and front cooking kitchens. Where the utensil blends with the culinary technique, and the closeness to the artist makes this moment a unique and memorable experience. Constructed of premium metals for a lifetime of beauty and performance.

- Stainless steel stay cool handles ensures an ergonomic grip
- Stainless steel rivets
- 18/10 stainless steel satin finish interior
- 3-ply aluminum core
- Induction stainless steel mirror finish exterior
- High thermal conductivity of aluminum and high strength stainless steel
- 2.7mm average thickness
- Suitable for all kitchen stoves including induction

STAINLESS STEEL COOKWARE SERIES 12200 5-PLY



Sauce Pan

art.	Dia	Ht.	Qts	Lbs
12206-16	6 ¼"	3 ⅝"	1 ½	1.7
12206-18	7 ⅞"	3 ¾"	2	2.3
12206-20	7 ⅞"	3 ⅞"	3	2.9



Sauce Pot

art.	Dia	Ht.	Qts	Lbs
12207-24	9 ½"	5 ½"	6 ¼	4.2
12207-28	11"	5 ½"	8 ¼	4.8



Sauté Pan

art.	Dia	Ht.	Qts	Lbs
12208-16	6 ¼"	2 ⅝"	1	1.5
12208-20	7 ⅞"	2 ¾"	1 ⅞	2.4
12208-24	9 ½"	3"	3 ⅞	3.1
12208-28*	11"	3"	4 ¼	4.0

* With loop handle.



Frypan

art.	Dia	Ht.	Qts	Lbs
12214-20	7 ⅞"	1 ⅝"	1	1.7
12214-26	10 ¼"	1 ¾"	1 ¾	2.8
12214-30	11 ¾"	2"	2 ½	3.4
12214-36*	14 ⅞"	2 ⅞"	4	5.4

* With loop handle.



Non-Stick Frypan

art.	Dia	Ht.	Qts	Lbs
12217-20	7 ⅞"	1 ⅝"	4	1.7
12217-26	10 ¼"	1 ¾"	1 ¾	2.8
12217-30	11 ¾"	2"	2 ½	3.4
12217-36*	14 ⅞"	2 ⅞"	4	5.3

* With loop handle.



Oval Baker

art.	Size	Ht.	Qts	Lbs
12238-30	11 ¾" x 7 ⅞"	2"	1 ½	4.2
12238-35	13 ¾" x 9"	2"	2 ¾	4.7



Lid

art.	Dia	Lbs
12261-16	6 ¼"	0.9
12261-18	7 ⅞"	1.0
12261-20	7 ⅞"	1.2
12261-24	9 ½"	1.5
12261-28	11"	1.9





SERIES 15600 3-PLY

COPPER COOKWARE



A multifaceted product. Flagship show cooking tool and also ideal for cooking and serving from the kitchen to the table. A working tool with a body made of three metals, copper, aluminum and steel. Thickness 2.5 mm. A mix for even heat distribution and conductivity that ensures cooking without compromising the nutritional properties of the ingredients. Inside, stainless steel, practical and easy to clean. Middle layer, aluminum, lightweight and a very good heat conductor. Exterior, glossy copper finishing, a tradition in the kitchen, fascinating and beautiful to see. Cast stainless steel handles assembled with strong section stainless steel rivets. Suitable for use on all cooking stoves including induction.



Sauce Pan

art.	Dia	Ht.	Qts	Lbs
15606-16	6 ¼"	3 ⅛"	1 ¾	1.9
15606-20	7 ⅞"	4 ⅜"	3 ¾	2.0
15606-24*	9 ½"	5 ½"	6 ⅝	4.3
15606-28*	11"	6 ¼"	10 ⅜	8.1

* With loop handle.



Sauté Pan

art.	Dia	Ht.	Qts	Lbs
15608-20	7 ⅞"	2 ¾"	2 ⅝	3.6
15608-24	9 ½"	3 ⅛"	3 ¾	3.4
15608-28*	11"	3 ½"	2 ⅝	4.9

* With loop handle.



Frypan

art.	Dia	Ht.	Qts	Lbs
15614-20	7 ⅞"	1 ⅝"	1 ¼	2.7
15614-24	9 ½"	1 ¾"	2 ½	3.6
15614-28	11"	2"	3 ⅛	4.6
15614-32*	12 ⅝"	2 ⅛"	4 ⅝	6.0

* With loop handle.



Sauce Pot

art.	Dia	Ht.	Qts	Lbs
15607-16	6 ¼"	3 ⅛"	1 ¾	2.0
15607-20	7 ⅞"	4 ⅜"	3 ¾	3.6
15607-24	9 ½"	5 ½"	6 ⅝	5.8
15607-28	11"	6 ¼"	10 ⅜	7.5



Rondeau

art.	Dia	Ht.	Qts	Lbs
15609-20	7 ⅞"	2 ¾"	2 ⅝	3.4
15609-24	9 ½"	3 ⅛"	3 ¾	3.7
15609-28	11"	3 ½"	5 ⅞	5.3



French Omelet Pan

art.	Dia	Ht.	Qts	Lbs
15615-20	7 ⅞"	1 ¾"	1 ⅜	6.6
15615-24	9 ½"	1 ¾"	2 ½	3.4
15615-28	11"	2 ⅛"	3 ⅝	4.3
15615-32	12 ⅝"	2 ⅜"	5 ⅞	8.2



Lid

art.	Dia	Lbs
15661-20	7 ⅞"	0.8
15661-24	9 ½"	0.9
15661-28	11"	1.2





SERIES 15300 & 15400

COPPER COOKWARE



Copper cookware has long been favored by professional and home chefs alike. Not only is it aesthetically appealing, but its uniform heat conductivity and temperature control are unparalleled, as it reacts almost instantly to temperature changes. Series 15300- 15400 by Paderno World Cuisine boasts these qualities in two versions: unfinished and tin-lined. Made of solid copper, the thicknesses range from 1.5 mm to 2.5 mm. The tin-lined pieces are tinned over fire by hand and feature beautifully polished handles made of solid brass and are secured by wide rivets. To extend the life of copper cookware, always wash by hand and dry immediately. Do not pre-heat tin-lined copper, as overheating will cause tin to blister and melt. Use wood or nylon tools to avoid scratching the finish. Not induction compatible.



Oval Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Lbs
15339-36	10 ½"	15 ½"	5 ½"	6.0

Made of lightly-hammered copper, dishes can be taken directly from the oven to the table for stunning presentations. Hand-wash only.



Fish Poacher, Copper

art.	Width	Length	Ht.	Lbs
15438-50	7 ⅞"	19 ½"	6 ⅞"	8.8

Lightly-hammered copper fish poacher includes a support rack. Hand-wash only.



Copper Fondue Set

art.	Des	Dia	Ht.	Lbs
15430-11	Fondue Set	-	10 1/2"	6.0
44220-AA	Burner	3 1/8"	1 7/8"	0.2
44220-AB	Base	6 7/8"	4 1/8"	
44220-AC	Insert	6 1/2"	3 3/4"	
44220-AD	Stand	6 1/4"	4 1/2"	

A lightly-hammered copper fondue set sitting on an iron stand. Porcelain insert, capacity when filled to inner line 32 ounces. The set comes with a burner and six forks. Hand-wash only.



Dipping Forks, Set of 6

art.	Length	Lbs
15428-06	9 5/8"	0.3

Replacement forks for fondue set #15430-11. Hand-wash only.



Sugar Sauce Pan, Copper

art.	Dia	Ht.	Qts	Lbs
15406-16	6 3/8"	3 5/8"	1 3/4	2.6
15406-20	8"	4 1/8"	3 3/8	3.3

Made from unlined copper, this sugar sauce pan is an important part of a confectioner's kitchen. The straight, smooth sides discourage sugar grains from sticking and crystallizing, and even heat distribution dissolves and caramelizes sugar quickly without forming clumps. The side spout ensures clean pouring. Hand-wash only.



Zabaglione Bowl, Copper

art.	Dia	Ht.	Lbs
15407-20	7 7/8"	5 1/2"	4.3

This spouted, unlined copper bowl is perfect for frothing and cooking egg yolks, sugar and marsala to create zabaglione over a flame or a double boiler. The polished brass handle is attached with traditional copper rivets. Hand-wash only.



Round Gratin Pan, Copper

art.	Dia	Ht.	Qts	Lbs
A1551520	8"	1 3/4"	1 1/2	1.7
A1551524	9 1/2"	1 3/4"	2	2.6
A1551528	11"	2 1/8"	3 1/2	3.3
A1551532	12 5/8"	2 3/8"	5	4.3

Heat-conductive multi-layer construction, polished solid copper, aluminum and 18/10 stainless steel. Stainless steel disc at the base, which makes the pieces suitable for induction. Solid brass handles having a matte antique look. Hand-wash only.



Copper Cleaner

art.	Oz	Lbs
70208	8	0.9

Quickly and effectively removes dirt and tarnish from all copper, polishing to a smooth and lustrous shine. It contains no harsh chemicals and is non-toxic.



- Stainless steel satin polished interior
- Aluminum intermediate layer
- Copper mirror polished exterior
- 2mm thickness

- Stainless steel cast handles
- Stainless steel rivets
- Suitable for any heating element (except on induction stove)



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lbs	U Pack
15606-09	3 1/2"	1 7/8"	10 1/4	0.9	2
15606-10	3 7/8"	2 1/2"	17	1.1	2



Mini Copper Butter Warmer

art.	Dia	Ht.	Oz	Lbs	U Pack
15606-12	4 3/4"	2 3/4"	23 3/4	1.5	1



Mini Copper Sauce Pot

art.	Dia	Ht.	Oz	Lbs	U Pack
15607-10	3 7/8"	2 1/2"	17	1.1	2



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lbs	U Pack
15611-12	4 3/4"	2 3/8"	20 1/4	1.2	2



Mini Copper Frypan

art.	Dia	Ht.	Oz	Lbs	U Pack
15614-12	4 3/4"	1 1/8"	11 3/4	1.0	2



Mini Copper Omelet Pan

art.	Dia	Ht.	Oz	Lbs	U Pack
15615-12	4 3/4"	1 1/8"	11 3/4	1.0	2



Mini Copper Gratin

art.	Dia	Ht.	Oz	Lbs	U Pack
15615-16	6 1/4"	1 3/8"	17	1.2	2



Mini Copper Oval baker

art.	Size	Ht.	Lbs	U Pack
15638-17	5 1/8" x 6 3/4"	1 3/8"	1.2	2



Mini Copper Rectangular baker

art.	Size	Ht.	Lbs	U Pack
15643-12	3 7/8" x 4 3/4"	1 5/8"	1.1	2



Mini Copper Lid

art.	Dia	Lbs	U Pack
15661-10	3 7/8"	0.5	1
15661-12	4 3/4"	0.8	1

SERIES 15500 COPPER 3-PLY MINIATURES



These Paderno World Cuisine copper pieces are additions to an already extensive selection of miniature cookware that elevate the look of any setting. The collection includes sauce pans, rondeaus, saucepots and sauté pans that are made of a 3-ply combination of copper, aluminum and stainless steel, as well as 2-ply copper and stainless steel covers. The classic look is enhanced by stainless steel handles that are coated with a corrosion-free titanium alloy that boasts the look of polished brass, and secured by stainless steel rivets. Perfect for oven-to-table service, these pieces are an elegant form of presenting accompaniments or individual portions of dishes such as soups and stews, baked pastas, custards or soufflés. The 1.8mm (15-gauge) thickness of the walls, and optional covers, allow for added heat retention and will ensure that contents stay warm. Note that all dimensions are interior and do not include handles or the thickness of the material. Use caution when using on cooktops, as handles get hot during the cooking process. To extend the life of copper cookware, always wash by hand and dry immediately. Not induction compatible. Lids sold separately.



Mini Copper Sauce Pot

art.	Dia	Ht.	Oz	Lbs
A1550812	4 ¾"	3 ⅛"	32	1.0
A1550914	5 ½"	3 ½"	48	1.3
A1550816	6 ⅝"	3 ⅞"	56	1.6



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lbs
A1540712	4 ¾"	3 ⅛"	32	1.0



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lbs
A1550310	4"	1 ¼"	8	0.5
A1550312	4 ¾"	1 ⅜"	12	0.7
A1550414	5 ½"	1 ⅝"	22	0.9
A1550416	6 ⅝"	1 ⅞"	28	1.2



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lbs
A1550410	4"	1 ¾"	12	0.6



Mini Copper Lid

art.	Dia	Ht.	Lbs
A1555510	4"	1 ⅛"	0.3
A1555512	4 ¾"	1 ¼"	0.4
A1555514	5 ½"	1 ⅝"	0.5
A1555516	6 ⅝"	1 ½"	0.7



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lbs
A1540410	4"	1 ¼"	8	0.5
A1540412	4 ¾"	1 ⅜"	12	0.7
A1540414	5 ½"	1 ⅝"	22	0.9
A1540416	6 ⅝"	1 ⅞"	28	1.2



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lbs
A1540510	4"	1 ¾"	12	0.6



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lbs
15226-07	2 ¾"	1 ⅝"	5	0.4



Copper Cleaner

art.	Dia	Ht.	Oz	Lbs
70208	2 ½"	5 ¼"	8	1.0

Quickly and effectively removes dirt and tarnish from all copper, polishing to a smooth and lustrous shine. It contains no harsh chemicals and is non-toxic.

SERIES 12200 STAINLESS STEEL 3-PLY
MINIATURES



- Stainless steel satin polished interior
- Aluminum intermediate layer
- Stainless steel mirror polished exterior
- 2mm thickness

- Stainless steel cast handles
- Stainless steel rivets
- Suitable for any heating element



Mini Sauce Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12206-09	3 1/2"	1 7/8"	10 1/4	0.9	2
12206-10	3 7/8"	2 1/2"	17	1.0	2



Mini Butter Warmer, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12206-12	4 3/4"	2 3/4"	23 3/4	1.4	1



Mini Sauce Pot, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12207-10	3 7/8"	2 1/2"	17	1.2	2



Mini Rondeau, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12211-12	4 3/4"	2 3/8"	20 1/4	1.2	2



Mini Frypan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12214-12	4 3/4"	1 1/8"	11 3/4	1.0	2



Mini Omelet Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12215-12	4 3/4"	1 1/8"	11 3/4	1.0	2



Mini Gratin, Stainless Steel

art.	Dia	Ht.	Oz	Lbs	U Pack
12215-16	6 1/4"	1 3/8"	17	1.2	2



Mini Oval Baker, Stainless Steel

art.	Size	Ht.	Oz	Lbs	U Pack
12238-17	5 1/8" x 6 3/4"	1 3/8"	16 1/4	1.2	2



Mini Rectangular Baker, Stainless Steel

art.	Size	Ht.	Lbs	U Pack
12243-12	3 7/8" x 4 3/4"	1 5/8"	0.9	2



Mini Lid, Stainless Steel

art.	Dia	Ht.	Lbs	U Pack
12261-10	3 7/8"	0	0.4	1
12261-12	4 3/4"	0	0.6	1

SERIES 16130 ALUMINUM MINIATURES



This collection of miniature cookware is constructed of high-quality aluminum that ranges in thickness from 3mm to 3.4mm, and is finished with a non-stick, off-white ceramic coating. Available in six styles and sizes, they make charming additions to a buffet table for serving hot appetizers, dips, sauces and nuts. Heat-resistant to 750°F, they are perfect for oven-to-table service. Their size makes them ideal for individual portions of stews, rice, au gratin potatoes, baked pastas, cobblers, custards and pies. The thickness of the walls allows for added heat retention and will ensure that contents stay warm. Riveted brass handles lend an upscale feel upon serving. The hard density ceramic coating in these pans is scratch-resistant, although aggressive use of metal tools can chip and damage the material. The non-stick ceramic interior cleans easily, but frequent use of tomato and carrot-based products may tint the interior coating slightly. Note that all dimensions are interior and do not include handles or the thickness of the material. Use caution when using on cooktops, as handles get hot during the cooking process. Hand-washing is recommended as dishwasher detergents may cause aluminum to pit.



Mini Frypan

art.	Dia	Ht.	Oz	Lbs
16134C12	4 ¾"	1 ½"	16	0.5



Mini Tapas Pan

art.	Dia	Ht.	Oz	Lbs
16135C12	4 ¾"	1 ½"	16	1.0



Mini Sauce Pan

art.	Dia	Ht.	Oz	Lbs
16136C10	4"	2 ¼"	16	0.8



Mini Stew Pot

art.	Dia	Ht.	Oz	Lbs
16137C10	4"	2 ¼"	16	0.8



Mini Sauté Pan

art.	Dia	Ht.	Oz	Lbs
16138C10	4"	1 ⅝"	10	0.5



Mini Rondeau

art.	Dia	Ht.	Oz	Lbs
16139C10	4"	1 ⅝"	10	0.5

SERIES 16140 ALUMINUM MINIATURES



- Ideal for serving from stove-top to table
- 99.5% aluminum
- 3mm thickness
- HP Dylon internal and external non-stick coating

- Stainless steel handles and rivets
- Hand washing recommended to ensure beauty and performance overtime, although can be washed in dishwasher

**Mini Mussel Pot**

art.	Dia	Ht.	Oz
16140-01	6 ¼"	4 ¾"	74 ½

**Mini Sauce Pot**

art.	Dia	Ht.	Oz
16140-02	6 ¼"	3"	47 ¼

**Mini Frypan**

art.	Dia	Ht.	Oz
16140-03	6 ¼"	1 ⅝"	20 ¼

**Sauce Pot, Low**

art.	Dia	Ht.	Oz
16140-04	6 ¼"	1 ¾"	27

**Wok Pan**

art.	Dia	Ht.	Oz
16140-05	6 ¼"	2 ⅜"	30 ½



SERIES 41210 STONEWARE



Made of stoneware and finished in matte black, these oven-safe dishes are available in a range of shapes and sizes to accommodate anything from appetizers to individual gratins and desserts. They are heat resistant to approximately 800°F, making them ideal for both restaurant and home kitchens. Dishwasher, oven, and microwave safe.



Oval Casserole, Stoneware

art.	Size	Ht.	Oz	Lbs
41210-03	3 1/4" x 5 1/8"	1 1/2"	4	0.4



Casserole, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-12	5 1/8"	2"	14	0.7
41210-13	6"	2"	20	0.9
41210-14	6 3/4"	2"	24	1.3



Rectangular Baker, Stoneware

art.	Size	Ht.	Oz	Lbs
41210-05	3 1/4" x 5 1/8"	1 1/2"	6	0.5



Crême Brulee Dish, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-10	4 3/8"	1 5/8"	6.5	0.4



Round Casserole, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-01	5 1/8"	1 1/2"	6	0.5



Crock with Lid, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-08	5 1/8"	3"	16	1.2

SERIES 12500 STAINLESS STEEL MINIATURES



Developed for Paderno World Cuisine, this new collection of stainless steel miniature cookware pieces are a perfect fit for any setting. The collection includes sauce pans, rondeaus, sauce-pots and sauté pans that are made of a 3-ply combination of stainless steel, aluminum and stainless steel, as well as stainless steel covers, all with a mirror finish. Perfect for oven-to-table service, these pieces are perfect for presenting accompaniments or individual portions of dishes such as soups and stews, baked pasta, custards or soufflés. The 2mm (12-gauge) thickness of the walls, and optional covers, allow for added heat retention and will ensure that contents stay warm. Note that all dimensions are interior and do not include handles or the thickness of the material. Use caution when using on cook-tops, as handles get hot during the cooking process. Induction ready. Dishwasher safe. Lids sold separately.

SERIES 12500 STAINLESS STEEL MINIATURES



Mini Sauce Pot, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250710	4"	2 ¾"	20	0.8
A1250712	4 ¾"	3 ½"	32	1.0



Mini Sauté Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250810	4"	1 ¾"	12	0.6



Mini Sauté Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250811	4"	1 ¼"	8	0.5
A1250812	4 ¾"	1 ¾"	12	0.7
A1250814	5 ½"	1 ⅝"	22	0.9



Mini Rondeau, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250910	4"	1 ¾"	12	0.6



Mini Rondeau, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250911	4"	1 ¼"	8	0.5
A1250912	4 ¾"	1 ¾"	12	0.7
A1250914	5 ½"	1 ⅝"	22	0.9
A1250916	6 ¾"	1 ⅝"	28	1.2



Mini Sauce Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1251110	4"	2 ¾"	20	0.7
A1251112	4 ¾"	3 ⅛"	32	1.0



Mini Lid, Stainless Steel

art.	Dia	Ht.	Lbs
A1256110	4"	1 ⅛"	0.3
A1256112	4 ¾"	1 ¼"	0.4
A1256114	5 ½"	1 ¾"	0.5
A1256116	6 ¾"	1 ½"	0.7



MINI DUTCH OVENS



These miniature versions of traditional Dutch ovens are most commonly used for side dishes and individual servings of soups and stews. They are easy to clean, durable and compatible with several heat sources, including gas, electric, ceramic and induction cooktops, as well as conventional and convection ovens. The white, orange, blue and green pieces have been enameled twice for a high-gloss finish that is durable and maintains its color. Each comes with a matching lid to retain heat and moisture. All lid knobs are heat resistant up to 800°F. The black pre-seasoned line has not been enameled and should be dried thoroughly after each use. The pre-seasoning treatment results in a soft, grainy matte finish. Note that all dimensions are interior and do not include handles or thickness of material. Paderno World Cuisine cookware will last a lifetime if cared for properly.



Mini Black Square Dutch Oven with Lid

art.	Dia	Ht.	Lbs
A17375B	3 ¾"	1 ¾"	4.1



Mini White Square Dutch Oven with Lid

art.	Dia	Ht.	Lbs
A17375W	3 ¾"	1 ¾"	4.1



Mini Black Round Dutch Oven with Lid

art.	Dia	Ht.	Lbs
A1742B	4"	2"	2.6



Mini White Round Dutch Oven with Lid

art.	Dia	Ht.	Lbs
A1742W	4"	2"	2.6



Mini Black Oval Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17525B	5 ¼"	4"	2"	2.9



Mini White Oval Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17525W	5 ¼"	4"	2"	2.9

MINI DUTCH OVENS



Mini Black Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17535B	5"	3 1/2"	1 3/4"	5.3



Mini White Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17535W	5"	3 1/2"	1 3/4"	5.3



Mini Rectangular Cast-Iron Grill

art.	Width	Length	Ht.	Lbs
A17620BB	5 5/8"	8 1/8"	1/2"	2.7

Mini Rectangular Griddle, Reversible, Pre-Seasoned Cast Iron. Reversible mini rectangular griddle has one smooth side and one ridged side.



Mini Square Cast-Iron Griddle

art.	Width	Length	Ht.	Lbs
A17614BB	5 3/4"	5 3/4"	3/4"	1.5



Mini Dutch Oven, Enamel

art.	Dia	Ht.	Oz	Lbs	col.
A176414G	5 1/4"	2 3/4"	29	3.7	●
A176210B	3 5/8"	1 7/8"	9	2.0	●
A176214B	5 1/4"	2 3/4"	29	3.7	●



Mini Dutch Oven, Orange Enamel

art.	Dia	Ht.	Oz	Lbs
A176314R	5 1/4"	2 3/4"	29	3.7



Mini Frypan, Cast-Iron

art.	Dia	Ht.	Lbs
A17512B	4 7/8"	1 1/8"	1.3
A17516B	6 3/8"	1 3/8"	2.5

Made of durable cast iron, these mini frying pans are great for preparing individual servings of eggs, meats, side dishes, and desserts. The excellent heat retention makes these minis ideal for oven-to-table presentations. The cast iron frying pans come unseasoned and will need a light coat of oil before use. Clean with a brush under hot water to remove cooking debris. The 6 3/8" size is constructed with two pouring lips. Not seasoned.



Mini Oval Dutch Oven with Lid, Orange

art.	Width	Length	Ht.	Oz	Lbs
A44302	3 3/4"	4 3/4"	2"	9	1.1

Made of ceramic, this mini Dutch oven is thermal shock-resistant and can withstand temperatures from -40°F to 800°F. Features a vitrified glaze that will retain its shine and will not react to acids or detergents. Interior is orange; lid and knob are one solid piece. Microwave and dishwasher-safe.

SERIES 1100 GRAND GOURMET

STAINLESS STEEL COOKWARE



- Made in Italy
- 18/10 stainless steel
- Outer and inner satin polish and mirror finish along the edges
- Double thickness, reinforced upper edges
- Ergonomic stay-cool handles, solidly welded
- Sandwich, thermo-radiant bottom for the best heat conductivity (s/s - aluminum - s/s)
- Concave bottom when cold turns perfectly flat upon heating
- Perfect for use on any type of stove, including induction
- 0.8mm to 2mm thickness
- NSF approved
- Limited Lifetime Warranty
- Easy to clean and dishwasher safe

SERIES 1100 GRAND GOURMET



Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11101-16	6 1/4"	6 1/4"	3 3/8	2
11101-20	7 7/8"	7 7/8"	6 1/2	3
11101-24	9 1/2"	9 1/2"	10 1/2	4
11101-28	11"	11"	17 1/2	7
11101-32	12 1/2"	12 1/2"	25 3/8	8
11101-36	14 1/8"	14 1/8"	38	14
11101-40	15 3/4"	15 3/4"	53	17
11101-45	17 3/4"	17 3/4"	74	22
11101-50	19 5/8"	19 5/8"	105 5/8	33



Sauce Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11107-16	6 1/4"	4 3/8"	2 1/4	2
11107-20	7 7/8"	5 1/8"	4 1/4	3
11107-24	9 1/2"	6"	6 7/8	5
11107-28	11"	6 7/8"	11 1/2	7
11107-32	12 1/2"	7 5/8"	16 1/2	10
11107-36	14 1/8"	8 1/2"	23 1/4	12
11107-40	15 3/4"	9 5/8"	32 1/2	19
11107-45	17 3/4"	10 7/8"	46 1/2	24
11107-50	19 5/8"	12 1/2"	66 1/2	30



Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11109-16	6 1/4"	3"	1 3/8	2
11109-20	7 7/8"	3 3/8"	2 5/8	3
11109-24	9 1/2"	3 3/4"	4 1/2	5
11109-28	11"	4 3/8"	7	6
11109-32	12 1/2"	5"	10 1/2	9
11109-36	14 1/8"	5 1/2"	15	11
11109-40	15 3/4"	6 1/8"	20 5/8	16
11109-45	17 3/4"	6 5/8"	28 1/2	22
11109-50	19 5/8"	7 1/2"	39	27



Stock Pot with Tap, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11102-28	11"	11"	17 1/2	8
11102-32	12 1/2"	12 1/2"	25 3/8	9
11102-36	14 1/8"	14 1/8"	38	14
11102-40	15 3/4"	15 3/4"	53	18
11102-45	17 3/4"	17 3/4"	74	22
11102-50	19 5/8"	19 5/8"	105 5/8	34
11102-99	*Spigot		0.6	

*Replacement Spigot (fits all sizes)



Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11106-14	5 1/2"	3 1/8"	1 1/4	2
11106-16	6 1/4"	4 3/8"	2 1/4	2
11106-20	7 7/8"	5 1/8"	4 1/4	3
11106-24	9 1/2"	6"	6 7/8	10
11106-28*	11"	6 7/8"	11 1/2	7
11106-32*	12 1/2"	7 5/8"	16 1/2	10
11106-36*	14 1/8"	8 1/2"	23 1/4	13

* With loop handle.



Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11108-16	6 1/4"	2 1/2"	1 3/8	2
11108-20	7 7/8"	3 1/8"	2 5/8	3
11108-24	9 1/2"	3 3/4"	4 1/2	5
11108-28*	11"	4 3/8"	7	7
11108-32*	12 1/2"	5"	10 1/2	9
11108-36*	14 1/8"	5 1/2"	15	11

* With loop handle.



Splayed Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11112-16	6 1/4"	2 3/8"	1	1
11112-18	7 1/8"	2 3/8"	1 1/4	2
11112-20	7 7/8"	2 1/2"	1 5/8	2
11112-24	9 1/2"	3"	2 7/8	3



Saucier, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11113-18	7 1/8"	2 3/4"	1 3/4	2
11113-20	7 7/8"	3"	2 3/8	3
11113-24	9 1/2"	3 3/8"	3 1/2	4
11113-26	10 1/4"	3 1/2"	4 1/2	4



Frypan, Stainless Steel

art.	Dia	Ht.	Lbs
11114-20	7 7/8"	2"	2
11114-24	9 1/2"	2"	3
11114-28	11"	2 1/8"	4
11114-32	12 1/2"	2 3/8"	7
11114-36*	14 1/8"	2 3/8"	8
11114-40*	15 3/4"	2 3/8"	9
11114-45*	17 3/4"	2 1/2"	9

* With loop handle.

SERIES 1100 GRAND GOURMET STAINLESS STEEL COOKWARE



Non-Stick Frypan, Stainless Steel

art.	Dia	Ht.	Lbs
11117-20	7 7/8"	2"	1.9
11117-24	9 1/2"	2"	2.7
11117-28	11"	2 1/8"	4.4
11117-32	12 1/2"	2 3/8"	6.5
11117-36	14 1/8"	2 3/8"	8.1
11117-40	15 3/4"	2 3/8"	9.0



Paella Pan, Stainless Steel

art.	Dia	Ht.	Lbs
11115-20	7 1/8"	2"	1.8
11115-24	9 1/2"	2"	2.9
11115-28	11"	2 1/8"	4.5
11115-32	12 1/2"	2 3/8"	5.9
11115-36	14 1/8"	2 3/8"	8.0
11115-40	15 3/4"	2 3/8"	8.8
11115-45	17 3/4"	2 1/2"	12.2
11115-50	19 5/8"	3 1/8"	14.3



Lid, Stainless Steel, reinforced edge

art.	Dia	Ht.	Lbs
11161-14	5 1/2"	3 1/2"	0.4
11161-16	6 1/4"	3 1/2"	0.5
11161-18	7 1/8"	3 1/2"	0.6
11161-20	7 7/8"	3 1/2"	0.7
11161-22	8 5/8"	3 1/2"	0.8
11161-24	9 1/2"	3 1/2"	0.9
11161-28	11"	3 1/2"	1.1
11161-32	12 1/2"	3 1/2"	1.5
11161-36	14 1/8"	3 1/2"	1.9
11161-40	15 3/4"	3 1/2"	2.3
11161-45	17 3/4"	3 1/2"	2.8
11161-50	19 5/8"	3 1/2"	3.2
11161-60	23 5/8"	6"	6.6





SERIES 1000

STAINLESS STEEL COOKWARE



- Made in Italy
- 18/10 stainless steel
- Outer and inner satin polish
- Tubular stay-cool handles in s/s are ergonomically shaped and solidly welded

- Perfect for use on any type of stove, whether gas, electric, glass ceramic, or induction
- 0.8mm to 2mm thickness
- One-Year Warranty



Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11001-16	6 1/4"	6 1/4"	3 3/8	3.2
11001-18	7 1/8"	7 1/8"	4 1/4	3.4
11001-20	7 7/8"	7 7/8"	5 3/4	3.7
11001-22	8 5/8"	8 5/8"	8 3/4	4.0
11001-24	9 1/2"	9 1/2"	11	4.7
11001-28	11"	11"	18	7.8
11001-32	12 1/2"	12 1/2"	27	11.0
11001-36	14 1/8"	14 1/8"	38 1/2	13.0
11001-40	15 3/4"	15 3/4"	52 3/8	16.8
11001-45	17 3/4"	17 3/4"	67	21.0
11001-50	19 5/8"	19 5/8"	103	29.0
11001-60	23 5/8"	21 1/8"	158	42.0



Sauce Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11007-16	6 1/4"	3 3/4"	2	2.1
11007-18	7 1/8"	4 1/2"	2 7/8	2.4
11007-20	7 7/8"	4 3/4"	4	2.9
11007-22	8 5/8"	5 1/8"	5 1/4	3.1
11007-24	9 1/2"	5 3/4"	6 7/8	3.9
11007-28	11"	6 1/4"	10 1/4	5.1
11007-32	12 1/2"	7 5/8"	16 1/4	7.1
11007-36	14 1/8"	8 1/2"	21 1/2	11.0
11007-40	15 3/4"	9 1/2"	31 3/4	11.8
11007-45	14 3/4"	10 5/8"	45 1/4	14.6
11007-50	20"	20"	61 1/4	17.8
11007-60	24"	24"	104 1/2	24.5



Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11009-16	6 1/4"	2 1/2"	1 3/8	1.7
11009-18	7 1/8"	2 3/4"	1 7/8	2.1
11009-20	7 7/8"	2 5/8"	2 5/8	2.6
11009-24	9 1/2"	3 1/8"	4	3.1
11009-28	11"	3 3/4"	6 1/8	4.2
11009-32	12 1/2"	4 3/8"	9	6.2
11009-36	14 1/8"	5 1/8"	13 3/4	7.8
11009-40	15 3/4"	5 3/4"	19	10.5
11009-45	17 3/4"	6 1/4"	26	12.8
11009-50	19 5/8"	7 1/2"	39	15.3
11009-60	23 5/8"	10"	74 3/4	22.6



Stew Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11010-16	6 1/4"	3 1/8"	1 5/8	1.9
11010-18	7 1/8"	3 1/2"	2 1/2	2.3
11010-20	7 7/8"	4"	3 1/4	2.8
11010-24	9 1/2"	4 3/4"	5 3/4	4.2



Splayed Sauté Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11012-16	6 1/4"	2 3/8"	1	1.6
11012-18	7 1/8"	2 3/8"	1 1/4	2.0
11012-20	7 7/8"	2 1/2"	1 5/8	2.5
11012-24	9 1/2"	3"	2 7/8	3.0



Saucier Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11013-18	7 1/8"	2 3/4"	1 3/4	1.9
11013-20	7 7/8"	3"	2 3/8	2.3
11013-24	9 1/2"	3 3/8"	3 1/2	3.5
11013-26	10 1/4"	3 1/2"	4 1/2	3.9



SERIES 1000



Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11006-12	4 3/4"	2 3/4"	7/8	1.0
11006-14	5 1/2"	3 1/8"	1 1/4	1.4
11006-16	6 1/4"	3 3/4"	2	1.7
11006-18	7 1/8"	4 1/4"	2 7/8	2.1
11006-20	7 7/8"	4 3/4"	4	2.7
11006-22	8 5/8"	5 1/8"	5 1/4	3.1
11006-24	9 1/2"	5 3/4"	6 7/8	3.6
11006-28*	11"	6 1/4"	10 3/8	4.9
11006-32*	12 1/2"	7 5/8"	16 1/4	8.8
11006-36*	14 1/8"	8 1/2"	21 5/8	10.5

* With loop handle.



Low Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11011-16	6 1/4"	3 1/8"	1 5/8	1.8
11011-18	7 1/8"	3 1/2"	2 1/2	2.2
11011-20	7 7/8"	4 1/4"	3 1/4	2.8
11011-24	9 1/2"	4 3/4"	5 3/4	4.0



Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11008-16	6 1/4"	2 1/2"	1 3/8	1.9
11008-18	7 1/8"	2 3/4"	1 7/8	2.1
11008-20	7 7/8"	2 5/8"	2 5/8	2.5
11008-24	9 1/2"	3 1/8"	4	3.0
11008-28*	11"	3 3/4"	6 1/8	4.0
11008-32*	12 1/2"	4 3/8"	9 3/4	4.8
11008-36*	14 1/8"	5 1/8"	13 3/4	7.5

* With loop handle.



Frypan, Stainless Steel

art.	Dia	Ht.	Lbs
11014-20	7 1/8"	2"	2.6
11014-24	9 1/2"	2"	3.1
11014-28	11"	2 1/8"	3.4
11014-32	12 1/2"	2 3/8"	4.8
11014-36*	14 1/8"	2 3/8"	5.6
11014-40*	15 3/4"	2 3/8"	7.5
11114-45*	17 3/4"	2 1/2"	9.0

* With loop handle.



Non-Stick Frypan, Stainless Steel

art.	Dia	Ht.	Lbs
11117-20	7 7/8"	2"	1.9
11117-24	9 1/2"	2"	2.7
11117-28	11"	2 1/8"	4.4
11117-32	12 1/2"	2 3/8"	6.5
11117-36	14 1/8"	2 3/8"	8.1
11117-40	15 3/4"	2 3/8"	9.0



Paella Pan, Stainless Steel

art.	Dia	Ht.	Lbs
11115-20	7 1/8"	2"	1.8
11115-24	9 1/2"	2"	2.9
11115-28	11"	2 1/8"	4.5
11115-32	12 1/2"	2 3/8"	5.9
11115-36	14 1/8"	2 3/8"	8.0
11115-40	15 3/4"	2 3/8"	8.8
11115-45	17 3/4"	2 1/2"	12.2
11115-50	19 5/8"	3 1/8"	14.3



Lid, Stainless Steel

art.	Dia	Ht.	Lbs
11061-16	6 1/4"	2"	0.4
11061-18	7 1/8"	2"	0.6
11061-20	7 7/8"	2"	0.7
11061-22	8 5/8"	2 1/2"	0.8
11061-24	9 1/2"	2 1/2"	0.9
11061-28	11"	2 1/2"	1.0
11061-32	12 1/2"	3"	1.9
11061-36	14 1/8"	3"	2.4
11061-40	15 3/4"	3"	2.7
11061-45	17 3/4"	3 1/2"	3.2
11061-50	19 5/8"	3 1/2"	3.8
11161-60	23 5/8"	6"	6.6



SERIES 2500 TRI-PLY

STAINLESS STEEL COOKWARE



- Made in Italy
- 18/10 stainless steel
- Exterior and interior mirror polish finish
- Ergonomic stay-cool handles, solidly affixed with forged rivets
- Laminated stainless steel/aluminum/stainless steel even layers throughout the whole pan

- Lipped non-dripping edges
- Compatible for all heat sources, including induction
- 1.8mm thickness
- Limited Lifetime Warranty

SERIES 2500 TRI-PLY



Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12507-24	9 1/2"	4 1/2"	5 1/4	3.7
12507-28	11"	5 1/2"	9	4.4

The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



Low Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12509-20	7 7/8"	3 3/4"	3	3.9
12509-24	9 1/2"	4 1/8"	5	5.4
12509-28	11"	5"	7	6.1

The versatile, stainless steel sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. The pan has two riveted stainless steel handles. It is induction compatible.



Sauce Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12511-16	6 1/4"	3"	1 1/2	2.6
12511-18	7 1/8"	3 1/8"	2 1/8	3.3
12511-20	7 7/8"	3 1/2"	2 5/8	3.9
12511-24	9 1/4"	4 1/8"	5	5.4

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. The stainless steel handle is affixed with rivets and the exterior has a mirror polish finish. It is induction compatible.



Sauté Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12508-24	9 1/2"	2"	2 1/8	3.9

The stainless steel sauté pan is short with straight sides and a high, stainless steel handle, making it ideal for lightly and quickly frying food. The 2" depth keeps food in the pan, so that it may be shaken and flipped constantly. The sauté pan has a stainless steel handle affixed with rivets. It is induction compatible.



Saucier Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12513-16	6 1/4"	2 3/8"	1 1/4	1.8
12513-18	7 1/8"	2 1/2"	1 5/8	2.4
12513-20	7 7/8"	2 3/4"	2 1/8	3.1
12513-24	9 1/2"	3 3/8"	4	4.1

The rounded sides of the stainless steel saucier pan are ideal for making sauces as they allow for easy whisking and swirling. The pan has a stainless steel handle affixed with strong weldings. It is induction compatible.



Frypan, Tri-ply

art.	Dia	Ht.	Lbs
12514-24	9 1/2"	2 1/8"	2.2
12514-26	10 1/4"	2 1/8"	3.0
12514-28	11"	2 1/8"	3.0
12514-32	12 1/2"	1 5/8"	4.9
12514-36	14 1/8"	1 5/8"	5.6

The stainless steel frying pan, with its riveted, stainless steel handle, is used most commonly for searing and flambéing any dish. It is induction compatible.



Non-Stick Frypan, Tri-ply

art.	Dia	Ht.	Lbs
12517-24	9 1/2"	2 1/8"	2.7
12517-26	10 1/4"	2 1/8"	3.0
12517-28	11"	2 1/8"	3.3
12517-32	12 1/2"	1 5/8"	4.9
12517-36	14 1/8"	1 5/8"	5.6

The stainless steel non-stick line of frying pans comes with the highest professional non-stick quality surface; the professional Platinum coating. This frying pan is compatible with all heat sources, including induction. The traditional stay-cool curved stainless steel handle, affixed with forged stainless steel rivets, ensures a secure grip for tilting and rotating the pan.



Lid, Stainless Steel

art.	Dia	Ht.	Lbs
12561-16	4"	2"	0.2
12561-18	4 3/4"	2"	0.4
12561-20	6 1/4"	2"	0.7
12561-24	7 7/8"	3"	0.5
12561-26	9 1/2"	3"	1.3
12561-28	11"	4"	1.0

This lid's soft dome shape is designed to condense vapors and flavors.



SERIES 12300 3-PLY

STAINLESS STEEL COOKWARE



Paderno serie 2300 3-ply is especially designed for front cooking and live cooking stations. Features super heat-conductive multi-layer construction that distributes heat from bottom to rim quickly and evenly. An attractive, multifunctional and colored line available in white, yellow, green, blue and orange. External finish with special heat-resistant paint (Whitford technology). Ideal for all types of cooking including induction. The lid equipped with a steam release device can be hooked to the side of the pan.

SERIES 12300 3-PLY



Round Stew Pan with Lid, White

art.	Dia	Ht.	Qts	Lbs
12303W16	6 1/4"	3 1/4"	1 3/8	3.0
12303W20	7 3/4"	4"	3 1/4	4.1
12303W24	9 1/2"	4 3/4"	5 3/4	5.5



Round Stew Pan with Lid, Yellow

art.	Dia	Ht.	Qts	Lbs
12303Y16	6 1/4"	3 1/4"	1 3/8	3.0
12303Y20	7 3/4"	4"	3 1/4	4.2
12303Y24	9 1/2"	4 3/4"	5 3/4	5.5



Round Stew Pan with Lid, Green

art.	Dia	Ht.	Qts	Lbs
12303G16	6 1/4"	3 1/4"	1 3/8	3.0
12303G20	7 3/4"	4"	3 1/4	4.2
12303G24	9 1/2"	4 3/4"	5 3/4	5.5



Round Stew Pan with Lid, Blue

art.	Dia	Ht.	Qts	Lbs
12303B16	6 1/4"	3 1/4"	1 3/8	3.0
12303B20	7 3/4"	4"	3 1/4	4.1
12303B24	9 1/2"	4 3/4"	5 3/4	5.6



Round Stew Pan with Lid, Orange

art.	Dia	Ht.	Qts	Lbs
12303O16	6 1/4"	3 1/4"	1 3/8	3.0
12303O20	7 3/4"	4"	3 1/4	4.1
12303O24	9 1/2"	4 3/4"	5 3/4	5.6



Square Roasting Pan with Lid, White

art.	Size	Ht.	Qts	Lbs
12304W26	10 3/4"	2 3/4"	4 1/4	6.11



Square Roasting Pan with Lid, Yellow

art.	Size	Ht.	Qts	Lbs
12304Y26	10 3/4"	2 3/4"	4 1/4	6.08



Square Roasting Pan with Lid, Green

art.	Size	Ht.	Qts	Lbs
12304G26	10 3/4"	2 3/4"	4 1/4	6.11



Square Roasting Pan with Lid, Blue

art.	Size	Ht.	Qts	Lbs
12304B26	10 3/4"	2 3/4"	4 1/4	6.2



Square Roasting Pan with Lid, Orange

art.	Size	Ht.	Qts	Lbs
12304O26	10 3/4"	2 3/4"	4 1/4	6.11



**SERIES 12300 3-PLY
STAINLESS STEEL COOKWARE**



Bowl Double Wall, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
12300-18	7"	5 ½"	1	1.5
12300-24	9 ½"	7 ¼"	2	3.1



Bowl Double Wall, White

art.	Dia	Ht.	Qts	Lbs
12300W18	7"	5 ½"	1	1.5
12300W24	9 ½"	7 ¼"	2	3.2



Bowl Double Wall, Yellow

art.	Dia	Ht.	Qts	Lbs
12300Y18	7"	5 ½"	1	1.6
12300Y24	9 ½"	7 ¼"	2	3.2



Bowl Double Wall, Green

art.	Dia	Ht.	Qts	Lbs
12300G18	7"	5 ½"	1	1.6
12300G24	9 ½"	7 ¼"	2	3.2



Bowl Double Wall, Blue

art.	Dia	Ht.	Qts	Lbs
12300B18	7"	5 ½"	1	1.5
12300B24	9 ½"	7 ¼"	2	3.2



Bowl Double Wall, Orange

art.	Dia	Ht.	Qts	Lbs
12300O18	7"	5 ½"	1	1.5
12300O24	9 ½"	7 ¼"	2	3.2





BLUE, BLACK & CARBON STEEL

COOKWARE



In use for centuries, carbon steel cookware has stood the test of time. Little has changed about it over the years, and chefs still appreciate it for its propensity to perform extremely well under high heat and for the natural non-stick qualities it acquires after its first seasoning and repeated use. The original black steel is unadulterated yet safe, made of approximately 99% iron and 1% carbon. However, because of its "raw" metal look, it could easily be overlooked as an essential and versatile piece of cookware. Paderno World Cuisine has applied a mechanical high polish treatment to the latest generation of heavy-duty carbon steel cookware. The rough finish is polished to resemble the shine of stainless steel, giving the old favorite a well-deserved transformation. Beyond its fresh look, Paderno World Cuisine carbon steel remains the high-performance pan from times past. The new polish being purely cosmetic, it will require the same care, and as the pan absorbs heat, it will darken back to its original state. To ensure that the steel pan keeps its properties and in order to avoid oxidation, wash the pan in hot water, and then wipe it immediately with a paper towel. It may then be oiled if you wish and stored in a dry place. Tip: professional chefs dry their steel pans by putting them in the oven for a few minutes.

- Must be seasoned before first use
- Excellent heat conductor
- Suitable for all heat sources, including induction
- Oven-proof and broiler safe
- High density metal and therefore doesn't retain odors
- Non-coated and, if protected from rusting, lasts a lifetime
- Withstands high temperatures and allows for longer preheating
- Acquires natural non-stick properties that won't chip, scratch, or peel off
- Safe to use with metal objects, such as knives, forks, or spatulas
- Requires minimal care, but NOT dishwasher or microwave safe
- Handles do get hot
- Limited Lifetime Warranty



Frypan, Black Steel

art.	Dia	Ht.	Lbs
A4171614	5 1/2"	1 1/4"	0.5
A4171616	6 1/4"	1 1/2"	0.6
A4171618	7 1/8"	1 1/2"	0.7
A4171620	7 7/8"	1 5/8"	1.0
A4171622	8 5/8"	1 5/8"	1.2
A4171624	9 1/2"	1 7/8"	1.4
A4171626	10 1/4"	2"	1.9
A4171628	11"	2"	2.1
A4171630	11 7/8"	2 1/4"	2.3
A4171632	12 1/2"	2 1/4"	2.6
A4171636	14 1/8"	2 1/2"	4.0
A4171640	15 3/4"	2 3/4"	5.0
A4171645	17 3/4"	3"	6.0

The traditional black steel Lyon-shaped frying pan creates a generous food-to-heat ratio which allows for setting, scrambling and searing. The angled sides keep in steam and discourage dry frying. The flat, iron handle is solidly affixed with rivets. This particular style has a $\frac{3}{64}$ " to $\frac{5}{16}$ " (1.2 to 1.5 mm) thickness.



Frypan, Heavy Duty, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171420	7 7/8"	1 1/4"	2.3
A4171422	8 5/8"	1 3/4"	2.9
A4171424	9 1/2"	2"	3.1
A4171426	10 1/4"	2 1/8"	4.0
A4171428	11"	2 1/8"	4.5
A4171430	11 7/8"	2 3/8"	5.9
A4171432	12"	2 3/8"	7.0
A4171436	14 1/8"	2 3/8"	7.8
A4171440	17 3/4"	2 3/8"	9.0
A4171450	19 5/8"	2 3/8"	12.0

This high-quality, carbon steel pan is excellent for searing as its thickness, approximately $\frac{3}{32}$ " (2.5 mm), is uniform throughout the pan and allows for long pre-heating at high temperatures. The flat iron handle is affixed with rivets. The standard $\frac{3}{32}$ " (2.5 mm) thickness increases up to $\frac{1}{8}$ " (3 mm) on larger diameters.



Paella Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171720	7 7/8"	1 5/8"	1.0
A4171724	9 1/2"	1 7/8"	1.4
A4171728	11"	2"	2.1
A4171732	12 1/2"	2 1/4"	2.6
A4171736	14 1/8"	2 1/2"	4.0
A4171740	15 3/4"	2 3/4"	5.0
A4171750	19 5/8"	3 1/8"	7.0

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is constructed of black steel with riveted dual handles. Its average thickness is $\frac{3}{64}$ ".



Paella Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172320	7 7/8"	1 1/4"	2.0
A4172322	8 5/8"	1 3/8"	2.5
A4172324	9 1/2"	1 1/2"	2.8
A4172326	10 1/4"	1 1/2"	3.8
A4172328	11"	1 5/8"	4.3
A4172332	12 1/2"	1 5/8"	5.4
A4172336	14 1/8"	2"	7.0
A4172340	15 3/4"	2 1/8"	8.4
A4172345	17 3/4"	2 1/8"	10.7
A4172350	19 5/8"	2 1/4"	12.5

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. This carbon steel pan averages $\frac{3}{32}$ " (2.2mm) thickness and has riveted handles.

BLUE, BLACK & CARBON STEEL



Paella Pan, Polished Carbon Steel

art.	Dia	Base Dia	Ht.	Lbs	Des
A4172434	13 1/3"	11 3/8"	1 1/2"	2.3	6 Servings
A4172439	15 1/3"	12 1/4"	1 3/4"	2.6	8 Servings
A4172447	18 1/2"	16"	2"	4.0	12 Servings
A4172460	23 5/8"	20 5/8"	2 1/4"	6.0	20 Servings
A4172480	31 1/2"	28"	2 5/8"	13.5	40 Servings
A4172490*	35 1/2"	31 3/4"	2 7/8"	15.4	50 Servings

* This size comes with four handles.
Made from thin carbon steel, the bases are hammered to produce small dents that help expand the base to prevent buckling when heated. They also aid in more uniform cooking and in the development of the delicious toasted rice bottom known as socarrat. The shallow, splayed sides encourage the evaporation of liquid and speed up the cooking process. Carbon steel paella pans are commonly used but require some care. They must be hand washed, seasoned and stored in a dry place to keep the carbon steel from rusting. Over time, ingredients will react with the steel and develop a patina that will impart a unique flavor to the dish.



Paella Pan, Enamel Steel

art.	Dia	Base Dia	Ht.	Lbs	Des
A4982177	6"	4 1/2"	1 1/4"	0.5	Tapas
A4982178	7 7/8"	6"	1 3/8"	0.7	1 Serving
A4982179	8 5/8"	7 1/4"	1 1/2"	1.0	1 Serving
A4982180	9 5/8"	7 7/8"	1 1/2"	1.2	1 Serving
A4982182	11 7/8"	9 3/4"	1 3/4"	1.5	4 Servings
A4982183	13 3/8"	11 1/2"	1 3/4"	2.2	6 Servings

Enamel-coated carbon steel does not need to be seasoned and is additionally oven-safe. Although paella is usually best when cooked over an open flame, both styles are induction-compatible, and both should be washed by hand.





Paella Pan Cover, Aluminum

art.	Dia	Ht.	Lbs
A4982188	13 3/8"	1 1/2"	0.2
A4982189	15"	1 1/2"	0.5
A4982190	19 5/8"	2"	0.7

This flat lid was designed to cover paella during its resting period at the end of cooking. Made of aluminum with an ABS knob.



Crepe Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172512	4 3/4"	1"	0.7
A4172514	5 1/2"	1/2"	1.1
A4172516	6 1/4"	1/2"	1.3
A4172518	7 1/8"	1/2"	1.8
A4172520	7 5/8"	1/2"	2.0
A4172524	9 1/2"	5/8"	2.6
A4172526	10 1/4"	5/8"	3.4

This heavy-duty crêpe pan's thickness allows for longer pre-heating which results in a hotter surface for quickly singeing the crêpe. It has remained unchanged since the early seventeenth century. It is made of carbon steel with a 1/8" thickness for better heat distribution. It has a flat, riveted iron handle.



Wok, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171332	3 1/8"	4"	4.8
A4171340	15 3/4"	4 3/8"	7.6

The wok's curved sides and rounded base provide a wide cooking surface which facilitates stirring and tossing of ingredients. This wok is made of 1/8" thick carbon steel and comes with an iron riveted handle.



Oval Frypan, Carbon Steel

art.	Width	Length	Ht.	Lbs
41719-36	10 1/4"	12 1/2"	2"	5.0
41719-40	11 3/8"	15 3/4"	2 1/4"	7.1

The oval frying pan, also commonly known as a fish fry pan, is the perfect shape to fry any fillet. Made of carbon steel, this pan easily accommodates cooking an entire fish.



Fish Pan, Rectangular, Black Steel

art.	Width	Length	Ht.	Lbs
41703-38	10 1/4"	15"	1 1/8"	5.56

Made of heavy-duty carbon steel, this unique grill pan features a rectangular shape that accommodates fish and oversize cuts of meat, such as skirt and flank steak. The thick material allows for long pre-heating times, delivering perfect sears and perfect grill marks, and is compatible with most heat sources, including induction, ovens and broilers. Its offset handle is attached by durable rivets. Season before use. Not dishwasher-safe.



Blini Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171512	4 3/4"	3/4"	0.8

This pan is suited to making the well-known blini as well as pancakes.

BLUE, BLACK & CARBON STEEL



Silicone Sleeve

art.	Size	Ht.	Lbs	Fits Frypans	col.
11710-AA	1 ½"	¾"	0.2	7½" to 14½"	●
11710-AB	1 ½"	¾"	0.2	15¾" to 19½"	●

While steel handles are sturdy and comfortable, they may get hot. This silicone handle sleeve will add comfort and prevent heat transmission.



Chestnut Pan, Oversized Handle, Black Steel

art.	Dia	Length	Ht.	Lbs
A4172129	11"	27½"	1½"	3.0

This pan's broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.



Chestnut Pan, Black Steel

art.	Dia	Ht.	Lbs
A4172128	11"	1 ½"	1.6

This pan's broad, shallow surface allows for the roasting of chestnuts. It has large perforations which allow for significant flame contact, enhancing the roasted, smoky flavor. It is made of black carbon steel with an iron handle.



Oval Cast-Iron Grill

art.	Width	Length	Ht.	Lbs
A1733746	18¾"	9"	1"	10.2

This line of products is ideal for indoor grilling. The heavy, grooved surface retains heat and guarantees quick and flawless results. All dimensions are interior and do not include handles or the thickness of the material.



Terrine Mold

art.	Width	Length	Ht.	Qts	Lbs
A1738225	3¾"	9¾"	2 ¾"	1 ¼	6.7
A1738329	3¾"	11½"	2 ¾"	1 ½	7.8

These molds are ideal for creating terrines and pates which require uniform cooking. The tight seal of the dish allows for easy layering and slicing. The enamel lid has a small hole for ventilation, which ensures that the top layer does not dry while at the same time allows steam to escape slowly for quick cooking. The slightly flared sides of the dish allow for easy unmolding. Note that all dimensions are interior and do not include handles or thickness of the material.



Casserole Dish, Round

art.	Dia	Ht.	Qts	Lbs
A1736321	8"	1 ¾"	1 ¼	3.4

These enamel dishes are most commonly used for creating gratin, macaroni and cheese, crème brulee and egg dishes. They are ovenproof, dishwasher safe and compatible with all types of stovetops, including induction. All dishes are constructed from one uniform piece with easy to grip lipped handles. Note that all dimensions are interior and do not include handles or thickness of the material.



Black Oval Dutch Oven, Cast Iron

art.	Width	Length	Ht.	Qts	Lbs
A1737027	8 ¼"	10⅝"	4 ⅛"	3 ½	9.9
A1737033	10 ⅝"	13"	4 ¾"	6 ¾	15.5



Black Round Dutch Oven, Cast Iron

art.	Dia	Ht.	Qts	Lbs
A1730210	4"	3"	.3	2.4

CAST ALUMINUM



This new selection of lightweight, cast aluminum Dutch ovens offers the same benefits as its cast iron counterparts, without the hefty weight. The enameled pots feature a black, double ceramic-coated interior that is non-stick and stain-resistant, plus an encapsulated disc that makes them compatible with any cooktop, including induction. In addition, these pieces boast exceptional heat-conductivity, and feature enameled lids with a continuous self-basting design which collects droplets of condensation and re-introduces it back into food for tender and moist results. The lid also features a cast stainless steel knob that is comfortable and easy to grip, even while wearing oven mitts. Perfect for daily use in any kitchen! Oven and dishwasher-safe. BPA and PFOA-free.


Round Dutch Oven, Aluminum, Blue

art.	Dia	Ht.	Qts	Lbs
A1750016	6 ¼"	3 ⅝"	1.41	1.7
A1750024	9 ½"	4 ½"	4.75	4.0
A1750028	11"	5"	7	5.2


Oval Dutch Oven, Aluminum, Blue

art.	Width	Length	Ht.	Qts	Lbs
A1750031	9 ⅞"	12¼"	4 ¾"	6.63	5.0


Round Dutch Oven, Aluminum, Orange

art.	Dia	Ht.	Qts	Lbs
A1760016	6 ¼"	3 ⅝"	1.41	1.7
A1760024	9 ½"	4 ½"	4.75	4.0
A1760028	11"	5"	7	5.2


Oval Dutch Oven, Aluminum, Orange

art.	Width	Length	Ht.	Qts	Lbs
A1760031	9 ⅞"	12¼"	4 ¾"	6.63	5.0

ALUMINUM & NON-STICK



**Non-Stick Pancake Pan, Aluminum**

art.	Dia	Ht.	Lbs
A4611814	5 ½"	¾"	0.7

The pancake pan is made of ⅛" (3mm) thick aluminum with a PFOA-free coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.

**Non-Stick Blini Pan, Aluminum**

art.	Dia	Ht.	Lbs
A4611812	4 ¾"	¾"	0.5

The blini pan is made of ⅛" (3mm) thick aluminum with PFOA-free coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.

**Frypan, Aluminum**

art.	Dia	Ht.	Lbs
A1611418	7"	1 ½"	1.0
A1611420	8"	2"	1.4
A1611425	10"	2"	1.9
A1611432	12"	2"	2.7
A1611436	14"	2 ½"	3.4

Aluminum fry pans are known and well-liked because they have excellent heat conductivity, are sturdy and easy to care for. Available in five sizes, they are ⅛" (3mm) thick throughout and are constructed of 9-gauge, 3003 series aluminum. The steel handle, attached by special alloy rivets, comes with a removable, heat-resistant silicone handle.

**Non-Stick Frypan, Aluminum**

art.	Dia	Ht.	Lbs
A1611718	7"	1 ½"	1.0
A1611720	8"	2"	1.4
A1611725	10"	2"	1.9
A1611732	12"	2"	2.7
A1611736	14"	2 ½"	3.4

Non-stick aluminum fry pans are known and well-liked because they have excellent heat conductivity, are sturdy and easy to care for. The interior is made of multiple layers of a PFOA-free coating that is reinforced with titanium. It is of professional quality and allows for optimum sliding. Available in five sizes, they are ⅛" (3mm) thick throughout and are constructed of 9-gauge, 3003 series aluminum. The steel handle, attached by special alloy rivets, comes with a removable, heat-resistant silicone handle.

**Silicone Sleeve**

art.	Size	Fits Frypans
A11710AC	4 ¾"	7" & 8"
A11710AD	5 ¼"	10"
A11710AE	6 ½"	12" & 14"

**Non-Stick Frypan, Aluminum**

art.	Dia	Ht.	Lbs
A4611724	9 ½"	1 ⅜"	2.0
A4611728	11"	1 ½"	2.5
A4611732	12 ½"	1 ¾"	3.6

The professional series frying pans are made of ⅛" (3mm) thick aluminum. The PFOA-free interior has multiple layers of non-stick coating that is of professional quality and allows for optimum sliding. The bottom is finely grooved to ensure perfect flatness on the cooking surface, and to distribute heat evenly. The handle is made of iron and is affixed with rivets.

ALUMINUM & NON-STICK



Non-Stick Splayed Sauté Pan, Aluminum

art.	Dia	Ht.	Lbs
16113-20	7 7/8"	2 1/2"	1.2
16113-24	9 1/2"	3"	1.3
16113-28	11"	3 3/4"	2.4
16113-32	12 1/2"	4 3/8"	2.9
16113-36	14 1/8"	5 1/8"	4.4
16113-40	15 7/8"	5 1/2"	5.2

This splayed sauté pan is perfect for making reductions and sauces, as its wide top surface allows for the quick evaporation of liquids. It has a cast iron handle and non-stick interior that is PFOA-free and does not emit toxic gases. Not dishwasher-safe.



Non-Stick Griddle, Oval

art.	Width	Length	Ht.	Lbs
A5100028	8 1/2"	17 1/2"	3/4"	2.4

Traditionally used to cook or warm tortillas, these nonstick griddles are also excellent for cooking in buffet lines or simply for presentation of cooked dishes. They are made of 2mm thick steel and coated with a BPA, PTFE and PFOA-free finish that is easy to clean. Looped handles allow them to be hung for easy storage. Handwash to extend the lifespan of the finish.



Non-Stick Griddle, Round

art.	Dia	Ht.	Lbs
A5100768	13"	5/8"	2.4

Traditionally used to cook or warm tortillas, these nonstick griddles are also excellent for cooking in buffet lines or simply for presentation of cooked dishes. They are made of 2mm thick steel and coated with a BPA, PTFE and PFOA-free finish that is easy to clean. Looped handles allow them to be hung for easy storage. Handwash to extend the lifespan of the finish.



Non-Stick Paella Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611436	2"	1/4"	4.2

The depth and flared sides of this pan make it easy to cook paella, as the shape encourages the quick evaporation of liquid. The pan is made of 1/4" thick aluminum with multiple layers of non-stick coating.



Non-Stick Crepe Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611822	8 5/8"	5/8"	1.4
A4611826	10 1/4"	5/8"	1.6
A4611830	11 5/8"	5/8"	1.8

The low sides of the crepe pan allow for easy flipping of crepes and pancakes. The pan is made of 5/32" (4mm) thick aluminum with a PFOA-free coating that is of professional quality and allows for optimum sliding. The handle is made of iron and is affixed with rivets.



T-Shaped Crepe Spreader, Wood, Set of 5

art.	Width	Length	Lbs	Des
42900-15	7 1/8"	7 1/4"	0.1	Rounded
42900-24	7 1/8"	9 1/2"	0.1	Flat

These T-shaped crepe spreaders are ideal for quickly and evenly spreading thin crepe batter. With one single sweep the batter can be moved in a circular direction to spread it before the cooking process advances. Set of 5.

BAKING PANS & CO.

**Non-Stick Roasting Pan, Aluminum**

art.	Width	Length	Ht.	Lbs
A4694740	12 ½"	15 ¾"	3 ½"	6.3

The shallow sides of the roasting pan allow meat to be exposed as much as possible to the dry heat of the oven. The pan is made of 3/16" thick aluminum with multiple layers of non-stick coating. The dual handles are constructed of aluminum with forged rivets. The non-stick rack is included.

**Heavy Roasting Pan, Stainless Steel, Folding Handles**

art.	Width	Length	Ht.	Lbs
11944-40	10 ¼"	15 ¾"	3 ½"	9.6

The shallow sides of the roasting pan expose meat as much as possible to the dry heat of the oven. This roasting pan is made of heavy stainless steel and has dual folding handles.

**Deep Roasting Pan with Lid, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11965-50	11 7/8"	19 5/8"	6"	16.0

This deep roasting pan, or brazier, has a lid to keep moisture and flavors in, protecting the food from the dry heat. Its 6" height allows for large pieces, whole poultry and substantial meat cuts. It is made of 100% stainless steel.

**Heavy Roasting Pan, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11943-40	10 ¼"	15 ¾"	3 ½"	8.2
11943-45	11 7/8"	17 ¾"	3 ½"	11.4
11943-50	11 7/8"	19 5/8"	3 ½"	12.1
11943-60	13 ¾"	23 5/8"	3 ½"	19.0
11943-61	17"	24"	3.5"	20.3

The shallow sides of the roasting pan expose meat as much as possible to the dry heat of the oven. This roasting pan is made of heavy stainless steel. The handles are straight and fixed in place.

**Roasting Pan Lid, Stainless Steel**

art.	Width	Length	Ht.	Lbs
11948-40	10 ¼"	15 ¾"	1 ½"	2.8
11948-45	11 7/8"	17 ¾"	1 ½"	3.4
11948-50	11 7/8"	19 ¾"	1 ½"	3.7

Lid for roasting pan series 11943 and 11944.



SS

Asparagus Steamer Set, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
12037-16	6 1/4"	9 1/2"	5	4.2

The tall asparagus steamer and its basket are designed to cook delicate asparagus upright keeping tips far from the heat source. It is made of stainless steel with a tri-metal base for better heat distribution.



Steamer Insert, Stainless Steel

art.	Dia	Ht.	Lbs
A4982216	5 5/8"	2 3/8"	0.4
A4982217	6 3/8"	3 3/8"	0.7

This heavy-duty collapsible steamer is ideal for healthy cooking. Equipped with expandable panels that easily open and close, it fits in cookware of several sizes and sits on three legs that allow for a generous amount of liquid for longer steaming. The center handle is removable in order to accommodate large portions of food. Dishwasher-safe.



NSF

Bain-Marie, One Handle, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11910-12	4 3/4"	5 1/2"	1 1/2	1.4

The Bain-Marie, or water bath, is a heating or cooking process in which a water-filled receptacle is used as the element to provide gentle, even heat. This technique allows for the cooking of delicate dishes or to keep food warm. From melting chocolate to keeping the temperature of delicate sauces, the Bain-Marie is an essential cooking piece. Safe for use in the oven, on the stove, in a hotel pan or in a chafing dish.



Bain-Marie, 2 Short Handles, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11911-12	4 3/4"	5 1/2"	1 1/2	1.0
11911-14	5 1/2"	6 1/4"	2 5/8	1.5
11911-16	6 1/4"	7 1/8"	3 3/4	2.2
11911-18	7 1/8"	7 7/8"	5 1/4	3.0
11911-20	7 7/8"	8 5/8"	7 3/8	3.5



Square Bain-Marie, Stainless Steel, Stackable Insert

art.	Width	Length	Ht.	Lbs
44502-01	6 1/8"	6 1/8"	9 1/4"	2.0

The Bain-Marie, or water bath, is a heating or cooking process in which a water-filled receptacle is used as the element to provide gentle, even heat. This technique allows for the cooking of delicate dishes or to keep food warm. From melting chocolate to keeping the temperature of delicate sauces, the Bain-Marie is an essential cooking piece. Safe for use in the oven, on the stove, in a hotel pan or in a chafing dish.



**INDUCTION
READY!**

Fish Poacher, Stainless Steel

art.	Width	Length	Ht.	Lbs
41964-45	6 1/4"	18 1/2"	4 1/2"	2.4
41964-60	7 1/2"	24"	5"	5.2

Equipped with grid and cover.



Induction Adapter

art.	Dia	Ht.	Lbs
A1200116	6 ¼"	⅛"	0.5
A1200121	8 ¼"	⅛"	1.2

Made of a tri-ply combination of 18/10 stainless steel/aluminum/stainless steel, this induction adaptor allows for the heating of any type of material on induction cooktops. Not limited to cookware, they can be used in buffets to warm bakers, plates and platters that would normally have to be heated in a standard oven prior to serving. In addition, the disc can be used as a universal heat diffuser on gas or electric cooktops, as it distributes heat evenly and cuts down on the need for constant stirring while cooking. Used for multiple applications, the induction disc is excellent in professional foodservice settings and home kitchens, alike. Suitable for all types of material, including stainless steel, aluminum, ceramic and glass. Includes a detachable stainless steel handle. Dishwasher-safe.



Cast Iron Diffuser

art.	Dia	Ht.	Lbs	\$
A1739021	8 ¼"	⅛"	2.5	\$

This convenient heat diffuser is a must-have for all cooks! Made of enameled cast iron, it absorbs direct heat and distributes it evenly and consistently, eliminating the need for frequent stirring, while cutting down on sticking and burning. The diffuser is suitable for all types of cookware, from stainless steel to ceramic, and can be used on most burners. Includes removable stainless steel handle. Not dishwasher-safe. Wipe to clean. Not induction-ready.



GN HOTEL FOOD PANS

STAINLESS STEEL



Paderno hotel pans, also called steam pans or gastronorm pans, have worldwide standardized sizes that create a high level of compatibility to kitchen equipment in food industry operations. Stackable in design with rounded, reinforced edges, these inserts fit into universal racks, heating elements and walk-in coolers. They are made from durable 18/10 stainless steel with seamless construction and are corrosion-resistant, non-tarnishing, and, do not react with any foods.


Food Pans

art.	GN	Length x Width	Depth	Qts	Lbs
14101-02	2/1	25 5/8"x20 7/8"	3/4"	-	6.0
14101-04	2/1	25 5/8"x20 7/8"	1 5/8"	-	6.2
14101-06	2/1	25 5/8"x20 7/8"	2 1/2"	20	7.0
14101-10	2/1	25 5/8"x20 7/8"	3 7/8"	32 3/4	8.0
14101-15	2/1	25 5/8"x20 7/8"	5 7/8"	48 1/2	9.0
14101-20	2/1	25 5/8"x20 7/8"	7 7/8"	59 1/4	9.4



art.	GN	Length x Width	Depth	Qts	Lbs
14102-02	1/1	20 7/8"x12 3/4"	3/4"	-	2.0
14102-04	1/1	20 7/8"x12 3/4"	1 5/8"	-	3.0
14102-06	1/1	20 7/8"x12 3/4"	2 1/2"	9 1/2	1.0
14102-10	1/1	20 7/8"x12 3/4"	3 7/8"	14 3/4	1.5
14102-15	1/1	20 7/8"x12 3/4"	5 7/8"	22 1/4	2.0
14102-20	1/1	20 7/8"x12 3/4"	7 7/8"	29 1/2	5.0



art.	GN	Length x Width	Depth	Qts	Lbs
14103-02	2/3	13 7/8"x12 5/8"	3/4"	-	2.0
14103-04	2/3	13 7/8"x12 5/8"	1 5/8"	-	2.0
14103-06	2/3	13 7/8"x12 5/8"	2 1/2"	5 3/4	2.0
14103-10	2/3	13 7/8"x12 5/8"	3 7/8"	9 1/2	3.0
14103-15	2/3	13 7/8"x12 5/8"	5 7/8"	13 3/4	3.0
14103-20	2/3	13 7/8"x12 5/8"	7 7/8"	19	4.0



art.	GN	Length x Width	Depth	Qts	Lbs
14104-06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	1.8
14104-10	2/4	20 7/8"x6 3/8"	3 7/8"	6	1.9
14104-15	2/4	20 7/8"x6 3/8"	5 7/8"	9 1/4	3.0



art.	GN	Length x Width	Depth	Qts	Lbs
14105-02	1/2	12 1/2"x10 1/2"	3/4"	-	2.0
14105-04	1/2	12 1/2"x10 1/2"	1 5/8"	-	1.0
14105-06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	1.0
14105-10	1/2	12 1/2"x10 1/2"	3 7/8"	6 3/4	1.2
14105-15	1/2	12 1/2"x10 1/2"	5 7/8"	10	2.0
14105-20	1/2	12 1/2"x10 1/2"	7 7/8"	13 1/4	3.0



art.	GN	Length x Width	Depth	Qts	Lbs
14107-06	1/3	12 3/4"x7 1/8"	2 1/2"	2 3/4	1.0
14107-10	1/3	12 3/4"x7 1/8"	3 7/8"	4 1/4	1.2
14107-15	1/3	12 3/4"x7 1/8"	5 7/8"	6	1.7
14107-20	1/3	12 3/4"x7 1/8"	7 7/8"	8 1/4	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14108-06	1/4	12 3/4"x6 1/4"	2 1/2"	2	0.8
14108-10	1/4	12 3/4"x6 1/4"	3 7/8"	3	1.0
14108-15	1/4	12 3/4"x6 1/4"	5 7/8"	4 1/4	1.2
14108-20	1/4	12 3/4"x6 1/4"	7 7/8"	5 3/4	2.0

GN FOOD PANS



art.	GN	Length x Width	Depth	Qts	Lbs
14109-06	1/6	7"x6 ¼"	2 ½"	1	1.0
14109-10	1/6	7"x6 ¼"	3 ⅞"	1 ¾	0.3
14109-15	1/6	7"x6 ¼"	5 ⅞"	2 ½	0.8
14109-20	1/6	7"x6 ¼"	7 ⅞"	3 ½	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14110-06	1/9	7"x4 ⅜"	2 ½"	¾	1.0
14110-10	1/9	7"x4 ⅜"	3 ⅞"	1	0.5

Food Pans, Fixed Handles



art.	GN	Length x Width	Depth	Qts	Lbs
14112-10	1/1	20 ⅞"x12 ¾"	3 ⅞"	14 ¾	3.5
14112-15	1/1	20 ⅞"x12 ¾"	5 ⅞"	22 ¼	4.0
14112-20	1/1	20 ⅞"x12 ¾"	7 ⅞"	29 ½	6.0



art.	GN	Length x Width	Depth	Qts	Lbs
14115-10	1/2	12 ½"x10 ½"	3 ⅞"	6 ¾	2.0
14115-15	1/2	12 ½"x10 ½"	5 ⅞"	10	3.0
14115-20	1/2	12 ½"x10 ½"	7 ⅞"	13 ¼	3.2



art.	GN	Length x Width	Depth	Qts	Lbs
14117-10	1/3	12 ¾"x7 ⅞"	3 ⅞"	4 ¼	1.6
14117-15	1/3	12 ¾"x7 ⅞"	5 ⅞"	6	1.8
14117-20	1/3	12 ¾"x7 ⅞"	7 ⅞"	8 ¼	2.1



art.	GN	Length x Width	Depth	Qts	Lbs
14118-10	1/4	12 ¾"x6 ¼"	3 ⅞"	3	1.3
14118-15	1/4	12 ¾"x6 ¼"	5 ⅞"	4 ¼	1.4
14118-20	1/4	12 ¾"x6 ¼"	7 ⅞"	5 ¾	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14119-10	1/6	7"x6 ¼"	3 ⅞"	1 ¾	1.0
14119-15	1/6	7"x6 ¼"	5 ⅞"	2 ½	1.2

Food Pans, Retractable Handles


art.	GN	Length x Width	Depth	Qts	Lbs
14151-10	2/1	25 5/8"x20 7/8"	3 7/8"	32 3/4	8.0
14151-15	2/1	25 5/8"x20 7/8"	5 7/8"	48 1/2	10.0
14151-20	2/1	25 5/8"x20 7/8"	7 7/8"	59 1/4	12.0



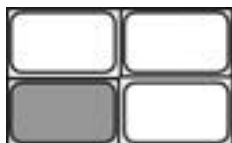
art.	GN	Length x Width	Depth	Qts	Lbs
14152-06	1/1	20 7/8"x12 3/4"	2 1/2"	9 1/2	5.0
14152-10	1/1	20 7/8"x12 3/4"	3 7/8"	14 3/4	4.0
14152-15	1/1	20 7/8"x12 3/4"	5 7/8"	22 1/4	5.0
14152-20	1/1	20 7/8"x12 3/4"	7 7/8"	29 1/2	5.0



art.	GN	Length x Width	Depth	Qts	Lbs
14155-10	1/2	12 1/2"x10 1/2"	3 7/8"	6 3/4	2.0
14155-15	1/2	12 1/2"x10 1/2"	5 7/8"	10	2.3
14155-20	1/2	12 1/2"x10 1/2"	7 7/8"	13 1/4	2.9



art.	GN	Length x Width	Depth	Qts	Lbs
14157-10	1/3	12 3/4"x7 1/8"	3 7/8"	4 1/4	1.5
14157-15	1/3	12 3/4"x7 1/8"	5 7/8"	6	1.9
14157-20	1/3	12 3/4"x7 1/8"	7 7/8"	8 1/4	2.2



art.	GN	Length x Width	Depth	Qts	Lbs
14158-10	1/4	12 3/4"x6 1/4"	3 7/8"	3	1.4
14158-15	1/4	12 3/4"x6 1/4"	5 7/8"	4 1/4	1.4
14158-20	1/4	12 3/4"x6 1/4"	7 7/8"	5 3/4	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14159-10	1/6	7"x6 1/4"	3 7/8"	1 3/4	1.0
14159-15	1/6	7"x6 1/4"	5 7/8"	2 1/2	1.0
14159-20	1/6	7"x6 1/4"	7 7/8"	3 1/2	2.0

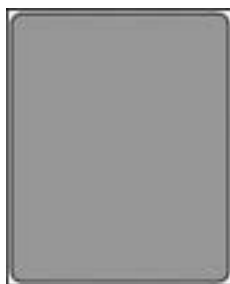
Food Pans, Non-Stick Coated


art.	GN	Length x Width	Depth	Lbs
14162-02	1/1	20 7/8"x12 3/4"	3/4"	2.0
14162-04	1/1	20 7/8"x12 3/4"	1 5/8"	2.5
14162-06	1/1	20 7/8"x12 3/4"	2 1/2"	3.0



art.	GN	Length x Width	Depth	Lbs
14165-02	1/2	12 1/2"x10 1/2"	3/4"	1.0
14165-04	1/2	12 1/2"x10 1/2"	1 5/8"	1.2
14165-06	1/2	12 1/2"x10 1/2"	2 1/2"	1.6

GN FOOD PANS



Food Pans, Perforated

art.	GN	Length x Width	Depth	Lbs
14201-02	2/1	25 5/8"x20 7/8"	3/4"	5.6
14201-04	2/1	25 5/8"x20 7/8"	1 5/8"	5.8
14201-06	2/1	25 5/8"x20 7/8"	2 1/2"	6.0
14201-10	2/1	25 5/8"x20 7/8"	3 7/8"	7.0
14201-15	2/1	25 5/8"x20 7/8"	5 7/8"	9.2
14201-20	2/1	25 5/8"x20 7/8"	7 7/8"	9.5



Containers depth mm 20 and 40 only bottom perforated.



art.	GN	Length x Width	Depth	Qts	Lbs
14202-02	1/1	20 7/8"x12 3/4"	3/4"	-	1.6
14202-04	1/1	20 7/8"x12 3/4"	1 5/8"	-	2.5
14202-06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	2.5
14202-10	1/1	20 7/8"x12 3/4"	3 7/8"	15 7/8	2.5
14202-15	1/1	20 7/8"x12 3/4"	5 7/8"	-	3.6
14202-20	1/1	20 7/8"x12 3/4"	7 7/8"	29 1/2	5.0

Containers depth mm 20 and 40 only bottom perforated.



art.	GN	Length x Width	Depth	Qts	Lbs
14203-06	2/3	13 7/8"x12 5/8"	2 1/2"	6 3/8	2.0
14203-10	2/3	13 7/8"x12 5/8"	3 7/8"	9 1/2	3.0
14203-15	2/3	13 7/8"x12 5/8"	5 7/8"	-	2.5
14203-20	2/3	13 7/8"x12 5/8"	7 7/8"	-	3.0

Containers depth mm 20 and 40 only bottom perforated.



art.	GN	Length x Width	Depth	Qts	Lbs
14205-02	1/2	12 1/2"x10 1/2"	3/4"	-	1.0
14205-04	1/2	12 1/2"x10 1/2"	1 5/8"	-	1.0
14205-06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	2.0
14205-10	1/2	12 1/2"x10 1/2"	3 7/8"	6 3/8	1.1
14205-15	1/2	12 1/2"x10 1/2"	5 7/8"	10 1/2	3.0
14205-20	1/2	12 1/2"x10 1/2"	7 7/8"	13 3/4	3.0

Containers depth mm 20 and 40 only bottom perforated.

Food Pans Perforated, Folding Handles



art.	GN	Length x Width	Depth	Qts	Lbs
14252-06	1/1	20 7/8"x12 3/4"	2 1/2"	-	3.0
14252-10	1/1	20 7/8"x12 3/4"	3 7/8"	-	3.2
14252-15	1/1	20 7/8"x12 3/4"	5 7/8"	23 1/4	3.8
14252-20	1/1	20 7/8"x12 3/4"	7 7/8"	29 1/2	4.4




Lids

art.	GN	Length x Width	Depth	Lbs
14502-00	1/1	20 7/8"x12 3/4"	1/8"	1.0
14503-00	2/3	13 7/8"x12 5/8"	1/8"	2.0
14504-00	2/4	20 7/8"x6 3/8"	1/8"	1.2
14505-00	1/2	12 1/2"x10 1/2"	1/8"	0.6
14507-00	1/3	12 3/4"x7 1/8"	1/8"	1.0
14508-00	1/4	12 3/4"x6 1/4"	1/8"	1.0
14509-00	1/6	7"x6 1/4"	1/8"	1.0
14510-00	1/9	7"x4 3/8"	1/8"	0.3


Lids with Notched Edge for Handles

art.	GN	Length x Width	Depth	Lbs
14512-00	1/1	20 7/8"x12 3/4"	1/8"	3.0
14515-00	1/2	12 1/2"x10 1/2"	1/8"	1.0
14517-00	1/3	12 3/4"x7 1/8"	1/8"	0.8
14518-00	1/4	12 3/4"x6 1/4"	1/8"	0.6
14519-00	1/6	7"x6 1/4"	1/8"	0.4


Lids with Notched Edge for Ladle

art.	GN	Length x Width	Depth	Lbs
14522-00	1/1	20 7/8"x12 3/4"	1/8"	3.0
14523-00	2/3	13 7/8"x12 5/8"	1/8"	2.0
14525-00	1/2	12 1/2"x10 1/2"	1/8"	1.0
14527-00	1/3	12 3/4"x7 1/8"	1/8"	1.0
14528-00	1/4	12 3/4"x6 1/4"	1/8"	1.0
14529-00	1/6	7"x6 1/4"	1/8"	1.0


Lids with Notched Edge for Handles/Ladle

art.	GN	Length x Width	Depth	Lbs
14532-00	1/1	20 7/8"x12 3/4"	1/8"	2.2
14535-00	1/2	12 1/2"x10 1/2"	1/8"	1.0
14537-00	1/3	12 3/4"x7 1/8"	1/8"	0.7
14538-00	1/4	12 3/4"x6 1/4"	1/8"	0.5
14539-00	1/6	7"x6 1/4"	1/8"	0.4


Lids with Silicone Seal

art.	GN	Length x Width	Depth	Lbs
14542-00	1/1	20 7/8"x12 3/4"	1/8"	2.6
14543-00	2/3	13 7/8"x12 5/8"	1/8"	1.7
14545-00	1/2	12 1/2"x10 1/2"	1/8"	1.3
14547-00	1/3	12 3/4"x7 1/8"	1/8"	1.0

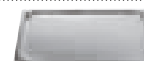


GN FOOD PANS



Baking Sheets

art.	GN	Length x Width	Depth	Qts	Lbs
14301-02	2/1	25 5/8"x20 7/8"	3/4"	-	5.4
14301-04	2/1	25 5/8"x20 7/8"	1 5/8"	-	7.0
14301-06	2/1	25 5/8"x20 7/8"	2 1/2"	-	8.0



art.	GN	Length x Width	Depth	Qts	Lbs
14302-02	1/1	20 7/8"x12 3/4"	3/4"	-	2.0
14302-04	1/1	20 7/8"x12 3/4"	1 5/8"	-	3.0
14302-06	1/1	20 7/8"x12 3/4"	2 1/2"	-	3.0



art.	GN	Length x Width	Depth	Qts	Lbs
14303-02	2/3	13 7/8"x12 5/8"	3/4"	-	2.0
14303-04	2/3	13 7/8"x12 5/8"	1 5/8"	-	2.0
14303-06	2/3	13 7/8"x12 5/8"	2 1/2"	-	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14305-02	1/2	12 1/2"x10 1/2"	3/4"	-	1.0
14305-04	1/2	12 1/2"x10 1/2"	1 5/8"	-	2.0
14305-06	1/2	12 1/2"x10 1/2"	2 1/2"	-	2.0

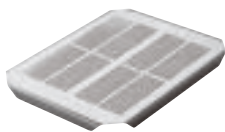


Baking Sheets Non-Stick Coated

art.	GN	Length x Width	Depth	Qts	Lbs
14362-02	1/1	20 7/8"x12 3/4"	3/4"	-	2.0
14362-04	1/1	20 7/8"x12 3/4"	1 5/8"	-	2.0
14362-06	1/1	20 7/8"x12 3/4"	2 1/2"	-	2.8



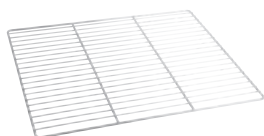
art.	GN	Length x Width	Depth	Qts	Lbs
14365-02	1/2	12 1/2"x10 1/2"	3/4"	-	1.0
14365-04	1/2	12 1/2"x10 1/2"	1 5/8"	-	2.0
14365-06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	2.0

**Drainer Plate**

art.	GN	Length x Width	Depth	Lbs
14402-00	1/1	20 7/8"x12 3/4"	1/8"	1.0
14405-00	1/2	12 1/2"x10 1/2"	1/8"	1.0
14407-00	1/3	12 3/4"x7 1/8"	1/8"	1.0

**Adaptor Bar**

art.	GN	Length x Width	Depth	Lbs
14409-01	1/1	12 3/4"x12 3/4"	1/8"	0.2
14409-02	2/1	20 7/8"	1/8"	0.4

**Wire Grid**

art.	GN	Length x Width	Depth	Lbs
44421-00	2/1	25 5/8"x20 7/8"	1/4"	1.9

**Wire Grid**

art.	GN	Length x Width	Depth	Lbs
44422-00	1/1	20 7/8"x12 3/4"	1/4"	1.4

HOTEL PE STORAGE BINS

Made of heavy-duty polyethylene, these perforated storage bins are a must for any commercial kitchen. Available with a perforated or solid base, they offer a variety of uses, from keeping produce fresh to rinsing and draining food. Openings measure 1/4" on items 44512E12, 44512E21 and 44513E21. Openings measure 5/8" on item 44513E12. Dishwasher-safe. Lids made of polypropylene.

**Perforated Container, Solid Base, Polyethylene**

art.	Length x Width	Depth	Qts	Lbs
44512E12	23 5/8"x15 3/4"	2 3/4"	12 3/4	2.0
44512E21	23 5/8"x15 3/4"	3 7/8"	22 1/4	3.3

Solid bottom and perforated sides.

**Perforated Container, Polyethylene**

art.	Length x Width	Depth	Qts	Lbs
44513E12	23 5/8"x15 3/4"	2 3/4"	12 3/4	1.9
44513E21	23 5/8"x15 3/4"	3 7/8"	22 1/4	3.3

Perforated bottom and sides.

**Lid**

art.	Length x Width	Depth	Lbs
41763-00	23 5/8"x15 7/8"	3/4"	1.2

GN HOTEL FOOD PANS

POLYPROPYLENE



Paderno polypropylene hotel pans, also called steam pans or gastronorm pans, have worldwide standardized sizes that create a high level of compatibility to kitchen equipment in food industry operations. Stackable in design, these inserts fit into universal racks, heating elements and walk-in coolers, and are in full compliance with food contact and sanitary requirements. They are thermal shock-resistant from -40 °F to 210 °F/-40 °C to 99 °C and are easy to clean, durable, lightweight, dishwasher-safe and do not retain odors. Corresponding lids available separately. BPA-free. Transparent and stackable. Dish-washer safe. Do not use abrasive sponges and substances. Recommended for use from -40°C to +70°C. Graduation scale in liters. Lids tightly fitting.


Food Pans

art.	GN	Length x Width	Depth	Qts	Lbs
14702-06	1/1	20 7/8"x12 3/4"	2 1/2"	9	1.4
14702-10	1/1	20 7/8"x12 3/4"	3 7/8"	13 3/4	1.8
14702-15	1/1	20 7/8"x12 3/4"	5 7/8"	20 1/2	2.1
14702-20	1/1	20 7/8"x12 3/4"	7 7/8"	27 1/2	2.3



art.	GN	Length x Width	Depth	Qts	Lbs
14705-06	1/2	12 1/2"x10 1/2"	2 1/2"	4	0.7
14705-10	1/2	12 1/2"x10 1/2"	3 7/8"	6 1/4	0.8
14705-15	1/2	12 1/2"x10 1/2"	5 7/8"	9 1/2	1.0
14705-20	1/2	12 1/2"x10 1/2"	7 7/8"	12 1/2	1.0



art.	GN	Length x Width	Depth	Qts	Lbs
14707-06	1/3	12 3/4"x7 1/8"	2 1/2"	2 1/2	0.5
14707-10	1/3	12 3/4"x7 1/8"	3 7/8"	3 3/4	0.6
14707-15	1/3	12 3/4"x7 1/8"	5 7/8"	5 1/2	0.7
14707-20	1/3	12 3/4"x7 1/8"	7 7/8"	7 1/2	0.8



art.	GN	Length x Width	Depth	Qts	Lbs
14708-06	1/4	12 3/4"x6 1/4"	2 1/2"	1 3/4	0.4
14708-10	1/4	12 3/4"x6 1/4"	3 7/8"	2 3/4	0.5
14708-15	1/4	12 3/4"x6 1/4"	5 7/8"	4	0.6
14708-20	1/4	12 3/4"x6 1/4"	7 7/8"	5 3/4	0.7



art.	GN	Length x Width	Depth	Qts	Lbs
14709-06	1/6	7"x6 1/4"	2 1/2"	1	0.3
14709-10	1/6	7"x6 1/4"	3 7/8"	1 1/2	0.3
14709-15	1/6	7"x6 1/4"	5 7/8"	2 1/4	0.4
14709-20	1/6	7"x6 1/4"	7 7/8"	3 1/2	0.4



art.	GN	Length x Width	Depth	Qts	Lbs
14710-06	1/9	7"x4 3/8"	2 1/2"	1 1/4	0.1
14710-10	1/9	7"x4 3/8"	3 7/8"	3/4	0.2


Drainer Plate

art.	GN	Length x Width	Depth	Lbs
14712-00	1/1	18 1/2"x10 1/2"	5/8"	0.6
14715-00	1/2	10 1/2"x 8 1/8"	5/8"	0.3
14717-00	1/3	10 1/2"x 4 5/8"	5/8"	0.2
14718-00	1/4	8 1/8"x4"	5/8"	0.1
14719-00	1/6	4 5/8"x8"	5/8"	0.1

GN FOOD PANS

Lids



art.	GN	Length x Width	Depth	Lbs	col.
14722-00	1/1	20 7/8"x12 3/4"	1/8"	0.7	●
14722-11	1/1	20 7/8"x12 3/4"	1/8"	0.7	●
14722-22	1/1	20 7/8"x12 3/4"	1/8"	0.7	●
14722-33	1/1	20 7/8"x12 3/4"	1/8"	0.7	●
14722-99	1/1	20 7/8"x12 3/4"	1/8"	0.7	○



art.	GN	Length x Width	Depth	Lbs	col.
14725-00	1/2	12 1/2"x10 1/2"	1/8"	0.4	●
14725-11	1/2	12 1/2"x10 1/2"	1/8"	0.4	●
14725-22	1/2	12 1/2"x10 1/2"	1/8"	0.4	●
14725-33	1/2	12 1/2"x10 1/2"	1/8"	0.4	●
14725-99	1/2	12 1/2"x10 1/2"	1/8"	0.4	○



art.	GN	Length x Width	Depth	Lbs	col.
14727-00	1/3	12 3/4"x7 1/8"	1/8"	0.3	●
14727-11	1/3	12 3/4"x7 1/8"	1/8"	0.3	●
14727-22	1/3	12 3/4"x7 1/8"	1/8"	0.3	●
14727-33	1/3	12 3/4"x7 1/8"	1/8"	0.3	●
14727-99	1/3	12 3/4"x7 1/8"	1/8"	0.3	○



art.	GN	Length x Width	Depth	Lbs	col.
14728-00	1/4	12 3/4"x6 1/4"	1/8"	0.2	●
14728-11	1/4	12 3/4"x6 1/4"	1/8"	0.2	●
14728-22	1/4	12 3/4"x6 1/4"	1/8"	0.2	●
14728-33	1/4	12 3/4"x6 1/4"	1/8"	0.2	●
14728-99	1/4	12 3/4"x6 1/4"	1/8"	0.2	○



art.	GN	Length x Width	Depth	Lbs	col.
14729-00	1/6	7"x6 1/4"	1/8"	0.1	●
14729-11	1/6	7"x6 1/4"	1/8"	0.1	●
14729-22	1/6	7"x6 1/4"	1/8"	0.1	●
14729-33	1/6	7"x6 1/4"	1/8"	0.1	●
14729-99	1/6	7"x6 1/4"	1/8"	0.1	○



art.	GN	Length x Width	Depth	Lbs	col.
14730-00	1/9	7"x4 3/8"	1/8"	0.1	●
14730-11	1/9	7"x4 3/8"	1/8"	0.1	●
14730-22	1/9	7"x4 3/8"	1/8"	0.1	●
14730-33	1/9	7"x4 3/8"	1/8"	0.1	●
14730-99	1/9	7"x4 3/8"	1/8"	0.1	○

GN FOOD PANS

PORCELAIN



Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. These porcelain pans offer a classic alternative to their stainless steel, polycarbonate and polypropylene counterparts. Porcelain is broiler-proof, shock-resistant, microwave and dishwasher-safe. It can retain a wide range of temperatures from extremely hot to freezing.

GN FOOD PANS



Food Pans

art.	GN	Length x Width	Depth	Qts	Lbs
44332-03	1/1	20 7/8"x12 3/4"	3/4"	-	7.0
44332-06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	11.0



art.	GN	Length x Width	Depth	Qts	Lbs
44333-06	2/3	13 7/8"x12 5/8"	2 1/2"	6 3/8	7.0



art.	GN	Length x Width	Depth	Qts	Lbs
44334-03	2/4	20 7/8"x6 3/8"	3/4"	-	2.0
44334-06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	4.0



art.	GN	Length x Width	Depth	Qts	Lbs
44335-03	1/2	12 1/2"x10 1/2"	3/4"	-	4.0
44335-06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	6.0



art.	GN	Length x Width	Depth	Qts	Lbs
44337-03	1/3	12 3/4"x7 1/8"	3/4"	-	3.0
44337-06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.0



art.	GN	Length x Width	Depth	Qts	Lbs
44338-06	1/4	12 3/4"x6 1/4"	2 1/2"	2 1/8	3.0



art.	GN	Length x Width	Depth	Qts	Lbs
44339-06	1/6	7"x6 1/4"	2 1/2"	1	1.9

GN HOTEL FOOD PANS

INDUCTION SUITABLE PORCELAIN



INDUCTION
READY!



For professionals. Porcelain hotel food pans with induction system are designed for use on each generator to maintain the heat. The induction provides precise temperature control with lower energy consumption and cooking times. The recommended power for a perfect use is 800W.

GN FOOD PANS



Food Pans

art.	GN	Length x Width	Depth	Qts	Lbs	col.
44312A06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312B06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312G06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312O06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312R06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312Y06	1/1	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●



art.	GN	Length x Width	Depth	Qts	Lbs	col.
44313B06	2/3	13 7/8"x12 5/8"	2 1/2"	6 1/3	7.2	●
44313G06	2/3	13 7/8"x12 5/8"	2 1/2"	6 1/3	7.2	●
44313O06	2/3	13 7/8"x12 5/8"	2 1/2"	6 1/3	7.2	●
44313R06	2/3	13 7/8"x12 5/8"	2 1/2"	6 1/3	7.2	●
44313Y06	2/3	13 7/8"x12 5/8"	2 1/2"	6 1/3	7.2	●



art.	GN	Length x Width	Depth	Qts	Lbs	col.
44314A06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314B06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314G06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314O06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314R06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314Y06	2/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●



art.	GN	Length x Width	Depth	Qts	Lbs	col.
44315A06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●
44315B06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●
44315G06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●
44315O06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●
44315R06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●
44315Y06	1/2	12 1/2"x10 1/2"	2 1/2"	4 1/4	5.9	●



art.	GN	Length x Width	Depth	Qts	Lbs	col.
44317A06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●
44317B06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●
44317G06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●
44317O06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●
44317R06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●
44317Y06	1/3	12 3/4"x7 1/8"	2 1/2"	3 1/4	4.4	●

TOOLS AND UTENSILS



The Paderno ladle. One-piece ladles feature a thick handle with a rounded border. Diameter and capacity stamped on the handle.

TOOLS AND UTENSILS



One-Piece Ladle, Stainless Steel

art.	Dia	Length	oz	Lbs
11970-06	2 1/2"	11 7/8"	2 3/8	0.3
11970-08	3 1/8"	12 1/2"	4	0.4
11970-09	3 1/2"	13"	6	0.5
11970-10	4"	14 1/2"	8 1/2	0.7
11970-11	4 3/8"	15"	11 1/4	0.8
11970-12	4 3/4"	15 3/4"	16	1.1
11970-14	5 1/2"	17 3/8"	25 3/8	1.1
11970-16	6 1/4"	18 1/2"	34	1.3

The handle of this one piece, stainless steel ladle facilitates long reaches and allows for the easy transfer and scooping of food.



Perforated One-Piece Ladle, Stainless Steel

art.	Dia	Length	oz	Lbs
11967-06	2 1/2"	11 7/8"	2 3/8	0.2
11967-08	3 1/8"	12 1/2"	4	0.3
11967-09	3 1/2"	13"	6 3/4	0.4
11967-10	4"	14 1/2"	8 1/2	0.6
11967-12	4 3/4"	15 3/4"	17	0.9
11967-14	5 1/2"	17 3/8"	25 3/8	1.1
11967-16	6 1/4"	18 1/2"	34	1.2

The handle of this one piece, stainless steel perforated ladle facilitates long reaches and allows for the easy transfer and scooping of food while draining liquids.



One-Piece Ladle with Spout, Stainless Steel

art.	Dia	Length	oz	Lbs
11969-06	2 1/2"	11 7/8"	2 3/8	0.4
11969-37*	2 1/2"	11 7/8"	2 3/8	0.4

* Left handed. These one-piece ladles have spouts that reduce spillage while serving. They're ideal for transferring liquids into small containers and jars. Dishwasher-safe.



One-Piece Chef's Fork, Stainless Steel

art.	Length	Lbs
11975-50	19 5/8"	0.5
11975-99	39 3/8"	1.5

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process. Available in two sizes: standard and oversized pick fork.



One-Piece Fish Turner, Stainless Steel

art.	Width	Length	Lbs
11985-34	6 1/2"	13 3/8"	0.9

This oversized turner is designed to flip fish and large pieces at once.



One-Piece Skimmer, Stainless Steel

art.	Dia	Length	Lbs
11971-08	3 1/8"	12 1/2"	0.3
11971-10	4"	12 1/2"	0.3
11971-12	4 3/4"	13 3/4"	0.5
11971-14	5 1/2"	5 1/2"	0.7
11971-16	6 1/4"	16 1/8"	0.9
11971-18	7 1/8"	16 3/4"	1.1
11971-20	7 7/8"	17 1/2"	1.3



One-Piece Skimmer, Stainless Steel

art.	Dia	Length	Lbs
11971-25	10"	29 ½"	1.9

Constructed of one heavy weight stainless steel piece, this skimmer is used to gently remove solid residue that has risen to the surface of a liquid dish.



Mesh Skimmer, Stainless Steel

art.	Dia	Length	Lbs
11991-16	6 ¼"	15 ¾"	1

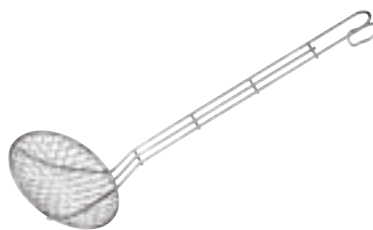
This stainless steel mesh skimmer scoops and strains food particles clouding simmering preparations.



Wire Bird's Nest Set, Stainless Steel

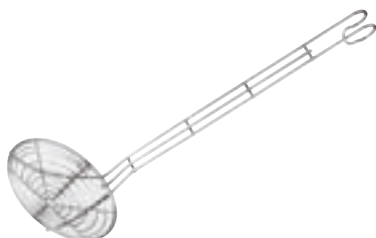
art.	Dia	Length	Lbs
42623-10	4"	10 ¼"	0.4

When clamped together, these two nest-like deep fryer baskets rapidly brown and shape food, such as potatoes, leeks or cooked noodles.



Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12640-14	5 ½"	15 ¾"	0.6
12640-16	6 ¼"	15 ¾"	0.6
12640-18	7 ⅛"	15 ¾"	0.7
12640-20	7 ⅞"	19 ⅝"	1.2
12640-24	9 ½"	19 ⅝"	1.3
12640-28	11"	19 ⅝"	1.4



Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12641-14	5 ½"	15 ¾"	0.6
12641-16	6 ¼"	15 ¾"	0.7
12641-18	7 ⅛"	15 ¾"	0.7
12641-20	7 ⅞"	19 ⅝"	1.2
12641-24	9 ½"	19 ⅝"	1.4
12641-28	11"	19 ⅝"	1.5

This skimmer is designed to remove foods and unwanted solids from cooking liquids. The long handle provides distance from heat and possible splattering. A convenient hooked-end allows the skimmer to be hung for storage. Made of stainless steel, dishwasher-safe.



Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12642-28	11"	33 ½"	1.7

This skimmer is designed to remove foods and unwanted solids from cooking liquids. The long handle provides distance from heat and possible splattering. A convenient hooked-end allows the skimmer to be hung for storage. Made of stainless steel, dishwasher-safe.



SS

Colander for Deep Fryer, Stainless Steel

art.	Dia	Ht.	Lbs
41930-39	16 1/4"	7 3/4"	3.3

The Deep Fryer Colander is used to drain fat from deep-fried foods. It is singlehanded with an 8 1/4" bowl that clips securely beneath the colander to catch hot oils, while maintaining food crispy.



SS

Fry Scoop, Stainless Steel

art.	Width	Length	Lbs
41929-00	7 7/8"	9"	1.1



W

Kitchen Spatula, Wood

art.	Length	Lbs
42907-01	10"	0.2
42907-02	11 7/8"	0.3
42907-03	13 3/4"	0.4
42907-04	15 3/4"	0.5
42907-06	19 2/3"	0.6
42907-07	23 1/2"	0.8
42907-08	31 1/2"	1.1
42907-09	39 3/8"	1.4
42907-10	47 1/4"	1.8

The unique shape of this wooden kitchen spatula makes it ideal for a variety of uses, from mixing to spreading.



W

Wooden Spoon

art.	Length	Lbs
42901-20	7 7/8"	0.2
42901-25	10"	0.3
42901-30	11 7/8"	0.4
42901-35	13 3/4"	0.5
42901-40	15 3/4"	0.6

A staple in all kitchens, the wooden spoon is generally used for mixing ingredients in cooking and baking.



W

Angular Spatula, Wood

art.	Length	Lbs
42907-30	11 7/8"	0.1
42907-35	13 3/4"	0.2
42907-40	15 3/4"	0.2

This hybrid of a traditional wood spoon and spatula is excellent for multiple jobs, from scrambling eggs to spreading mixtures. It has a pointed end that easily gets into the edges of pans to fully incorporate food as it cooks, while its beveled edge is excellent for lifting and serving finished dishes. Safe for use on non-stick cookware. Not dishwasher-safe.



W

T-Shaped Crepe Spreader, Wood, Set of 5

art.	Width	Length	Lbs	des.
42900-15	7 1/8"	7 1/8"	0.1	Rounded
42900-24	7 1/8"	9 1/2"	0.1	Flat

Beech wood.



SS

Baster, Stainless Steel

art.	Length	Lbs
42863-00	10"	0.2

This stainless steel baster includes an injector tip designed to moisten fish, meat and poultry periodically with a liquid, such as melted butter or a sauce while exposed to the dry heat of the oven.



SS

Fish Tweezers, Stainless Steel

art.	Width	Length	Lbs
42592-02	Thick	5"	0.1

This tool is designed to pull out bones from fish without harming its delicate flesh. The tip is rounded and blunt, making it easier to grasp thick bones.



SS

Culinary Tweezers, Straight, Stainless Steel

art.	Width	Length	Lbs
42904-01	3/8"	6 1/4"	0.1

Practical and easy to handle, culinary tweezers can often take the place of standard cooking tools, and are the perfect instrument for plating or decorating. The thin and precise tips can easily grasp food and can handle delicate items without causing damage.



SS

Culinary Tweezers, Offset, Stainless Steel

art.	Width	Length	Lbs
42904-02	3/8"	6 1/4"	0.1

These offset culinary tweezers are the perfect instrument for plating or decorating, as the curve makes handling food easier. The thin and precise tips can easily grasp food and can handle delicate items without causing damage.



SS

Culinary Tweezers, Curved Tip, Stainless Steel

art.	Width	Length	Lbs
42904-03	1/2"	5 7/8"	0.1

These culinary tweezers are the ideal instrument for plating or decorating elaborate dishes. The crisscrossed opening ensures a stronger grip on smaller foods, and the bent tip can easily grasp and handle delicate items without causing damage.



SS

Plating Spoon, Stainless Steel

art.	Width	Length	oz	Lbs
A4150514	1"	6 3/8"	1 1/4	0.1

This specialty spoon was designed specifically for finishing plates with sauces just prior to serving. Made of stainless steel, the spoon features a deep bowl and lipped end that easily directs sauce into beautiful designs for the elegant presentation of appetizers, entrees and desserts. Holds approximately 1 1/4 ozs per spoonful. Dishwasher-safe.



Sauce Cup for Plating Spoon

art.	Dia	Ht.	Lbs
A4982106	2 5/8"	2 1/4"	0.3

Specially designed for the Spoon Drop, the ABS plastic sauce holder has a cone-shaped interior to hold sauces and a silicone tab to wipe off excess drops from the spoon before using. The indicator marks the maximum level at 3/4 oz. Dishwasher-safe.



SS

Scissor Tongs, Stainless Steel

art.	Length	Lbs
41697-00	15"	0.4

These stainless steel tongs are designed for tossing and serving.



SS

Cooking Tongs, Stainless Steel, Curved

art.	Length	Lbs
42902-31	11 7/8"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Cooking Tongs, Stainless Steel, Straight

art.	Length	Lbs
42902-30	11 7/8"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Serving Tongs, Stainless Steel

art.	Length	Lbs
41698-22	8 7/8"	0.1
41698-30	11 7/8"	0.2
41698-40	15 3/4"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Oversized Whisk, Stainless Steel

art.	Length	Lbs
41980-99	49 1/4"	4.4

This oversized whisk is used when cooking with commercially-sized cooking vessels. It is made of heavy-duty stainless steel and offers a 49 1/4" handle.

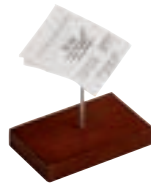




SS

Check Spindle, Stainless Steel

art.	Dia	Ht.	Lbs
12504-20	3 1/2"	7 7/8"	0.3



W

Check Spindle with Wood Base

art.	Width	Length	Ht.	Lbs
42504-09	2 1/8"	3 5/8"	4"	0.2



SS

Ticket Holder, Stainless Steel

art.	Length	Lbs
42509-25	10"	0.7
42509-50	19 5/8"	1.1

Order Holder. This stainless steel holder has ball bearings trapped in its upper section to retain orders and notes in the blink of an eye.



SS

Order Holder, Stainless Steel

art.	Length	Lbs
42509-60	23 3/8"	1.7
42509-99	39 3/8"	3.0



PP

Polypropylene Plate Separator

art.	Dia	Ht.	Lbs
47605-23	8 3/4"	2 3/8"	0.2

The polypropylene plate separator accommodates plates with diameters from 7" to 8". It allows servers to carry many plates at a time, saving energy and time. The plate separator also ensures that meals arrive intact to the table. Side vents allow excess steam to escape, preventing food from becoming soggy or overcooked.



PP

Funnel, Polypropylene

art.	Dia	Lbs
47604-08	3 1/4"	0.3
47604-10	4"	0.3
47604-12	4 3/4"	0.3
47604-15	5 1/2"	0.3
47604-18	7 1/2"	0.3
47604-20	8 1/4"	0.3
47604-24	9 1/4"	0.3
47604-30	11 3/4"	0.8

This series of polypropylene funnels is equipped with a hanging-hook. They will not dent or break if dropped, providing additional safety in busy kitchens, and will not react with acidic ingredients such as tomatoes, vinegars and citrus. Do not use with temperatures in excess of 300°F. Dishwasher-safe.



SS

Funnel, Stainless Steel

art.	Dia	Lbs
42562-12	4 3/4"	0.3
42562-16	6 3/8"	0.6
42562-20	7 7/8"	1.0
42562-30	11 7/8"	1.4

This series of stainless steel funnels is dishwasher-safe. Equipped with a hanginghook, they will not break if dropped, and will not react with acidic ingredients such as tomatoes, vinegars and citrus.



SS

Stackable Measuring Jug, Stainless Steel

art.	Dia	Ht.	oz	Lbs
42581-01	3"	2	3 3/8	0.2
42581-03	4"	2 3/4	10 1/8	0.3
42581-05	4 1/2"	4 3/8	0	0.4
42581-10	5 7/8"	5 1/8	0	0.6
42581-15	6 1/8"	5 7/8	0	0.8
42581-20	6 5/8"	7 1/2	0	1.2

This spouted measuring cup allows for quick measuring and dispensing liquid ingredients.



SS

Measuring Spoon Set, Stainless Steel

art.	Teaspoon	Lbs
42615-04	1/4, 1/2, 1 & 3	0.2

This measuring spoon set is essential for scooping and portioning herbs and spices, as well as small amounts of liquid.



SS

Measuring Cup Set, Stainless Steel

art.	Cup	Lbs
42616-04	1/4, 1/2, 1 & 1	0.6

This stainless steel dry-measure set, ranging from 1/4 to 1 cup, is a staple in every kitchen.



PE

Squeeze Bottle, Polyethylene

art.	oz	Lbs	des.	col.
41526-R1	8	0.3	Red	●
41526-R2	12	0.3	Red	●
41526-R3	24	0.3	Red	●

TOOLS AND UTENSILS



PE

Squeeze Bottle, Polyethylene

art.	oz	Lbs	des.	col.
41526-B1	8	0.3	Clear	○
41526-B2	12	0.3	Clear	○
41526-B3	24	0.3	Clear	○



PE

Squeeze Bottle, Polyethylene

art.	oz	Lbs	des.	col.
41526-G1	8	0.3	Yellow	●
41526-G2	12	0.3	Yellow	●
41526-G3	24	0.3	Yellow	●



PE

Squeeze Bottle, Set of 4

art.	Dia	Ht.	oz	Lbs
41526-01	1 ¼"	3 ¾"	1	0.1



PE

Squeeze Bottle, Set of 4

art.	Dia	Ht.	oz	Lbs
41526-02	1 ¾"	3 ¾"	1 ¾	0.2

This set of mini squeeze bottles is excellent for storing and transporting sauces, oils and dressings. They are made of flexible polyethylene with a screwtop and attached cap that prevents leaks and won't get lost. The pointed tip allows contents to be dispensed in small droplets at a time. Set of 4. Dishwasher-safe.



PE

Squeeze Bottle

art.	Dia	Ht.	oz	Lbs
41526-05	2"	7 ⅞"	6 ¾	0.1
41526-06	2 ¼"	7 ½"	11 ¾	0.1



PE

Squeeze Bottle with Triple Nozzle

art.	Dia	Ht.	oz	Lbs	col.
41520-08	2 ⅝"	3 ¾"	8	0.1	○
41520-12	2 ⅝"	4 ⅝"	12	0.1	○
41520-16	2 ⅝"	6 ¼"	16	0.2	○
41520-24	2 ¾"	8 ⅝"	24	0.2	○

Made of polyethylene, these handy squeeze bottles feature a triple-nozzle cap that dispenses sauces and dressings quickly and evenly. Each opening measures approximately ⅛", allowing bits of finely minced herbs or thick mayonnaise to flow through without clogging. The wide-mouth design facilitates cleaning and refilling without the need of a funnel. Sold individually. Dishwasher-safe.



SS

Flour Scoop, Stainless Steel

art.	Dia	Length	oz	Lbs	des.
42609-15	3"	4 1/4"	3 3/8	0.5	Scoop Length 5 3/4"
42609-20	4"	5 1/8"	0	1.2	Scoop Length 7 5/8"
42609-25	6"	5 1/2"	0	2.1	Scoop Length 9 7/8"

This half-open, stainless steel cylindrical scoop neatly sweeps flour, limiting dust and spilling. Its weight is well balanced. It has a short, rounded handle with a comfortable grip.



PA+
plus

Composite Flour Scoop

art.	Size	oz	Lbs
12940-02	10 7/8"x3 3/4"	8 1/2	0.3
12940-05	12 5/8"x4 3/4"	17	0.5
12940-10	15 3/8"x5 7/8"	0	0.7
12940-20	18 7/8" x7 1/8"	0	1.2
12940-25	19 5/8"x7 5/8"	0	1.5

This half-open, one-piece composite flour scoop neatly sweeps flour or sugar, limiting dust and spilling. Its weight is well balanced and its short handle provides a comfortable grip.



SS

Flour Sieve, Medium Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12604-22	8 5/8"	3 1/8"	1
12604-30	11 7/8"	3 1/8"	1
12604-34	13 3/8"	3 1/8"	2
12604-40	15 3/4"	3 1/8"	2

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 3mm or 1/8".



SS

Flour Sieve, Fine Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12605-22	8 5/8"	3 1/8"	1
12605-30	11 7/8"	3 1/8"	1
12605-34	13 3/8"	3 1/8"	2
12605-40	15 3/4"	3 1/8"	2

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 1mm or 1/32".



SS

Flour Sieve, Coarse Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12606-30	11 7/8"	3 1/8"	1
12606-34	13 3/8"	3 1/8"	2

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 5mm or 1/16".



SS

Flour Sieve, Coarse Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12607-22	8 5/8"	3 1/8"	1
12607-30	11 7/8"	3 1/8"	1
12607-34	13 3/8"	3 1/8"	2

This heavy-duty sieve catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. It is made of stainless steel. Each square hole measures 6mm or 1/4".

TOOLS AND UTENSILS



SS

Vegetable Strainer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11927-24	9 1/2"	4 3/4"	3 5/8	2.0
11927-32	12 1/2"	6 1/4"	9 1/4	2.5
11927-36	14 1/8"	7 1/4"	13 1/2	2.9
11927-40	15 3/4"	7 7/8"	18	3.6

The dual handled, self-standing colander is suited for draining foods of excess liquids. It is made of stainless steel.



SS

Colander, Long-Handled, Stainless Steel

art.	Width	Overall L.	Ht.	Qts	Lbs
11926-22	8 5/8"	18 3/4"	4 3/4"	2 7/8	1.1
11926-26	10 1/4"	20 3/8"	5 1/2"	4 1/4	1.3

The long-handled colander is suited for draining foods of excess liquids. It is made of stainless steel with an opposite hook to rest on top of a sauce pot.



SS

Pasta Strainer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11924-18	7 1/8"	4 3/8"	3	1.2
11924-20	7 7/8"	4 3/4"	3 3/4	1.4
11924-22	8 5/8"	5 1/8"	5 1/4	1.6
11924-24	9 1/2"	5 1/2"	6 7/8	1.7
11924-28	11"	5 7/8"	9 7/8	1.9

The shape and design of this long-handled strainer allows for rapid, efficient water draining.



SS

Graduated Bucket, Stainless Steel

art.	Dia	Ht.	Qts	Lbs	des.
41960-12	12 1/4"	10 5/8"	12 5/8	4.5	-
41962-12	12 1/4"	-	-	2.0	Lid

This pail is made of the highest quality stainless steel. It has a seamless construction and is long lasting, corrosion-resistant, and non-tarnishing.



SS

Graduated Bucket with Base, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
41961-12	12 1/4"	11 1/4"	12 5/8	5.1

This pail is made of the highest quality stainless steel. It has a seamless construction and is long lasting, corrosion-resistant, and non-tarnishing.



Manual Salad Dryer

art.	Dia	Ht.	Gal	Lbs	des.
49888-10	13"	17"	3.2	6.4	without drain
49888-20	17"	20 1/2"	6.6	9.9	drain hole compatible

The over-sized manual salad spin dryer has multiple gears to create a centrifugal force that pulls the greens to the basket's sides while water is flung out through the slots. The lettuce needs to be dried after washing to hold oil-based dressing. It is most efficient when used with about 10 pounds of greens. This dryer has reinforced encased gears and a brake to safely stop the spinning, which prevents the gears from breaking. Conforms to ANSI/NSF Standard 2.



Mixing Bowl, Flat Bottom, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
12580-11	4 5/8"	2 3/4"	1/2	0.2
12580-17	6 1/8"	3 1/2"	1 1/8	0.3
12580-21	7 1/2"	4 1/2"	2 1/8	0.5
12580-24	8 5/8"	4 3/4"	3	0.8
12580-29	10 5/8"	5 3/8"	5 1/8	1.1
12580-30	11 3/8"	5 7/8"	6 1/8	1.3
12580-31	12"	6 3/4"	8 1/2	1.5
12580-36	14"	7 1/4"	11 5/8	2.1
12580-40	15 3/4"	7 7/8"	18	4.1
12580-45	17 3/4"	8 5/8"	26 1/4	4.9
12580-50	19 5/8"	9 1/2"	34 7/8	5.6



Mixing Bowl, Polypropylene

art.	Dia	Ht.	Qts	Lbs
47611-01	6 1/2"	3 1/8"	1	0.3
47611-03	8 1/8"	4 1/2"	2 5/8	0.5
47611-05	9 5/8"	5 3/8"	4 3/4	0.5
47611-06	11 5/8"	5 3/4"	6 3/8	0.8
47611-09	13"	6 1/2"	9 1/2	1.0
47611-13	15 3/4"	7 1/4"	13 1/4	1.3

These polypropylene mixing bowls provide additional safety in busy kitchens, as they will not dent or break if dropped, and will not react with acidic ingredients such as tomatoes, vinegars and citrus. The material is additionally microwave-safe and is excellent for melting chocolate. Do not use with temperatures in excess of 300°F. Dishwasher-safe.



Mixing Bowl, Polypropylene

art.	Dia	Ht.	Qts	Lbs
44365-04	5 1/8"	2 1/2"	3/8	0.1
44365-10	6 3/4"	3 1/8"	1	0.1
44365-25	9 1/4"	4 3/8"	2 5/8	0.1
44365-40	11	5 3/4"	4 1/4	0.1
44365-80	12 5/8"	6 1/2"	8 1/2	0.1
44365-99	15"	7 1/8"	10 5/8	0.1



Mixing Bowl, Polycarbonate

art.	Dia	Ht.	Qts	Lbs
44364-04	5 1/8"	2 1/2"	3/8	0.1
44364-10	6 3/4"	3 1/8"	1	0.1
44364-25	9 1/4"	4 3/8"	2 5/8	0.1
44364-40	11	5 3/4"	4 1/4	0.1
44364-80	12 5/8"	6 1/2"	8 1/2	0.2
44364-99	15"	7 1/8"	10 5/8	0.2



Mixing Bowl, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11951-22	8 5/8"	4 3/4"	2 7/8	1.4
11951-26	10 1/4"	5 1/2"	4 1/4	1.8
11951-32	12 5/8"	7 1/8"	10	2.9
11951-36	14 1/8"	8 1/8"	14 3/4	4.7
11951-40	15 3/4"	8 1/2"	19	5.3

This mixing bowl sits on a rounded bottom. This shape is ideal since the rounded sides make the contents easy to whip. Each bowl has a rolled edge and is made of 100% stainless steel.

TOOLS AND UTENSILS



SS

Mixing Bowl Stand, Stainless Steel

art.	Dia	Fits	Lbs
11953-16	6 ¼"	22-26	0.5
11953-22	8 ⅝"	32-36-40	0.7

This stainless steel ring is designed to keep hemispherical bowls secured in place. It is made of stainless steel.



SS

Scooping Bowl, Slanted Handle

art.	Dia	Ht.	Qts	Lbs
41916-20	7 ½"	3 ⅞"	2 ½	1.1

These short-handled bowls are extremely convenient for transferring liquids from large stock pots.



SS

Strainer, Stainless Steel

art.	Dia	Length	Lbs
12622-07	2 ¾"	2 ¾"	1
12622-10	4"	4"	1
12622-12	4 ¾"	4 ¾"	1
12622-14	5 ½"	5 ½"	1
12622-16	6 ¼"	6 ⅝"	1
12622-18	7 ⅞"	6 ⅝"	1
12622-20	7 ⅞"	6 ⅝"	1
12622-23	9"	10 ⅝"	1
12622-26	10 ¼"	10 ⅝"	1

This fine mesh strainer will strain any food in seconds. Durable and easy to clean, it comes with a long, stay-cool ABS handle to rest across large pots.



SS

Double Mesh Strainer, Stainless Steel

art.	Dia	Length	Lbs
12633-16	6 ¼"	6 ⅝"	1
12633-18	7 ⅞"	6 ⅝"	1
12633-20	7 ⅞"	6 ⅝"	1
12633-23	9"	10 ⅝"	1
12633-26	10 ¼"	10 ⅝"	1

The double criss-cross mesh strainer is a staple in any kitchen. Its solid mesh will retain all food particles. It is made of stainless steel and has a stay-cool, ABS handle.



SS

Oblong Strainer, Stainless Steel

art.	Dia	Length	Lbs
12630-22	8 ⅝"	7 ⅞"	0.4

This fine mesh strainer will strain any food in seconds. Durable and easy to clean it comes with a stay cool, ABS, long handle to rest across large sauce pots.





SS

Double Mesh Strainer, Reinforced, Stainless Steel

art.	Dia	Length	Overall L.	Lbs
12635-23	9"	10 5/8"	22 1/8"	1.2
12635-26	10 1/4"	10 1/4"	23"	1.4
12635-30	11 7/8"	17 3/8"	30 3/4"	1.5
12635-35	13 3/4"	13 3/4"	33"	1.9

This strainer has double-wire reinforcements underneath its fine mesh. It is made of stainless steel and comes with a stay-cool ABS handle.



SS

Strainer, Stainless Steel, Granular Size

art.	Dia	Lbs
41925-14	5 1/2"	0.3
41925-16	6 1/4"	0.3
41925-18	7 1/8"	1.0
41925-20	7 7/8"	0.9
41925-22	8 5/8"	1.0
41925-24	9 1/2"	1.3
41925-26	10 1/4"	1.3

The chinois strainer is a conical-shaped sieve with granular-sized perforations that will catch the smallest of particles for clear liquids. It is made of stainless steel.



SS

Mesh Bouillon Strainer, Stainless Steel

art.	Dia	Lbs
11929-20	7 7/8"	1.0
11929-24	9 1/2"	1.5

This double criss-crossed mesh bouillon strainer is a staple in any kitchen. Its extra fine mesh will retain all seeds and lumps to create perfect soups, fruit coulis or sauces. It is made of stainless steel for durability and dishwasher cleaning and comes in two different diameters. Its strength will accommodate work with a pestle, when the bouillon strainer rests across a sauce pot.



Reinforced Bouillon Strainer, Single Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
A1193221	8 3/8"	6 1/2"	1

This reinforced, mesh bouillon strainer is a must-have for creating perfect stocks, soups, coulis or sauces. It features extra-fine mesh that retains seeds and lumps, and is made of stainless steel for durability. Its strength will accommodate work with a pestle when rested over a bowl or sauce pot. Dishwasher-safe.



SS

Reinforced Bouillon Strainer, Stainless Steel

art.	Dia	Lbs
11932-20	7 7/8"	1.2
11932-24	9 1/2"	1.7

This double criss-crossed mesh bouillon strainer is a staple in any kitchen. Its extra fine mesh will retain all seeds and lumps to create perfect soups, fruit coulis or sauces. It is made of stainless steel for durability and dishwasher cleaning and comes in two different diameters. Its strength will accommodate work with a pestle, when the bouillon strainer rests across a sauce pot.



SS

Tea Strainer, Stainless Steel

art.	Dia	Lbs
41931-08	3 1/8"	0.1
41931-14	5"	0.3
41931-16	5 7/8"	0.4
41931-18	7"	0.4

This fine-mesh strainer has endless uses, from steeping tea leaves and rinsing foods, such as rice, quinoa and berries, to straining stocks and custard bases. It features a conical shape that is excellent for filtering into deep containers, plus a long handle and looped top that allow the strainer to rest over cups, bowls and pots. Made of rust-resistant stainless steel. Dishwasher-safe.



SS

Chinois Stand, Stainless Steel

art.	Dia	Ht.	Lbs
A4982322	7 3/8"	11 1/8"	0.7

This convenient stand holds conical strainers in place during use. Its width and height allow enough space for a bowl to be placed underneath the strainer to catch the liquids being pushed through the mesh. Dishwasher-safe.



SS

Canning Funnel with Adaptor, Stainless Steel

art.	Dia	Ht.	Lbs
A5001308	5 7/8"	3 5/8"	0.5

Made of heavy-duty stainless steel. The funnel comes with a detachable adaptor with a 1 1/4" opening that can be used for filling smaller containers. Wide funnel opening is 2 1/4" wide. Dishwasher-safe.



Wood Pestle

art.	Width	Length	Overall L.	Lbs
A4982140	2 3/4"	6 3/4"	11 3/8"	0.8

This wooden pestle was designed to be paired with a mesh strainer. Its rounded shape rotates smoothly to press cooked food through the perforations of the cone-shaped strainers. Made of beech wood.



Bouillon Cloth, Cotton, Set of 5

art.	Width	Length	Lbs
41932-05	28	34	1.2

Twisted cotton cloth with seam.



Fermentation Pot, Brown

art.	Dia	Ht.	Qts	Lbs
A440105	8 1/2"	9 7/8"	5.28	10.9

Made from ceramic, this heavy-duty fermentation pot easily makes nutrient and probiotic-rich foods like pickles, kimchi and sauerkraut in as little as four or five days. The pot is finished with a food-safe glaze, and is designed with a water-sealable lid that creates an airtight seal to prevent mold and harmful bacteria from forming while still allowing gases to escape. This creates the ideal environment for the fermentation process. The fermentation pot is also excellent for fermenting vegetables such as carrots, peppers, cucumbers and onions, among many other vegetables and fruits. It can be used for long-term storage, can be refrigerated, and includes a set of two stoneware weighting stones that are designed to keep food under their brine during fermentation. The fermentation pot and its components are dishwasher-safe; however, it is recommended that the stones be placed in the top rack in order to avoid possible damage.





SS

Pineapple Slicer/Corer, Stainless Steel

art.	Dia	Length	Lbs
48218-00	4"	10"	0.3

This pineapple corer is made of stainless steel with a comfortable, ergonomic composite handle.



SS

Pineapple Corer, Stainless Steel

art.	Length	Lbs
48280-10	10"	0.3

This pineapple corer is made of stainless steel with a comfortable, ergonomic composite handle.



Pineapple Corer, Stainless Steel

art.	Dia	Ht.	Lbs
A4982280	4"	7 ¼"	0.7

The task of cleaning and preparing fresh pineapple is now made easy with this heavy-duty pineapple cutter and corer. Remove the top of the pineapple and center the cutter on the fruit. Press down and turn clockwise until the base is reached and remove the cutter. Remove the base of the rind and pineapple is ready to be enjoyed. Made of 18/10 stainless steel with a comfortable plastic top. Dishwasher-safe.



Kali Apple Peeler

art.	Dia	Lbs
49834-00	-	4.3
49834-02	"L" Slicing Blade, S/S	0.1
49834-01	Complete Peeler	0.2



Apple Peeler with Clamp

art.	Width	Length	Ht.	Lbs
49835-00	4	11 7/8"	6 3/4"	2.2

This apple peeler peels, slices and cores at once. The body is made of steel and the blades of stainless steel.



Apple Peeler with Suction Cup

art.	Width	Length	Ht.	Lbs
49836-00	4	11 7/8"	5 1/4"	2

This apple peeler peels, slices and cores at once. The body is made of steel and the blades of stainless steel.



SS

Apple Corer/Wedger, Stainless Steel

art.	Dia	Ht.	Lbs
48289-10	4"	3"	0.2

This stainless steel cutter cores and wedges apples in a single operation.





SS

Egg Topper, Stainless Steel

art.	Dia	Ht.	Lbs
A4982331	1 ¼"	4 ¾"	0.2

The spring-loaded top of this clever gadget has a sharp edge that removes the top of an unpeeled egg in a quick, swift motion. It is ideal for raw and soft-boiled eggs.



Egg Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
42588-01	3 ½"	5"	1 ¾"	0.3

This egg slicer is made of aluminum with stainless steel wires. Spacing is ¼".



Egg Slicer, Plastic

art.	Width	Length	Ht.	Lbs
42588-00	3 ½"	8 ¼"	1 ¾"	0.2

This item is made of plastic with stainless cutting wires. By pushing down on the top of the plate it creates either thin egg slices or six egg wedges. It is dishwasher safe.



Egg Container

art.	Width	Length	Ht.	Lbs
47093-24	8 ½"	11 7/8"	3 ¾"	2.2

This plastic container comes with a clear plastic cover and black knob. It can hold up to 24 eggs and is a great alternative to grocery store cartons.



SS

Egg Ring, Set of 2, Stainless Steel

art.	Dia	Ht.	Lbs
42596-02	3 ½"	½"	0.1

This stainless steel ring is ideal for shaping an egg while being fried or for making perfectly-shaped pancakes. It has a convenient adjustable handle that can be folded down for storage.



Egg Ring, Non-Stick

art.	Dia	Ht.	Lbs
42650-10	4"	½"	0.1



Heart Egg Ring, Non-Stick

art.	Dia	Ht.	Lbs
42650-11	4 ¾"	½"	0.2



SS

Egg Cutter, Stainless Steel

art.	Dia	Length	Lbs
42597-00	2 ½"	8 ¼"	0.2

This wire cutter was designed for wedging hardboiled eggs in a single motion. The frame and cutting wires are made of a stainless steel.



SS

Mushroom Cutter, Stainless Steel

art.	Dia	Length	Lbs
42598-00	3"	8 ¼"	0.2

This slicer makes the task of cutting mushrooms quick and easy. It is made of a stainless steel frame and sharp stainless steel cutting blades with 1/4" spacing. A locking mechanism keeps the slicer closed when not in use for easy storage and added safety.



SS

Avocado Slicer, Stainless Steel

art.	Length	Lbs
48286-62	9"	0.3

When it comes to slicing avocados, this is the perfect tool for the task. The cutting wires create uniform slices. The slicer is constructed of 100% stainless steel.



Hamburger Mold, Aluminum/Stainless Steel

art.	Width	Length	Ht.	Lbs
A3002142	0	4"	4"	0.8

This two-piece press quickly packs ground meats into perfectly-shaped patties that won't break apart while cooking. The base is made of stainless steel, while the spring-loaded plunger-style top is made of heavy-duty cast aluminum that pushes down evenly for consistent results. Not limited to standard beef hamburgers, the press is also perfect for making burgers from poultry, game and vegetarian fillings, plus stuffed burgers, sausage patties for breakfast sandwiches, and more. Makes patties that measure up to Dia 3 5/8" x Ht. 5/8". Handwash aluminum press.



Herb Shears

art.	Length	Lbs
18277-00	7 ¾"	0.3

Herb shears are an ideal way to chop, cut or mince fresh herbs neatly and quickly to add to dishes, or for garnishes. Made up of five stainless steel blades, the handles offer a comfortable grip and added control. Dishwasher-safe.



SS

Herb Mill, Stainless Steel

art.	Width	Length	Lbs
42558-00	2 ¾"	8 ½"	0.5

This 100% stainless steel mill is perfect for mincing fresh herbs.



SS

Harp Vegetable Peeler

art.	Width	Length	Ht.	Lbs
42589-00	2"	5"	2"	0.1

This harp-shaped vegetable peeler is made entirely of stainless steel. The sturdy construction has a traditional design that provides a comfortable grip during use, and a small side loop to carve out small imperfections in fruits and vegetables.



SS

Potato Ricer, Stainless Steel, with 3 Discs

art.	Dia	Lbs
42566-03	3 3/8"	1.6

This stainless steel potato ricer compresses and turns cooked, peeled vegetables into purees. Equipped with 3 discs: fine, medium and coarse. Opening dimensions are: 2.4mm/.09in, 4.4mm/.17in and 6.5mm/.25in.



Potato Masher, Stainless Steel

art.	Dia	Length	Lbs
A4982127	3 3/4"	9 1/4"	0.3

This tool is used to mash cooked potatoes and other vegetables. The wooden handle provides a comfortable grip, while the wide, stainless steel blade presses food into a coarse puree.



SS

Spaetzle Maker, Stainless Steel

art.	Width	Length	Ht.	Lbs
49844-01	4 3/8"	12 3/8"	4 1/2"	0.7

Made of 100% stainless steel this device quickly cuts spaetzle batter into little dumplings. The maker has a small container that slides along the cutting surface. With each pass of the batter container, the perforated device drips dozens of perfectly formed dumplings right into your pot of simmering water. The device disassembles for easy cleanup.



Olive Forks with Wood Handles, Set of 6

art.	Width	Length	Lbs
A4982206	1/8"	3 1/2"	0.1

The set of 6 olive forks can be used to serve olives, cheese, nuts, cherry tomatoes, and other small tasting foods. The double-pronged forks are made of stainless steel and have wooden handles. Handwashing is recommended.



Olive Pit Remover, Chromed

art.	Length	Lbs
42563-00	6"	0.2

This easy-to-use pitter utilizes a steel plunger that pierces the olive to remove the pit while leaving the fruit intact.



Olive/Cherry Pitter

art.	Width	Length	Lbs
A4982320	1 1/4"	5 3/4"	0.2

The spring-loaded, stainless steel plunger of this pitter makes quick work of removing the hard inner pits of cherries and olives. The comfortable finger arms give a secure grip while depressing the plunger. The graduated size of the base supports large cherries like Bing and Rainier, down to smaller sized olives. To use, simply place a cherry/olive on the base and depress the plunger through the fruit. The pit will be pushed through the opening at the bottom.



Cherry Pit Remover, Plastic

art.	Dia	Ht.	Lbs
42563-44	4"	13 3/8"	1.4

The Paderno World Cuisine Cherry Pit Remover allows for automatic feeding of the fruit with each downward push. It comes with a powerful suction base to secure itself to any working surface with a smooth, nonporous finish.



Silicone Garlic Peeler, Set of 2

art.	Width	Length	Lbs
A4256513	1 3/8"	5 1/8"	0.1

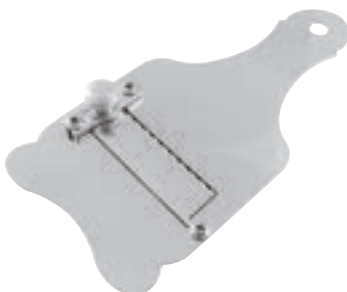
These silicone tubes are a quick and easy way to peel whole garlic cloves. Simply insert cloves and roll until the peel pulls away. Cleaned cloves will roll out, while the sticky paper is left behind. The tubes can be rinsed or washed in the dishwasher. Set of 2.



Garlic Press, Stainless Steel

art.	Dia	Length	Lbs
42565-00	1	5 1/2"	0.2

This press is made of stainless steel with oversized handles for better leverage.



Truffle Slicer, Serrated, Stainless Steel

art.	Width	Length	Lbs
A4982211	3 3/8"	7 3/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Slicer, Serrated, Olivewood

art.	Width	Length	Lbs
A4982212	3 1/2"	7 1/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.

TOOLS AND UTENSILS



Truffle Slicer, Stainless Steel

art.	Width	Length	Lbs
A4982213	3 3/8"	7 3/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Slicer, Olivewood

art.	Width	Length	Lbs
A4982214	3 1/2"	7 7/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



SS

Pie Slicer, Stainless Steel

art.	Dia	Lbs	des.
42599-06	14"	1	6 wedges
42599-08	14"	1	8 wedges

This round cake marker portions 8 slices, or marks wedges. It also works on pies and tortillas. It is made of stainless steel with a plastic handle.



SS

PS

Girolle Cheese Scraper, Wood Base

art.	Dia	Lbs
48281-22	8 5/8"	1.6

This set includes a wood base holding a stainless steel axle on which a spinning scraper is to be cranked. It creates a lace from a ring-shaped piece of the 'Tete de Moine' ("Monk's Head") Swiss cheese or a piece of chocolate. The Tete de Moine cheese is known to reveal its unique flavor only when scraped.



Automatic Grater

art.	Dia	Ht.	Lbs
48295-10	3"	6 1/2"	0.8

This battery-powered, one-touch grater operates with the simple push of a button. In mere seconds, cheese, chocolate, dried bread and nuts can be grated finely or coarsely and incorporated into dishes or used as toppings. The bottom container is removable and can be used with the lid (included) to seal and preserve the freshness of grated products. Do not use abrasive materials for cleaning. Not oven or microwave-safe. Requires four AA batteries (not included).





Cheese Grater Box with Drawer, Beechwood

art.	Width	Length	Ht.	Lbs
A4982208	5 3/8"	9 1/2"	2 3/8"	1.7

This wooden box grater will add a rustic touch to any Italian table. The large dimensions allow for a generous wedge of parmesan to be grated, while shavings are easily accessed by opening the bottom drawer. The stainless steel grater plate is removable for cleaning.



Cheese Grater with Box, Beechwood

art.	Width	Length	Ht.	Lbs
A4982209	3 3/4"	7 1/8"	2 3/8"	0.6

This convenient cheese grater is perfect for serving fresh parmesan shavings at any meal. Simply grate cheese into the wooden base and take to the table. The stainless steel plate is easily removed for cleaning and serving.



SS

Rotary Cheese Grater, Stainless Steel

art.	Width	Length	Ht.	Lbs
A5100020	2 1/8"	7 7/8"	3 1/4"	0.5

This classic grater was designed to create fine shavings of hard cheeses, such as Parmesan, in order to deliver the perfect finishing touch to pasta dishes or risotto. The drum openings are approximately 2mm and will deliver bits of chocolate over beverages and desserts that are just the right size. Both the frame and drum are made from stainless steel and can easily be disassembled for cleaning, or to accommodate left or right-handed users. Hopper measures 2 1/8"x2 1/8". Dishwasher-safe.



SS

4-Way Grater, Stainless Steel

art.	Width	Length	Ht.	Lbs
42569-04	3 1/8"	4"	9"	0.9

The Paderno World Cuisine 4-Way Grater is constructed of stainless steel. It is a multi-purpose tool capable of producing a variety of textures.



Cheese Wire Slicer, Stainless Steel

art.	Width	Length	Lbs
A4703112	4 3/4"	7 3/4"	0.2

This simple wire cutter is a must-have tool for any cheese enthusiast. The taught wire easily slices through even the softest of cheeses, while pastier varieties, such as goat cheese, won't adhere and lose their shape. The slicer can additionally be used for slicing through butter, for smooth and unbroken pats. All components are made of stainless steel. Wire is not removable. Dishwasher-safe.



SS

Cheese Wire Cutter, Stainless Steel

art.	Dia	Width	Length	Lbs
48282-21	-	8 1/4"	8 1/4"	0.2
A48282AA	Replacement Wires, Set of 10	-	-	0.3

This wire cutter, designed for specific foods, such as cheese and is made of a stainless steel frame and sharp stainless steel cutting wire.



SS

Nutmeg Grater, Stainless Steel

art.	Dia	Length	Lbs
42556-00	1 3/4"	5 3/8"	0.3



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-01	1 1/2"x8 5/8"	15 1/8"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-02	1 1/2"x8 5/8"	15 1/8"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-03	1 1/2"x8 5/8"	15 1/8"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-04	3"x5 1/4"	11 3/4"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-05	3"x5 1/4"	11 3/4"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-06	3"x5 1/4"	11 3/4"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-07	3"x5 1/4"	11 3/4"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Lbs
42560-08	3"x5 1/4"	11 3/4"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Ht.	Lbs
42560-09	3"x5 1/4"	11 3/4"	1"	0.4



Sausage Slicer, Goliath

art.	Width	Length	Ht.	Lbs
A4982538	8 5/8"	15 1/8"	5 1/2"	7.5

This salami slicer was designed to give quick and precise cuts of salami. The unique design of the blade allows for effortless cuts of both soft and hard salami with a simple back-and-forth motion. A stainless steel arch works as a guide and helps keep hand away from blade while slicing. The three rubber feet prevent sliding during use. A simple, push-in locking mechanism secures the blade when not in use. It is made of beech wood and a tempered, serrated stainless steel blade. Maximum diameter is 4".



SS

Shrimp Deveiner, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982333	1"	6 1/4"	6 1/4"	0.2

Using the stainless steel shrimp deveiner allows you to effortlessly remove the intestinal tract and shell in one quick step. Simply insert the point of the tapered end between the shell and the meat of the shrimp, starting at the front, and push it down the center of the back while lifting slightly. The shell will break away and the tract will come free.



SS

Cutter/Corer, Stainless Steel

art.	Dia	Ht.	Lbs
48286-70	1 1/2"	1"	0.3

This fun tool is used to make wells in fruits and vegetables. Stuff the openings with fillings and serve as appetizers, or use them with tealight candles for a unique table setting.



Cauliflower Corer, Polycarbonate

art.	Width	Ht.	Lbs
A4982403	3"	4 3/8"	0.1

The Cauliflower Corer was designed to remove the center of the vegetable. It has sharp edges that make preparing the vegetable for cooking quick and simple. Made of heavy-duty ABS plastic, it is BPA-free and dishwasher-safe.



Bronze Duck Press

art.	Width	Ht.	Lbs
A4982128	8"	20 1/2"	35.27

Pressed duck is a French specialty that is considered to be a delicacy. The legs and breast are removed, and the remainder of the duck is pressed with this unique device, extracting all the juices that are then used to create a delicious sauce to be served over the meat.



SS

Accordion Spiral Slicer

art.	Width	Length	Ht.	Lbs
A4982102	4"	11"	6"	2.3

Made of 100% stainless steel, this slicer creates accordion cuts from potatoes, zucchini, squash, carrots, cucumbers, black radishes and long turnips to create spiral fries, or for impressive presentations. First pierce vegetable with the stainless steel rod. Secure the suction base to a working surface. Release the thumb-operated spring to adjust the length of the threaded axle to the length of the vegetable. Place the vegetable onto the wheel with prongs. Insert the wooden skewer into the hole in the vegetable through the small opening at the top of the straight blade. Begin turning the handle clockwise. Elongate spirals along the skewer before cooking. The unit comes with a pack of 100, 12" wooden skewers and a stainless steel, 9" piercing rod.



ABS

SS

Spiral Slicer

art.	Size	Lbs
49827-03	5 3/8" x 14" x 9 1/2"	5.8
B4982701	1 mm Blade	0.2
B4982702	2 mm Blade	0.2
B4982704	4 mm Blade	0.2
4046	Kit Assembly	0.2
40047	Wheel with Pins	0.2
40048	Straight Blade	0.2
40049	Set of 4 Suction Feet	0.2
40051	Handle	0.2
40053	Handle Axle	0.2

The Rouet spiral vegetable slicer cuts vegetables and fruits into curly, ribbon-like slices. By placing the vegetable or fruit on the prongs of the wheel and turning the wheel while pushing the base toward the vertical julienne blade, continuous spiral strands and curled julienne strips are created. This vegetable slicer includes three blades with 1/32" (1mm), 5/64" (2mm) and 5/32" (4mm) spacing, and a straight blade for ribbon cuts.



SS

Stainless Steel Mandoline with Pusher, 38 blade Set

art.	Size	Lbs
49830-60	4¾" x 15¾" x 11"	3.6
49830-00	S/S Mandoline, 38 Blade Set, no Pusher	3.0
49830-02	Stainless Steel Pusher Only	0.6
49830-AA	38 Julienne Blade Set	0.2
49830-AB	44 Julienne Blade Set	0.2
49830-AC	60 Julienne Blade Set	0.2
49830-AD	Serrated Blade	0.2
49830-AE	Slicing Blade	0.2
49830-AF	Sliding Plate	0.6
49830-AG	Stand Only	0.4
49830-AI	Rubber Foot	0.1
49830-AJ	Nuts & Bolts Set	0.1

The Bron Mandoline vegetable slicer is made of 100% stainless steel and is used to slice a variety of fruits and vegetables. With its three cutting blades, glide plates and thickness adjustment mechanism, the traditional French mandoline is well-equipped to slice, julienne, crinkle and waffle cut. The julienne blade is a reversible 38-prong blade. One side has 10 cutting teeth with a 3/8" spacing while the other side has 28 teeth with a 1/8" spacing. All blades are attached to the mandoline, a unique feature to this mandoline, preventing blades from easily getting lost in the cleaning and handling process. Levers allow for gradual thickness adjustments from paper-thin slices up to 3/8" slices. The mandoline comes with a hand pusher to anchor and slide vegetables and fruit along the glide plate and protects fingers from the blade. The entire slicer is made of stainless steel, except for the pusher knob which is made of plastic. When folded, its size is L 15¾" x W 4¾" x H 2".



ABS

Kitchen Slicer, ABS

art.	Width	Length	Ht.	Lbs
49753-06	4 3/8"	12 1/2"	1 1/8"	0.7

This nifty slicer, also called "Japanese" mandolin, transforms vegetables and fruits into slices and julienne cuts in the blink of an eye. It comes with a hand protector designed to push fruit and vegetable across the blades keeping fingers out of danger. It includes three julienne blade sets with 1/32", 5/64" and 1/8" (1, 2 and 3 mm) spacing and one straight blade for slicing.



Chef's French Mandoline

art.	Size	Lbs
A4982101	4 1/2" x 15 7/8" x 1 5/8"	3.20
A10212SB	Replacement Straight Blade	0.20

The Chef's French Mandoline boasts the same impressive quality as The Original Bron. This simplified version, made of stainless steel, comes with two removable stainless steel julienne blades, 1/8" and 3/8" spacing, and a straight blade for slicing. The oversized plastic hand guard, which provides safety during use, secures food within with prongs and needles. A single lever adjusts the thickness for all cuts, from razor thin to 1/2". The flat blade can be easily removed for sharpening. Both handle and stand have protective, skid-resistant sleeves. The unit can be hung for easy storage. Standing height is 9 1/2"



SS

Mandoline/Grater with Container

art.	Width	Length	Ht.	Lbs
A4982176	4 3/4"	12"	4"	1.1

Two straight blades for slicing: 3/8" or 1/16" (3mm or 1.5mm). Serrated blade for crinkle and waffle cuts. Julienne blade and a two-way coarse shredding blade. Oversized hand guard. Made of ABS plastic, stainless steel blades. SAN container base has non-slip feet and can be used to store hand guard. BPA-free, patented design.



SS

Decorating Tool Set, 22 Pieces

art.	Lbs
48286-13	2.6

This tool set is a must for creating spectacular presentations, attractive buffets or innovative plates. The tools carve, shape or decorate to create effects from vegetables, fruits, sugar and almond paste.



SS

Decorating Tool Set, 18 Pieces

art.	Lbs
48286-03	1.6

This tool set is a must for creating spectacular presentations, attractive buffets or innovative plates. The tools carve, shape or decorate to create effects from vegetables, fruits, sugar and almond paste.





SS

Curved Leaf Cutters, Stainless Steel, Set of 3

art.	Width	Length	Ht.	Lbs	des.
A4982130	1 ¼"	2 7⁄8"	2 ½"	0.3	Small
	1 ½"	3 ½"	2 ½"	0.3	Medium
	2"	4 5⁄8"	2 ½"	0.3	Large

This sturdy, stainless steel set is made up of three curved leaf-shape cutters. They are meant for stamping out garnishes from fruits and vegetables, but also have a place in any pastry kitchen for fondant and gum paste applications. The set nests for easy storage.



Straight Leaf Cutters, Stainless Steel, Set of 3

art.	Width	Length	Ht.	Lbs	des.
A4982131	2"	4 5⁄8"	2 ½"	0.3	Small
	1 ½"	3 ½"	2 ½"	0.3	Medium
	2"	4 5⁄8"	2 ½"	0.3	Large

This sturdy, stainless steel set is made up of three leaf-shape cutters. They are meant for stamping out garnishes from fruits and vegetables, but also have a place in any pastry kitchen for fondant and gum paste applications. The set nests for easy storage.



Ice Carving Knife

art.	Length	Lbs
47885-01	10"	0.3



Ice Carving Chisel

art.	Length	Lbs
47885-02	12 3⁄8"	0.7



Ice Carving Chisel

art.	Length	Lbs
47885-03	19 5⁄8"	1



Ice Carving Chisel

art.	Length	Lbs
47885-04	29 3⁄8"	1.8



Set of 4 Ice Carving Tools

art.	Width	Length	Lbs
47885-05	6 ½"	30	4.2

This set is made up of four tools, including a V-shaped chisel that is needed for detailed effects and flat blades that create basic geometric shapes. The ice knife is an improved version of the ice pick. These essential ice carving tools have a tempered, forged stainless steel blade with beechwood handles.



TOOLS AND UTENSILS



Fresh Butter Maker

art.	Size	Qts	Lbs
48294-01	4 1/2" x 4 1/2" x 15 3/4"	1.7	4
A48294AA	Replacement Jar	-	1

The butter churner creates homemade butter, which brings unparalleled taste to any dish. Easy to use, fresh butter can be made in a matter of minutes by simply pouring cream into the jar and rotating the hand crank until the mixture stiffens. Customize the flavor by adding salt, sugar, spices or herbs, or simply enjoy plain. For best results, churn between 17ozs to 27ozs of cream per batch. Glass base is dishwasher-safe. Handwash lid.



Butter Mold with Flower Imprint, Beechwood

art.	Width	Length	Ht.	oz	Lbs
48294-02	2 1/2"	4 3/4"	1 5/8"	2 7/8	0.4



Butter Mold with Cow Imprint, Beechwood

art.	Width	Length	Ht.	oz	Lbs
48294-03	3 1/2"	6 1/4"	2"	4 1/2	0.7



Butter Mold with Double Flower Imprint, Beechwood

art.	Width	Length	Ht.	oz	Lbs
48294-04	3 3/4"	8 1/4"	2 1/4"	8 7/8	1



Butter Mold, Assorted Designs, Beechwood

art.	Width	Length	Ht.	Cap. Lb	Lbs
A4982276	3 1/2"	4 3/4"	1 1/2"	1/4	0.4

A simple stick of butter can now be turned into a decorative addition to any meal. Softened butter is spread into the beechwood mold and then frozen to re-harden and hold its new shape. Once set, the new shape can be tapped out and served. Not dishwasher-safe.



Wire Butter Slicer, Pack of 10

art.	Length	Lbs
A4982129	12 7/8"	0.36

Intended to cut clean pats from chilled butter, the wire butter slicer can accomplish multiple tasks in any kitchen, including slicing smoothly through cheeses and chilled dough for cookies, or torting a cake.



Tomato Juicer, Manual

art.	Dia	Ht.	Lbs
42576-00	8 ¼"	19 ⅝"	8

This tomato press separates skin and seeds to only release the juice of the tomato pulp. The 8¼"x4" hopper feeds a drum, and when cranked, leavings and liquid are directed toward different chutes. The body and moving parts are made of stainless steel with removable plastic hoppers. Clamp will fit onto most work surfaces.



Berry Mill, Stainless Steel

art.	Dia	Ht.	Lbs
A1263820	7 ⅞"	3 ½"	1.1

This tool is used to make coulis from berries. The delicate pressure is ideal for the soft fruit and the fine mesh of the strainer is small enough to retain the minute seeds. Constructed of heavy-duty stainless steel. Mesh openings are 0.65mm.



Food Mill, on Stand, with 1/8" Sieve

art.	Dia	Ht.	Lbs
42577-39	15"	10"	31.0
42577-90	⅓₂" perforations	-	1.8
42577-91	⅓₆" perforations	-	1.8
42577-92	⅓₄" perforations	-	1.8
42577-93	⅓₂" perforations	-	1.8
42577-94	⅓₂" perforations	-	1.8
42577-99	handle	-	1.0

Made of tinned steel, this 15-quart mill boasts an output of approximately 24 pounds per minute, making it ideal for any kitchen producing large volumes of food. The inner mill diameter is 14" and the assembled height is 31½". The mill includes a ⅓₆" (3mm) sieve with an overall diameter of 7⅓". Additional sieves are available separately. For best results, use a stock pot with an approximate capacity of 50 quarts to catch output. Not dishwasher-safe.





SS

Food Mill, Stainless Steel

art.	Dia	Ht.	Lbs
A4257032	13"	5½"	3.2

The food mill is used to purée cooked fruits and vegetables. By placing them in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin, and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/32" or 5/32" (1.5 mm, 2.5 mm or 4 mm). The mill's output is approximately 3lbs per minute and fits best on receptacles with a minimum diameter of 7".



SS

Food Mill, Stainless Steel, #3

art.	Dia	Ht.	Lbs
42570-32	12¼"	9¾"	4.3
42570-91	1/16" perforations	-	0.1
42570-92	3/32" perforations	-	0.1
42570-94	5/32" perforations	-	0.1
42570-99	spare handle	-	0.8

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin, and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/32" or 5/32" (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



Food Mill, Tin, #3

art.	Dia	Ht.	Lbs
42573-31	12¼"	9¾"	4.2
42573-91	1/16" perforations	-	0.1
42573-92	3/32" perforations	-	0.1
42573-94	5/32" perforations	-	0.1
42573-99	spare handle	-	0.8

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skin, and fibers. The food mill comes with three cutting plates allowing for a variety of textures. These interchangeable cutting plates have perforations of either 1/16", 3/32" or 5/32" (1.5 mm, 2.5 mm or 4 mm). This food mill's output is approximately 3 lbs. per minute and fits on any 7" or larger receptacle.



SS

Food Mill, S/S, #5, with 1/8" Sieve

art.	Dia	Ht.	Lbs
42574-37	14"	10"	7.5
42574-90	1/32" perforations	-	1.5
42574-91	1/16" perforations	-	1.5
42574-92	5/64" perforations	-	1.5
42574-93	1/8" perforations	-	1.5
42574-94	5/32" perforations	-	1.5
42574-99	spare handle	-	0.8

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes the food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skins and fibers. The basket sieve cutting plate allows for larger amounts of food to be milled at one time. This food mill's output is approximately 10 lbs. per minute and fits on any 10¼" to 24" receptacle.


Food Mill, Tin, #5, with 1/8" Sieve

art.	Dia	Ht.	Lbs
42575-37	14"	10"	7.5
42575-90	1/32" perforations	-	1.5
42575-91	1/16" perforations	-	1.5
42575-92	3/64" perforations	-	1.5
42575-93	1/8" perforations	-	1.5
42575-94	3/32" perforations	-	1.5
42575-99	spare handle	-	0.7

The food mill is used to strain or purée fruits and vegetables. By placing cooked fruits or vegetables in the mill and turning the crank, the semi-circular blade oversweeps, compresses and scrapes the food. The bar that straddles the container applies constant pressure against the cutting plate and crushes the food, while retaining seeds, skins and fibers. The basket sieve cutting plate allows for larger amounts of food to be milled at one time. This food mill's output is approximately 10 lbs. per minute and fits on any 10 1/4" to 24" receptacle.



SS

Meat Roasting Thermometer

art.	Dia	Length	Range	Lbs
19705-00	2"	4 3/8"	+130+190°F	0.2

Meat thermometers are used to ensure that roasted meats are cooked to exact specifications, avoiding under or overcooking. Made of stainless steel, the temperature range is 130°F to 190°F. Not dishwasher-safe.



SS

Oven Thermometer, Stainless Steel

art.	Dia	Increment	Range
19709-00	2 3/4"	50°F	+100°+600°F

Oven thermometers are a necessity in any kitchen in order to ensure that food is being baked or roasted at the correct temperature. Made of stainless steel, this style can be displayed by hanging or standing on the flat base. Temperature range is from 100°F to 600°F.



SS

Refrigerator/Freezer Thermometer, Stainless Steel

art.	Dia	Increment	Range
19702-00	2 3/8"	2°F	-20°+85°F

Refrigerator/freezer thermometers are essential in any professional kitchen in order to maintain food at proper temperatures at all times. Made of stainless steel, this style can be displayed by hanging or standing on the flat base. Temperature range is from -20°F to 85°F.


Syrup Density Meter

art.	Length	Lbs
49703-00	5 1/2"	0.1

This instrument measures the amount of sugar in liquid syrup. The meter is placed in the liquid where it will reach a natural floating point. The liquid should be cooled to 68° Fahrenheit before measuring. The meter will sink or float more or less according to the density of the sugar concentration. It is printed on two sides with either Baume degrees or grams/ml.



ABS

PP

Salt Tester

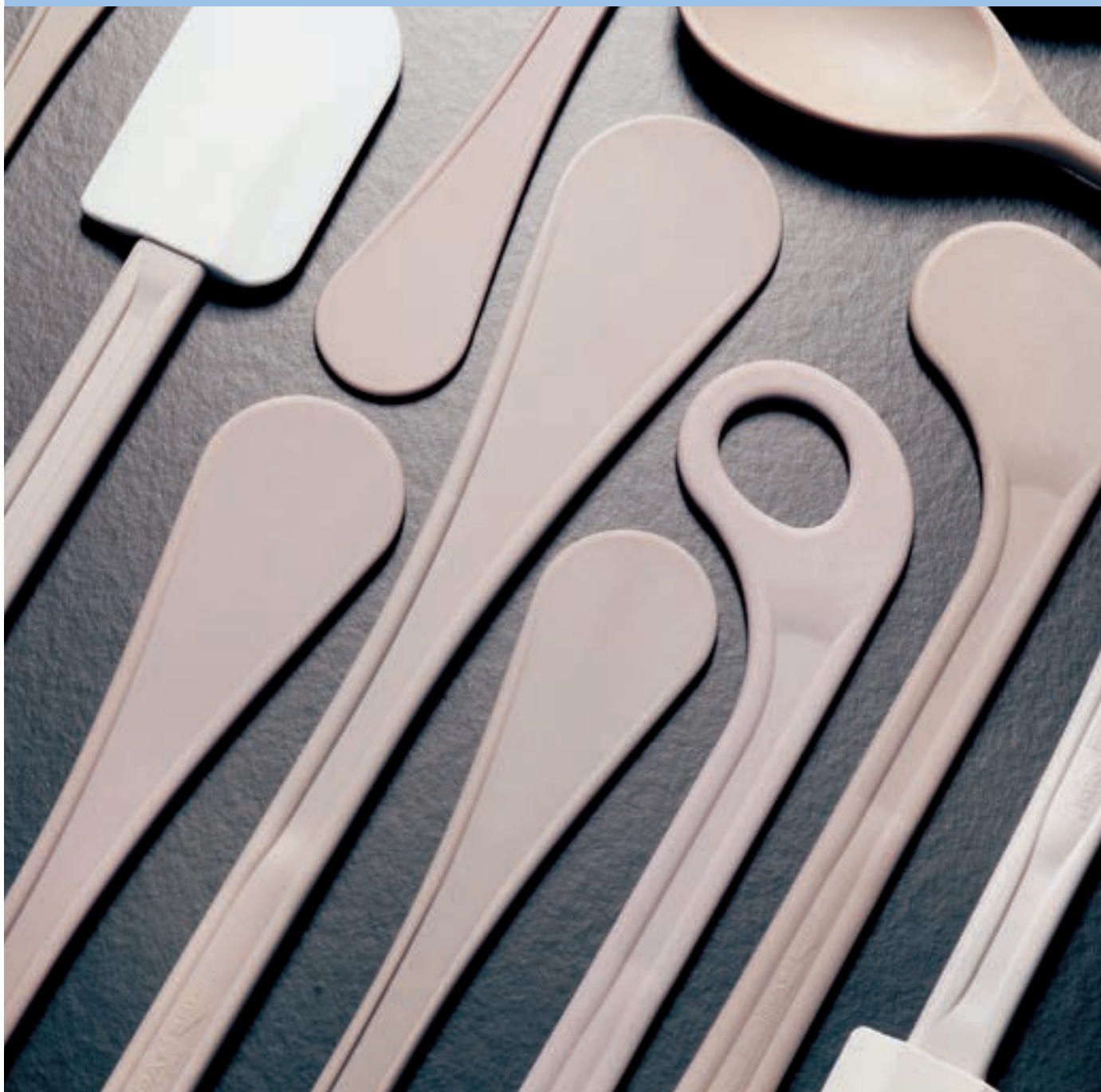
art.	Size	Length	Lbs
49730-00	1 1/4"x5/8"	8 7/8"	0.2

This device instantaneously reads salt content in meat broth preparations, water and sauces, as well as mineral concentration. It also provides temperatures from 0 to 100 degrees Celsius.

SERIES 12900

COMPOSITE UTENSILS

PA+
plus



This highly innovative line of kitchen tools by Paderno Italy has been carefully designed by studying and analyzing the day-to-day activity in busy kitchens, as well as by following the latest trends in the culinary industry. They are made of non-porous, composite nylon and polyamide materials that make them nearly unbreakable, while still offering an ergonomic design and a light weight that makes daily tasks less strenuous. Safe for use with non-stick finishes on cookware and bakeware, these tools are heat-resistant to approximately 450°F, yet, unlike metal tools, they don't conduct heat. They can be sterilized and are dishwasher-safe.


PA+
plus

Composite Spoon

art.	Length	Lbs
12903-30	11 7/8"	0.2
12903-40	15 3/4"	0.3
12903-45	17 3/4"	0.3

These spoons are made of a composite material with nylon and polyamide. They are dishwasher safe and can be sterilized. They are safe for cooking on non-stick surfaces and are heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Spatula

art.	Length	Lbs
12905-25	10"	0.2
12905-30	11 7/8"	0.2
12905-35	13 3/4"	0.3
12905-40	15 3/4"	0.3
12905-45	17 3/4"	0.4
12905-50	19 5/8"	0.4

The traditional shape of this composite kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading. The spatula is also heat resistant and can handle temperatures up to 450° Fahrenheit.


PA+
plus

Composite Stirring Paddle

art.	Length	Lbs
12907-07	13 3/4"	0.3
12907-08	13 3/4"	0.4

The innovative shape of these composite kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450° Fahrenheit.


PA+
plus

Silicone Spatula, Composite Handle

art.	Length	Lbs
12915-25	10"	0.2
12915-26	11"	0.2
12915-35	13 3/4"	0.3
12915-45	17 3/4"	0.4

The innovative shape of these kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450° Fahrenheit. Composite handle with flexible silicone base.


PA+
plus

Mixing Bowl Spatula

art.	Length	Lbs
12916-25	10"	0.2
12916-33	13"	0.3

The innovative shape of these kitchen spatulas make them ideal for a large variety of uses, from mixing to stirring and scraping bowls and cookie sheets. They are also heat resistant and can handle temperatures up to 450° Fahrenheit. Composite handle with flexible silicone base.


PA+
plus

Composite Beveled Spatula

art.	Length	Lbs
12906-35	13 3/4"	0.3

The traditional shape of this kitchen spatula makes it ideal for a large variety of uses, from mixing to spreading. The spatula is also heat resistant and can handle temperatures up to 450° Fahrenheit. Composite handle with flexible silicone base.

COMPOSITE UTENSILS



PA+
plus

Composite Spatula

art.	Length	Lbs
12908-30	11 7/8"	0.2
12908-35	13 3/4"	0.3
12908-40	15 3/4"	0.4

The spatula is also heat resistant and can handle temperatures up to 450° Fahrenheit. This spatula is made of a composite material with a flexible silicone base.



PA+
plus

Composite Offset Spatula

art.	Length	Lbs
12909-12	4 3/4"	0.2
12909-23	9"	0.2

This spatula is ideal for working with pastry. Its angular shape makes it perfect for spreading and smoothing icing and batters. It is heat resistant up to 450° Fahrenheit.



PA+
plus

Composite Fish Turner

art.	Length	Lbs
12921-01	11 3/4"	0.3

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450° Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.



PA+
plus

Composite Fish Turner

art.	Length	Lbs
12921-05	11 7/8"	0.3

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450° Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.


PA+
plus

Composite Turner

art.	Length	Lbs
12921-10	12 ½"	0.3

This spatula, made of non-porous material, is ideally used with non-stick surfaces and is heat resistant up to 450° Fahrenheit. It is ideal for flipping and turning fish and meats and is flexible for easy maneuverability. It can also be used for stir-frying.


PA+
plus

Composite Fish Turner

art.	Length	Lbs
12921-15	13 ¾"	0.3

This spatula is heat resistant, flexible and made of non-porous composite material, made of nylon and polyamide. It is ideally used in conjunction with non-stick surfaces and can be used up to 450° Fahrenheit.


PA+
plus

Composite Ladle

art.	Dia	Length	Lbs
12920-01	3 ½"	12 ¼"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.


PA+
plus

Composite Skimmer

art.	Dia	Length	Lbs
12920-05	4 ¾"	13 ¾"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.


PA+
plus

Composite Server

art.	Width	Length	Lbs
12920-10	4"	13 ¾"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.


PA+
plus

Composite Slotted Server

art.	Width	Length	Lbs
12920-11	4"	13 ¾"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.


PA+
plus

Composite Server

art.	Length	Lbs
12920-15	13 ¾"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.


PA+
plus

Composite Slotted Spoon

art.	Length	Lbs
12920-16	13 ¾"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.

COMPOSITE UTENSILS



PA+
plus

Composite Tongs

art.	Length	Lbs
12930-51	10"	0.2
12930-52	12 ½"	0.3

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.



PA+
plus

Composite Serving Tongs

art.	Length	Lbs
12930-62	7 ⅞"	0.2
12930-63	9"	0.2

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.



PA+
plus

Composite Tongs

art.	Length	Lbs
12930-68	7 ⅞"	0.2
12930-69	10"	0.2

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.



PA+
plus

Composite Tongs

art.	Length	Lbs
12930-74	9 ½"	0.2

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.



PA+
plus

Composite Tongs

art.	Length	Lbs
12930-77	8 ¼"	0.2
12930-78	10"	0.2

This tool, made of non-porous composite nylon and polyamide materials, is heat resistant up to 450° Fahrenheit, flexible and can be sterilized.



PA+
plus

Composite Meat Ball Tong

art.	Length	Lbs
12931-51	6 ⅝"	0.2

Made of composite material that is heat-resistant up to 450° Fahrenheit, these tongs quickly and easily form ground meat into round meatballs. Dishwasher-safe.



PA+
plus

Composite Meat Ball Oval Tong

art.	Length	Lbs
12931-53	7 ½"	0.2

Made of composite material that is heat-resistant up to 450° Fahrenheit, these tongs quickly and easily form ground meat into oval meatballs. Dishwasher-safe.



PA+
plus

Composite Perforated Ladle, Long Handle

art.	Dia	Length	Lbs
12967-10	4"	14 ⅞"	0.2

The perforated ladle is used to drain liquids from foods while portioning. Constructed of fiberglass, nylon and polyamide, the composite material is non-porous and virtually unbreakable. An extra-long handle and hook-end facilitate use when working with large cooking vessels, as the ladle won't slide into food. Heat-resistant to 450°F and dishwasher-safe.


PA+
plus

Composite Ladle with Spout, Long Handle

art.	Dia	Length	Lbs
12970-06*	2 ½"	11 ⅞"	0.4
12970-08	3 ⅞"	13 ¼"	0.4
12970-10	4"	14 ¾"	0.7
12970-12	4 ¾"	15 ¾"	1.0

*With spout.

The handle of this one-piece composite ladle facilitates long reaches and allows for the easy transfer of liquids and foods. Four sizes have long handles while two sizes have short handles, designed for use with small containers. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Ladle, Flat Bottom

art.	Dia	Length	Lbs
12968-10	4"	10 ⅝"	0.3

The flat bottom ladle is ideal for scooping and spreading sauces onto lasagna noodles and pizza dough. Constructed of fiberglass, nylon and polyamide, the composite material is non-porous and virtually unbreakable. The convenient hook-end on the handle makes it easy to hang for storage. Heat-resistant to 450°F and dishwasher-safe.


PA+
plus

Composite Ladle, Short Handle

art.	Dia	Length	Lbs
12969-10	4"	10 ⅝"	0.4

The handle of this one-piece composite ladle facilitates long reaches and allows for the easy transfer of liquids and foods. Four sizes have long handles while two sizes have short handles, designed for use with small containers. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Ladle, Short Handle

art.	Dia	Length	Lbs
12969-06	2 ½"	9 ½"	0.2

The handle of this one-piece composite ladle facilitates long reaches and allows for the easy transfer of liquids and foods. Four sizes have long handles while two sizes have short handles, designed for use with small containers. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Basting Spoon

art.	Length	Lbs
12986-38	14 ¾"	0.2

The shape and angle of this one-piece basting spoon are ideal to moisten meat, poultry and fish while grilling. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Basting Spoon

art.	Length	Lbs
12986-01	9"	0.2

The shape and angle of this one-piece basting spoon are ideal to moisten meat, poultry and fish while grilling. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Skimmer

art.	Dia	Length	Lbs
12971-10	4"	12 ¼"	0.3
12971-12	4 ¾"	14 ½"	0.5

This one-piece composite skimmer is designed to remove and drain fat from food. A long handle provides distance from splattering. It is heat resistant up to 450° Fahrenheit.


PA+
plus

Composite Spatula

art.	Dia	Length	Lbs
12972-10	4"	14 ⅜"	0.6
12972-12	4 ¾"	15"	0.8

This one-piece composite spatula is ideal for flipping and turning meat and fish, as well as stir-frying. It is flexible for easy maneuverability and has a beveled edge to gently lift the food. It is heat resistant up to 450° Fahrenheit.

COMPOSITE UTENSILS



PA+
plus

Composite Perforated Spatula

art.	Dia	Length	Lbs
12973-10	4"	14 3/8"	0.4
12973-12	4 3/4"	15"	0.6

This one-piece composite spatula is ideal for flipping and turning meat and fish, as well as stir-frying. It is flexible for easy maneuverability and has a beveled edge to gently lift the food. It is heat resistant up to 450° Fahrenheit.



SS
PA+
plus

Balloon Whisk, Stainless Steel

art.	Length	Lbs
12927-35	13 3/4"	0.5
12927-45	17 3/4"	0.7

This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.



SS
PA+
plus

Whisk 8 Wires, Stainless Steel

art.	Length	Lbs
12928-25	10"	0.2
12928-30	11 7/8"	0.3
12928-35	13 3/4"	0.3
12928-40	15 3/4"	0.4
12928-45	17 3/4"	0.6
12928-50	19 5/8"	0.7
12928-55	21 5/8"	0.9
12928-60	23 5/8"	1.1

This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.



SS
PA+
plus

Whisk 11 Wires, Stainless Steel

art.	Length	Lbs
12929-25	10"	0.3
12929-30	11 7/8"	0.4
12929-35	13 3/4"	0.5
12929-40	15 3/4"	0.5
12929-45	17 3/4"	0.6

This whisk has an ergonomic, comfortable grip. Its angular handle is made of composite polymer. It is watertight, heat resistant up to 570° Fahrenheit and its top is lipped for easy resting. The wires are made of 18/10 stainless steel, resist extreme tension up to 175 Lbs and won't twist under pressure.



SS
PA+
plus

Whisk 8 Wires, Silicone Coated

art.	Length	Lbs
12926-35	13 3/4"	0.5

The wires of this whisk are coated with silicone that will protect non-stick surfaces and is heat-resistant to 600°F. They are sturdy but will flex when necessary, preserving the consistency of delicate sauces, and will reverse to their original shape. The handle is comfortable to grip during use and will stay cool when working with hot foods. It is dishwasher-safe.



SERIES 48280

GADGETS WITH PP HANDLE



- Vast selection covers multiple areas of food preparation
- Made of 18/10 stainless steel and commercial-quality polypropylene
- Ergonomic handles offer balance and comfort

- Features include rust-resistance and sharp blades that won't dull over time
- Can be stored in drawers or hung
- Dishwasher-safe



Pizza Knife

art.	Length	Lbs
48280-45	9 ¼"	0.4



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48280-32	1 ½"	7 ½"	0.2

This pastry wheel makes easy and clean cuts of dough. It has a fluted edge for creating lattice-work pastry or ravioli cuts.



Bird's Beak Knife

art.	Length	Lbs
48280-48	7 ½"	0.1

The slightly arched top edge of this knife meets the gentle upward curve of the bottom edge to create a blade that looks like a bird's beak. It is perfect for trimming and shaping round vegetables such as radishes and small onions. The blade is made of stainless steel.



Oyster Knife with Guard

art.	Length	Lbs
48280-05	8 ⅞"	0.2

The blade of an oyster knife is short with a blunt, pointed end that easily pops open oyster shells without damaging the delicate flesh. Stainless steel blade with a polypropylene handle. Dishwasher-safe.



Single Fish Scaler

art.	Length	Lbs
48280-38	9 ¼"	0.2

This fish scaler has a single, serrated blade made of stainless steel.



Pizza Wheel, Stainless Steel, Polypropylene Handle

art.	Dia	Length	Lbs
18324-10	4"	9 ½"	0.3



Double Pastry Wheel

art.	Dia	Length	Lbs
48280-39	1 ¼"	7 ⅞"	0.2



Oyster Knife with Guard

art.	Length	Lbs
48280-04	7 ⅞"	0.2

The coarse teeth of this hammer are designed to break down the fibers of tough slabs of meat, creating tender cuts that are easier to chew and digest. Use the flat sides to even out chicken or veal. Aluminum head with wood handle. Not dishwasher-safe.



Chestnut Knife

art.	Length	Lbs
48280-21	6 ¼"	0.1

Stainless steel blade, designed to score chestnut shells for roasting.



Double Fish Scaler

art.	Length	Lbs
48280-37	8 ⅞"	0.5

This clever fish scaler has a double blade with serrated edges for scaling fish on one side and a sharp knife on the other. The position of the lower pointy, slanted knife secures the fish with the bottom part of the scaler, making the cut precise and fast.



Cheese Plane

art.	Width	Length	Lbs
48280-41	3"	9 7/8"	0.2

Ideal for shaving off even, consistent slices of cheese. The blade is made of stainless steel.



Soft Cheese Knife

art.	Length	Lbs
48280-59	8 5/8"	0.2

The oblong cutouts of the soft cheese knife create less blade surface for cleaner cuts and less sticking. It is made of stainless steel.



Butter Spreader

art.	Length	Lbs
48280-75	8 1/2"	0.2

Ideal for spreading foods such as butter, jam or mayonnaise onto bread for quick sandwich making. It is made of stainless steel.



Vegetable Sharpener

art.	Dia	Lbs
48280-12	1 3/4"	0.1
48280-13	2 3/4"	0.1

These vegetable sharpeners create large round and conical shaped shavings for decorating purposes. The shavings can be arranged artistically to create a variety of shapes, including flowers. These tools are designed to be used with long vegetables such as carrots and cucumbers, as well as sticks of solid sugar or marzipan. The cone is made of plastic and the blade is constructed of stainless steel.



Silicone Brush

art.	Length	Lbs
48280-09	10"	0.2

After soaking the bristles in cream, butter or egg whites the silicone brush uniformly coats. It is dishwasher safe.



Pastry Brush, Nylon Bristles

art.	Width	Length	Lbs
48280-94	1 3/8"	8 7/8"	0.2



Bottle Opener

art.	Length	Lbs
48280-02	7 1/2"	0.4

This opener is made of stainless steel and a plastic handle.



Can Opener

art.	Width	Length	Lbs
48280-03	1 3/4"	8 5/8"	0.5

Polypropylene handle and a stainless steel body. It is a staple in all kitchens. It is a hand-held can opener and has holes at the end of the handle for easy hanging and storage. It is dishwasher-safe.



Melon Baller

art.	Dia	Length	Lbs
48280-24	3/8"	7 1/2"	0.1
48280-30	9/32"	7 1/2"	0.1
48280-31	7/8"	7 1/2"	0.1
48280-35	1"	7 1/2"	0.1
48280-36	1 1/8"	7 1/2"	0.1

This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



Oval Plain, Melon Baller

art.	Dia	Length	Lbs
48280-26	1 1/4"	7 5/8"	0.1

This heavy-duty stainless steel form and the sharp cutting edge of the melon baller create perfectly shaped, uniform vegetable or melon balls.



Zucchini Corer

art.	Length	Lbs
48280-54	9 5/8"	0.2

The blade of the corer is long and curved with a beveled tip for piercing zucchini.



Pineapple Corer, Stainless Steel

art.	Length	Lbs
48280-10	9 7/8"	0.3

This pineapple corer is made of stainless steel with a comfortable, ergonomic composite handle.



Asparagus Peeler

art.	Length	Lbs
48280-85	9 1/4"	0.1

This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling asparagus.



Tomato Peeler

art.	Length	Lbs
48280-08	7 5/8"	0.1

This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling tomatoes.



Large Swivel Peeler

art.	Dia	Length	Lbs
48280-53	2 3/8"	7 1/4"	0.2
48280-52		8 1/4"	0.1



Orange Peeler

art.	Length	Lbs
48280-96	7 7/8"	0.2

This heavy-duty stainless steel knife fits easily between the skin and the pulp of the citrus for easy removal and sectioning.



Potato Peeler

art.	Length	Lbs
48280-34	7 5/8"	0.2

This heavy-duty stainless steel tool with its sharp cutting blade is perfect for peeling potatoes.



Grapefruit Knife

art.	Length	Lbs
48280-47	8 1/2"	0.1

It has a polypropylene handle and a stainless steel blade. It has a hole at the end of the handle for easy hanging and storing. The long, flexible blade easily slides under the skin of the fruit and removes the segments. The flexible blade makes it possible to move under the rounded surface of the fruit. It is dishwasher-safe.



Bar/Utility Knife, Serrated

art.	Length	Lbs
48280-97	9"	0.1

This unique knife is an excellent tool for any bar setting. Equipped with a comfortable polypropylene handle, the knife features a serrated, stainless steel blade with a double-prong tip that is excellent for slicing and picking up items, such as citrus fruits for garnishes. Dishwasher-safe.



Butter Curler

art.	Length	Lbs
48280-11	8 7/8"	0.2

The ridged curved edge of this butter curler creates textured balls or scalloped shapes of butter.



Lemon Stripper

art.	Length	Lbs
48280-95	6 1/2"	0.1

The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



Citrus Zester

art.	Length	Lbs
48280-90	6 3/4"	0.1

The citrus zester is used for zesting lemons, limes and oranges. The five holes at the edge of the blade are ideal for removing strips of citrus rind.



Crinkle Blade Cutter

art.	Length	Lbs
48280-23	4 1/2"	0.4

This cutter is ideal for decorating and performs such functions as creating crinklecut fries, cutting root vegetables and making designs in icing and spreads. It is made of stainless steel.



Grapefruit Spoon

art.	Length	Lbs
48280-15	7 7/8"	0.1

It has a polypropylene handle with a hole at the end for easy hanging and storing. It is extremely durable and dishwasher safe. Its shape makes it ideal for scooping out the delicate flesh of naturally portioned fruit such as grapefruit and oranges. It is dishwasher-safe.



Fruit Cutter

art.	Length	Lbs
48280-91	9"	0.1

This cutter is used to create zigzag edges on fruit such as melons and oranges. The cutter creates uniform shapes.



Lemon Stripper with Zester

art.	Length	Lbs
48280-92	6 3/4"	0.1

The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



Apple Corer

art.	Dia	Length	Lbs
48280-25	3/4"	8 1/2"	0.2

Apple corer has a polypropylene handle with a stainless steel corer. It has a loop at the end of the handle for easy hanging and storing. It effortlessly and quickly cores an apple. The edges are sharp and easily pierce the flesh of the apple. It is dishwasher-safe.



SERIES 48278

GADGETS & UTENSILS WITH S/S HANDLE



- Vast selection covers multiple areas of food preparation
- Made of high-quality 18/10 stainless steel
- Ergonomic handles offer balance and comfort

- Features include rust-resistance and sharp blades that won't dull over time
- Can be stored in drawers or hung
- Dishwasher-safe

SERIES 48278
GADGETS & UTENSILS WITH S/S HANDLE



Coiled Whisk, Stainless Steel

art.	Dia	Length	Lbs
48278-24	2"	10 3/8"	0.3

This coiled whip mixes and aerates batters with ease. This tool is best used with small quantities and should only be used with relatively thin batters. Its particular design allows air to enter the mixture and makes the contents light and fluffy. It is made of 100% stainless steel.



Pizza Wheel

art.	Dia	Length	Lbs
48278-33	2 3/4"	8 1/4"	0.2



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48278-32	1 5/8"	7 1/8"	0.2



Plain and Fluted Pastry Wheel

art.	Dia	Length	Lbs
48278-39	1 5/8"	7 1/8"	0.2



Fish Scaler

art.	Length	Lbs
48278-38	8 5/8"	0.5

This scaler has a quadruple blade with serrated edges that offer significant coverage for quicker scaling of fish. The serrations grab the scales and firmly tug at them for easy removal. The blade is made of 100% stainless steel.



Paring Knife

art.	Length	Lbs
48278-55	8 7/8"	0.1

This paring knife has a stainless steel blade and handle.



Conical Strainer

art.	Dia	Length	Lbs
48278-13	6"	13 3/4"	0.6

Conical strainers are a staple in busy bars, cafeterias, restaurants and homes. The tiny perforations in the mesh are ideal for eliminating unwanted particles from any liquid. The hole in the handle and the loop on the end make for easy hanging.



Tea Strainer

art.	Dia	Length	Lbs
48278-12	3"	10 5/8"	0.2

This fine mesh tea strainer strains in seconds. Durable and easy to clean, it is made of stainless steel.

SERIES 48278



Cheese Plane

art.	Width	Length	Lbs
48278-42	3"	7 7/8"	0.2

Ideal for shaving off even, consistent slices of cheese.



Cheese Cleaver

art.	Length	Lbs
48278-49	8 1/4"	0.2

Perfect for cubing cheese.



Cheese Pick Knife

art.	Length	Lbs
48278-46	9 1/4"	0.1

Traditional Italian knife cuts cheese and then grabs it with its dual tines for serving.



Cheese Plane

art.	Length	Lbs
48278-41	9 7/8"	0.2

Ideal for shaving off even, consistent slices of cheese.



Potato Masher

art.	Width	Length	Lbs
48278-87	3 1/8"	10 5/8"	0.3

This simple and efficient manual ricer will quickly smash cooked vegetables.



Potato Masher, Stainless Steel

art.	Width	Length	Lbs
48278-31	3 1/8"	10 5/8"	0.3

This simple and efficient manual ricer will quickly smash cooked vegetables.



Butter Spreader

art.	Length	Lbs
48278-75	8 1/4"	0.2

This spreader is made of 100% stainless steel.



Coarse Cheese Grater

art.	Width	Length	Lbs
48278-20	2 1/8"	10"	0.4

It has a long stainless steel handle with a loop for easy hanging. It is constructed of 100% stainless steel, making it extremely durable, professional quality and dishwasher safe. The perforations make it perfect for grating larger pieces of the cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.

SERIES 48278 GADGETS & UTENSILS WITH S/S HANDLE



Fine Cheese Grater

art.	Width	Length	Lbs
48278-21	2 1/2"	9 7/8"	0.4

It has a long stainless steel handle with a loop for easy hanging. It is constructed of 100% stainless steel, making it extremely durable, professional quality and dishwasher safe. The perforations make it perfect for grating small pieces of cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.



Icing Spatula

art.	Length	Lbs
48278-77	10 7/8"	0.4

This spreader is made of 100% stainless steel. It is ideal for spreading, layering and transferring food.



Garlic Press

art.	Width	Length	Lbs
48278-37	2"	7 1/2"	0.8

It is heavy duty and extremely durable. It quickly and easily presses the clove of garlic. It has holes on the ends of the handles for easy hanging and storage. It is dishwasher safe and will stand the test of time. It is a must-have in busy bistros and restaurants when preparing pasta dishes and sautéing fish.



Bottle Opener

art.	Width	Length	Lbs
48278-02	1 1/2"	7 1/2"	0.3

It has a stainless steel handle as well. It is professional quality, extremely durable and very elegant. It will last the test of time. It is a staple in all busy bars and restaurants, as well as at home.



Zucchini Corer

art.	Length	Lbs
48278-54	9 7/8"	0.2

The blade of the corer is long and curved with a beveled tip for piercing zucchini.



Oyster Knife

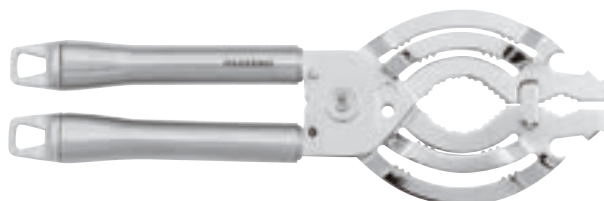
art.	Length	Lbs
48278-45	7 7/8"	0.2

The blade of an oyster knife is short and blunt to easily pop open the shell without damaging the delicate flesh of the oyster. It is made of 100% stainless steel and includes a guard for a more secure grip.



Pastry Brush

art.	Length	Lbs
48278-94	8 5/8"	0.2



Jar Lid Wrench

art.	Width	Length	Lbs
48278-01	3 3/8"	10"	0.7

The three toothed bows of this Jar Lid Wrench releases stubborn, standard-sized, screw-top jar lids.



Can Opener

art.	Width	Length	Lbs
48278-03	1 3/4"	8 5/8"	0.8

Made of stainless steel, this professional-quality can opener is extremely durable. It is a staple in all busy bars, cafeterias and restaurants, as well as in home kitchens.



Potato Peeler

art.	Length	Lbs
48278-34	7 5/8"	0.2



Swivel Peeler, Stainless Steel

art.	Length	Lbs
48278-52	8 ¼"	0.2



Wide Peeler, Stainless Steel

art.	Length	Lbs
48278-53	7 ¼"	0.2



Potato Fork

art.	Length	Lbs
48278-17	6 ½"	0.3

This durable potato fork has a traditional shape with three long tines. These sharp prongs can pierce the relatively dense potato and can easily transfer them from boiling water to other dishes and pans. Dishwasher-safe.



Egg Separator

art.	Dia	Length	Lbs
48278-36	8"	8 ½"	0.3

This tool makes it easy to separate an egg white from its yolk.



Lemon Stripper

art.	Length	Lbs
48278-92	6 ½"	0.1

The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



Melon Baller, Stainless Steel

art.	Dia	Length	Lbs
48278-35	3"	7 ⅛"	0.2



Apple Corer

art.	Dia	Length	Lbs
48278-25	9"	8 ½"	0.2

This 100% stainless steel apple corer removes the core of the fruit with a simple twisting motion.



Ice Cream Scoop

art.	Dia	Length	Lbs
48278-95	2"	8 ¼"	0.3

It is extremely durable and meant to endure the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all kitchens and ice cream shops.



Cocktail Strainer

art.	Dia	Length	Lbs
48278-15	2"	11"	0.8

The rolled springs around the edge of the strainer keep ice off the pour, while allowing the passage of liquid and limited amounts of fruit pulp.



Butter Curler

art.	Length	Lbs
48278-11	8 ½"	0.2

The ridged curved edge of this butter curler creates textured balls or scalloped shapes of butter.



Odor Removal Bar

art.	Width	Length	Lbs
48278-99	2 ⅛"	3"	0.2



Sauce Ladle

art.	Dia	Length	Lbs
48278-68	2 1/2"	11 3/8"	0.4

It is constructed of 100% stainless steel. It is incredibly durable and meant to last the test of time. The spout allows for greater control when pouring sauces or dressings over dishes. It looks beautiful on a table or buffet.



Ladle

art.	Dia	Length	Lbs
48278-69	3 1/2"	12 5/8"	0.5

It is extremely durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. The length of the ladle keeps hands a safe distance from hot liquids and soups.



Ladle

art.	Dia	Length	Lbs
48278-66	2 1/2"	11 3/8"	0.4

It is extremely durable and meant to endure the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all kitchens. It is great for soups and sauces.



Notched Serving Spoon

art.	Dia	Length	Lbs
48278-64	2 1/2"	10"	0.4

The unique shape of this spoon makes it perfect for scooping and serving salads. An opening in the bowl enables dressings and sauces to drain before being transferred to dishes. Dishwasher-safe.



Salad Spoon

art.	Dia	Length	Lbs
48278-62	2 1/2"	9 7/8"	0.4

It is heavy duty and built to last the test of time. It's unique shape makes it perfect for scooping and serving salads. It has a loop on the end of the handle for easy hanging and storage. It looks beautiful on tables and buffets.



Perforated Spoon

art.	Width	Length	Lbs
48278-61	2 1/2"	13 3/8"	0.4

The perforated spoon is an excellent serving tool as the openings allow for liquids to quickly drain. A long handle keeps hands a safe distance from the heat of pots and pans. Dishwasher-safe



Perforated Turner

art.	Width	Length	Lbs
48278-71	3 3/8"	13 5/8"	0.4

It is extremely durable and built to last the test of time. The hole at the end of the handle makes it easy to hang and store. The horizontal angled perforations allow for the dispersion of juices while grilling. It is a basic when grilling hamburgers and chicken breast. The relatively long length of the shaft keeps hands a safe distance from the heat of the grill or pan.



Skimmer

art.	Dia	Length	Lbs
48278-73	4"	14 5/8"	0.5

It is very durable and built to last the test of time. The skimmer is very long to ensure that hands stay away from boiling, splattering oil. It has a loop at the end of the handle for easy hanging and storage. The big diameter enabling large skillets of oil to be skimmed. The perforations retain particles and small bits of food from the oil or other liquid.

SERIES 48278



Offset Spatula

art.	Width	Length	Lbs
48278-76	2 ¼"	11 ¼"	0.4

It is durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. It is great for turning hamburgers, grilled cheese and quesadillas alike. The angle of the spatula enables the long thin part of the spatula to contact the bottom of the pan squarely.



Pie Server

art.	Width	Length	Lbs
48278-93	2 ¼"	10 ¼"	0.4

It is extremely durable and built to last the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all bakeries and pastry shops. It looks beautiful in a display case next to a pie or on a buffet placed next to a cake.



Spaghetti Server

art.	Dia	Length	Lbs
48278-74	2 ½"	12"	0.4

The claw-like shape of this tool makes it ideal for scooping and serving long strands of pasta. It has a hole in the center to facilitate the draining of liquids and a hole at the end of the handle for easy hanging and storage. Dishwasher-safe.



Dual-Tined Serving Fork

art.	Length	Lbs
48278-65	12 ¾"	0.4

It is constructed of 100% stainless steel. It is extremely durable and meant to last the test of time. It is a staple in all busy kitchens. It has sharp tines to easily pierce large potatoes or roasts. It has a loop at the end of the handle for easy hanging and storage. It is also ideal for using when maneuvering roasts and other large cuts of meat in the oven. The long handle keeps hands a safe distance from the heat of the oven.



Rice Spoon

art.	Length	Lbs
48278-63	10 ⅝"	0.4

It is constructed of 100% stainless steel is will last the test of time. It has a loop at the end of the handle for easy hanging and storage. It's short compact size, coupled with the size and shape of the scoop, make it ideal to scoop up rice. The length of the handle ensures that the distance between the scoop and the bowl are never too far apart.



Lasagna Server

art.	Width	Length	Lbs
48278-27	1 ¾"	11 ¾"	0.4

It has a stainless steel handle and is durable, professional quality and will last the test of time. It has a loop at the end for easy hanging and storage. It has four slits at the end of the blade that allow air to circulate to prevent the noodles from getting soggy.



Composite Skimmer

art.	Dia	Length	Lbs
48278-88	4 ½"	14 ¾"	0.4

A staple in any kitchen, this long-handled skimmer is used to remove particles and small bits of food from soups and other liquids. The length of the stainless steel handle keeps hands away from the heat of pots and pans.



Composite Ladle, Deep

art.	Dia	Length	Lbs
48278-84	3 ½"	12 ¾"	0.4

It has a stainless steel handle. It has a loop at the end of the handle for easy hanging and storage. It's length allows for long reaches from pot to bowl. It keeps hands a safe distance from hot liquids.

SERIES 48278 GADGETS & UTENSILS WITH S/S HANDLE



Composite Serving Spoon

art.	Width	Length	Lbs
48278-82	2"	13"	0.4

It has a stainless steel handle. The scoop portion is constructed of heavy duty plastic. The length of the shaft keeps hands a safe distance from the heat source.



Composite Slotted Spoon

art.	Width	Length	Lbs
48278-81	2"	13"	0.4

It has a stainless steel handle. The perforations allow for the easy removal of excess liquids. It is ideal when serving pasta or potatoes. It's long shaft keeps hands a safe distance from the boiling liquid or hot contents.



Composite Spaghetti Server

art.	Width	Length	Lbs
48278-89	3"	12 5/8"	0.4

It is extremely durable and built to last the test of time. It has a hole in the center to facilitate the draining of liquids. The handle is constructed of stainless steel. It has a loop at the end of the handle for easy hanging and storage. The claw-like shape of this tool makes it ideal for scooping and serving long, strands of spaghetti.



Composite Meat Fork

art.	Length	Lbs
48278-83	12 3/4"	0.4

It has a stainless steel handle. It has a loop on the end for easy hanging and storing. The length of the fork keeps hands a safe distance from the heat of the oven or pan. It is typically used to turn roasts and large pieces of meat.



Silicone Spoon

art.	Width	Length	Lbs
48278-14	2 1/8"	10 3/8"	0.4

It has a stainless steel handle. It is dishwasher safe and extremely durable. It has a loop at the end for easy hanging. It is a staple in any kitchen or café, as well as at home. It is used for a wide variety of purposes from stirring to spreading.



Composite Slotted Wok Spatula

art.	Width	Length	Lbs
48278-85	3 3/8"	13"	0.4

This heavy-duty wok spatula is made of stainless steel and heat-resistant composite, making it ideal for wok-cooking, which often requires high temperatures. The head of the spatula is slotted, allowing excess liquids to flow through, while its width holds and tosses generous amounts of solids at a time. Heat-resistant to approximately 450°F, and dishwasher-safe. Can be hung for storage.



Blue Silicone Spatula

art.	Width	Length	Lbs
48278-28	2"	11 1/4"	0.4

It has a 100% stainless steel handle. It has a hole at the end of the handle for easy hanging and storage. It is dishwasher safe. It is a staple in all kitchens and can be used for a wide variety of purposes.



Egg Whisk

art.	Length	Lbs
48278-18	9 5/8"	0.3
48278-19	11 5/8"	0.3

It is ideal for quickly and efficiently whisking eggs. It has a stainless steel handle and a hole at the end for easy hanging and storage. The balloon shape of the wires creates air in the egg mixture, thus bringing lightness to the resulting egg dish. It can also be used to whisk together mixes or batters. It is a staple in all kitchens and restaurants.

TURNERS

SS PP



Stainless steel turners with polypropylene handle.


Pizza Server, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18511-15	3 3/8"	6 1/8"	0.5


Lasagna Server, Stainless Steel

art.	Width	Length	Lbs
18515-16	2 7/8"	6 5/8"	0.4

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a poly-propylene handle.


Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-04	1 5/8"	4 3/4"	0.1

The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.


Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-08	3 1/8"	4 3/4"	0.2

The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.


Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-12	4 3/4"	4 3/4"	0.4

The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.


Hamburger Turner, Stainless Steel

art.	Width	Length	Lbs
18512-15	5 3/8"	7 1/2"	0.6

The offset turner, with its raised handle and bend in its blade, is ideal for grabbing and flipping grilled food. It is made of stainless steel with a polypropylene handle.


Pie Knife & Server, Stainless Steel

art.	Width	Length	Lbs
18514-18	2 1/4"	6 3/4"	0.4

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a poly-propylene handle.


Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-06	2 3/8"	4 3/4"	0.2

The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.


Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-10	3 7/8"	4 3/4"	0.3

The triangular spatula, with its unique shape, is used to clean griddles and all flat surfaces. Its sharp, firm edge and wide length are ideal for spreading batters and leveling mixtures. It cuts down on unnecessary scraping time. Made of stainless steel with polypropylene handle.


Griddle Spatula, Stainless Steel

art.	Width	Length	Lbs
18516-24	2 7/8"	9 1/2"	0.5

This offset wide spatula is ideal for food maneuvering. It is made of stainless steel with a polypropylene handle.

TURNERS



Perforated Spatula, Stainless Steel

art.	Width	Length	Lbs
18517-24	2 7/8"	9 1/2"	0.4

This offset wide spatula is ideal for food maneuvering. It is made of stainless steel with a polypropylene handle.



Perforated Turner, Stainless Steel

art.	Width	Length	Lbs
18510-07	2 3/4"	5 3/8"	0.4

The size of this turner makes it perfect for lifting small pastries or for serving dishes when smaller portions are required. The stainless steel blade is perforated and will allow unwanted liquids to drain, while the handle is made of heavy-duty polypropylene. Dishwasher-safe.



Fish Turner, Stainless Steel

art.	Width	Length	Lbs
18509-01	3"	6 1/4"	0.2



Slotted Spatula, Stainless Steel

art.	Width	Length	Lbs
18509-02	2 1/2"	5 7/8"	0.3

These slotted spatulas are constructed of stainless steel with a black composite handle. They are ideal for flipping and turning fish and meats and are flexible for easy maneuverability. They can also be used for stir-frying.



Slotted Wide Spatula, Stainless Steel

art.	Width	Length	Lbs
18509-03	3 3/8"	6 1/8"	0.3

These slotted spatulas are constructed of stainless steel with a black composite handle. They are ideal for flipping and turning fish and meats and are flexible for easy maneuverability. They can also be used for stir-frying.



Offset Spatula, Stainless Steel

art.	Width	Length	Lbs
18518-22	1 3/8"	8 5/8"	0.2
18518-26	1 1/2"	9 7/8"	0.3
18518-30	1 3/4"	11 3/4"	0.3

The offset spatula, with its raised handle and bend in its blade, is ideal for spreading batters and leveling mixtures. It is made of stainless steel with a polypropylene handle.



Spatula, Stainless Steel

art.	Width	Length	Lbs
18519-15	2 1/8"	5 7/8"	0.1
18519-22	1 3/8"	8 5/8"	0.2
18519-26	1 1/2"	10 1/4"	0.3
18519-30	1 3/4"	12 1/4"	0.4
18519-35	2"	14 1/8"	0.4

The rounded tip of the spatula is ideal for spreading, layering and transferring food. It is made of stainless steel with a polypropylene handle.



Cake Server, Stainless Steel

art.	Width	Length	Lbs
18513-14	2 1/2"	5 3/4"	0.3

This cake server slices and then lifts and serves squares and slices of cakes and tarts.

SERIES 18100 FORGED

CUTLERY



Paderno has created a professional cutlery line based on a thorough analysis of the problems that are encountered by professional chefs. The form and functionality of the patented ergonomic handle, along with a state-of-the-art handle/blade balance enable effortless cutting and provide the utmost safety. Flawless cut, lightness, handiness, hygiene and reliability are the winning features of Paderno's cutlery. Paderno offers its customers other professional items that enhance an already vast range of cutlery products, such as scissors and poultry shears. In-depth studies and computerized tests of ergonomics, movement and posture allowed Paderno to create a professional line of knives that is the synthesis of comfort and cutting precision. The handle is resistant, non-slip, made of inert plastic material and composed of stainless steel inserts. The forged blade is constructed of a special steel and carbon alloy and undergoes a hardening process, which ensures a perfect cut and extends the life of the blade.

CUTLERY



Chef's Knife

art.	Length	Lbs
18100-16	6 ¼"	0.3
18100-20	7 ⅝"	0.4
18100-24	9 ½"	0.5
18100-30	11 ⅞"	1.0
18100-36	14 ⅝"	1.5



Carving Knife

art.	Length	Lbs
18102-16	6 ¼"	0.3
18102-20	7 ⅝"	0.4
18102-26	10 ¼"	0.9
18102-30	11 ⅞"	1.0



Santoku Knife

art.	Length	Lbs
18103-18	7 ⅝"	1.0



Santoku Knife, Scalloped

art.	Length	Lbs
18104-18	7 ⅝"	1.0



Slicing Knife

art.	Length	Lbs
18106-15	5 ⅞"	0.2
18106-20	7 ⅞"	0.3
18106-25	10"	0.4
18106-30	11 ⅞"	0.5



Ham Slicing Knife

art.	Length	Lbs
18109-26	10 ¼"	0.5
18109-30	11 ⅞"	0.5



Ham Slicing Knife, Scalloped

art.	Length	Lbs
18110-30	11 ⅞"	0.5



Salmon Slicing Knife, Scalloped

art.	Length	Lbs
18112-30	11 ⅞"	0.5



Filet Knife

art.	Length	Lbs
18114-20	7 ⅞"	0.3



Flexible Filet Knife

art.	Length	Lbs
18115-20	7 ⅞"	0.3
18115-25	10"	0.3



Boning Knife

art.	Length	Lbs
18116-14	5 ½"	0.2
18116-18	7 ⅞"	0.2



Paring Knife

art.	Length	Lbs
18124-09	3 ½"	0.1



Bird's Beak, Paring Knife

art.	Length	Lbs
18126-07	2 ¾"	0.1



Steak Knife, Serrated

art.	Length	Lbs
18122-12	4 ¾"	0.2



Paring Knife

art.	Length	Lbs
18125-07	2 ¾"	0.1
18125-10	4"	0.2



Bread Knife

art.	Length	Lbs
18128-20	7 ⅞"	0.3

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



Bread Knife

art.	Length	Lbs
18128-24	9 ½"	0.4
18128-30	11 ⅞"	0.5

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



Chef's Fork

art.	Length	Lbs
18230-13	11"	0.3
18230-17	6 ⅞"	0.3

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process.



Curved Chef's Fork

art.	Length	Lbs
18231-13	11"	0.3

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process.



SERIES 18000 STAMPED

CUTLERY



This line of professional cutlery by Paderno includes an assortment designed to accommodate a chef's daily needs. It includes essential pieces that facilitate any task, whether it's chopping vegetables or torting a cake. The stamped blades are made of steel that is ice-hardened, which gives them exceptional hardness, high-resistance to corrosion, and razor-sharp edges, while the polypropylene handles feature a non-slip finish and an ergonomic design for added comfort during use. Not dishwasher-safe.



Chef's Knife, Polypropylene Handle

art.	Length	Lbs
18000-16	6 ¼"	0.3
18000-20	7 ⅞"	0.4
18000-23	9"	0.5
18000-26	10 ¼"	0.6
18000-30	12"	0.8
18000-36	14 ¼"	0.9



Slicing Knife, Polypropylene Handle

art.	Length	Lbs
18006-30	12"	0.5



Boning Knife, Stiff, Polypropylene Handle

art.	Length	Lbs
18016-14	5 ½"	0.2
18016-16	6 ¼"	0.2



Paring Knife, Polypropylene Handle

art.	Length	Lbs
18024-08	3 ⅞"	0.1
18024-11	4 ¼"	0.1



Baker's Knife, Polypropylene Handle

art.	Length	Lbs
18029-30	12"	0.4
18029-36	14 ¼"	0.5



Bread Knife, Polypropylene Handle

art.	Length	Lbs
18028-25	9 ⅞"	0.4



Cake Knife, Polypropylene Handle

art.	Length	Lbs
18030-26	10 ¼"	0.4



Meat Cleaver

art.	Length	Lbs
18220-22	8 ⅝"	3.3
18220-26	10 ¼"	3.3



Parmesan Cheese Knife

art.	Length	Lbs
18205-10	4"	0.2



Parmesan Cheese Knife

art.	Length	Lbs
18205-12	4 ¾"	0.2



Cheese/Pick Knife

art.	Length	Lbs
18206-09	3 ½"	0.1



Milano Cheese Knife

art.	Length	Lbs
18207-15	5 ⅞"	0.2



Two-Handled Cheese Knife

art.	Length	Lbs
18201-36	14 ⅞"	1.4



Offset Cheese Knife

art.	Length	Lbs
18203-26	10 ¼"	0.3



Cheese Fork, Wood Handle

art.	Width	Length	Lbs
A4982207	1"	5"	0.1

Ideal for both picking up cheese that has already been cut, as well as breaking up crumbly cheeses like Stilton or Feta. Handwashing is recommended.



Cheese Knife, Wood Handle Wide

art.	Width	Length	Lbs
A5000452	1 ¾"	5"	0.1

Made of stainless steel, the wide, beveled blade of this knife is used to break and serve crumbly cheeses, such as Stilton or Feta. Handwashing is recommended.



Cheese Knife, Wood Handle Narrow

art.	Width	Length	Lbs
A5000455	1"	5"	0.1

Made of stainless steel, the beveled edge easily cuts through semisoft or hard cheeses. Handwashing is recommended.



Spreader, Wood Handle

art.	Width	Length	Lbs
A5000456	⅞"	5 ½"	0.1

Designed to be used with soft cheeses and spreads, or butter. It is made of stainless steel with a beechwood handle. Handwashing is recommended.



Parmesan Knife, Wood Handle

art.	Width	Length	Lbs
A5000459	1"	4 ¾"	0.1

Designed to score and break apart hard cheeses, such as Parmesan. Handwashing is recommended.



Japanese "Santoku" Knife

art.	Length	Lbs
18222-18	7 ½"	1.3

The Santoku knife is a general-purpose kitchen knife with a flat edge and a sheepfoot blade that curves at an angle approaching 60 degrees at the point. The top of the Santoku's handle is in line with the top of the blade. The word Santoku loosely translates to 'three virtues' or 'three uses', a reference to the three cutting tasks the knife performs well: slicing, dicing and mincing. The Santoku's blade and handle are designed to work in harmony by matching the blade's width/weight to the weight of blade tang and handle.



Pie Knife & Server, Stainless Steel

art.	Width	Length	Lbs
18514-18	2 ¼"	7 ½"	0.4

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a poly-propylene handle.



Mezzaluna, Double Blade

art.	Length	Lbs
48215-14	5 ½"	1.0
48215-30	11 ¾"	1.0

This mezzaluna knife/chopper has a double stainless steel blade, ideal for chopping and mincing efficiently and safely.



Oyster Knife

art.	Length	Lbs
18209-06	5 ¾"	0.3



Ham Boning Knife

art.	Width	Length	Lbs
48021-21	1 ¼"	12 ¾"	0.6



Mezzaluna, Single Blade

art.	Length	Lbs
48017-14	5 ½"	0.4
48017-25	10 ¾"	0.4



Round Sharpening Steel

art.	Length	Lbs
18235-26	10 ¼"	1.0

This steel reshapes and realigns the edges of the blade. It has a medium grit, is round in shape and has a black plastic handle.



CUTLERY



Oval Sharpening Steel

art.	Length	Lbs
18236-30	11 7/8"	1.2

The oval sharpening steel is popular with butchers as the oval shape allows for a broader surface to be sharpened.



Diamond Sharpening Steel

art.	Length	Lbs
18237-26	12"	1.0

Unlike a standard steel, which hones by realigning a blade's edge, a diamond sharpening steel gives knives a brand new edge by grinding away some of its metal. It can be used to sharpen knives with severely blunt edges, or to repair small chips in a blade. Not recommended for regular maintenance. Not dishwasher-safe.



Dual-Sided Sharpening Stone, Coarse

art.	Width	Length	Ht.	des.	Lbs
18251-01	2 3/4"	8 1/4"	1 1/8"	Grit 24%000	0.8

This dual-sided sharpening stone was designed to refurbish dull, unusable knives, or to repair blades with small nicks. The dark, abrasive side removes small bits of metal to create a brand new edge at any desired angle, and the second side is used to finish sharpening the blade for a smooth finish. Made of silicone carbide.



Dual-Sided Sharpening Stone, Fine

art.	Width	Length	Ht.	des.	Lbs
18251-02	2 3/4"	8 1/4"	1 1/8"	Grit 60%000	0.8

Made of silicone carbide, this dual-sided whetstone is ideal for regular upkeep on knives. Unlike a coarse stone, the finer grit sharpens a knife's edge by realigning it on a microscopic level without removing any metal, making it perfect for constant use. Use the smooth, white side for final honing. Not for use on ceramic or serrated blades.



Poultry Shears

art.	Length	Lbs
18263-00	10"	0.4

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety. Always dry thoroughly after cleaning to avoid any possible rust spots.



Poultry Shears, Divisible

art.	Length	Lbs
18275-00	10 1/2"	0.3

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. Always dry thoroughly after cleaning to avoid any possible rust spots.



Poultry Shears, Divisible

art.	Length	Lbs
18261-00	9 1/2"	0.9

Poultry shears are different from regular kitchen shears. They are slightly curved and the lower blade remains immobile while the upper part completes the cut. This style features a lock for added safety, and can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



Seafood Shears, Red Handle

art.	Width	Length	Lbs
18278-00	3 1/8"	7 1/8"	0.2

Designed with short, curved blades, these sturdy shears quickly cut through tough lobster shells or delicate shrimp shells, alike, without damaging the flesh. The special design also serves to simultaneously peel and devein prawns and shrimp, cutting down on prep time. Equipped with a comfortable handle, they are safer and easier to use than other tools, such as sharp knives and standard kitchen scissors. Handwash and dry immediately.



Herb Shears, 5 Blades

art.	Length	Lbs
18277-00	7 ¾"	0.3

Herb shears are an ideal way to chop, cut or mince fresh herbs neatly and quickly to add to dishes, or for garnishes. Made up of five stainless steel blades, the handles offer a comfortable grip and added control. Dishwasher-safe.



Quail Egg Cutter

art.	Length	Lbs
18279-14	5 ½"	0.1

These specialty shears were designed to break through raw quail eggs, which have a thick interior skin that makes them difficult to crack. To use, simply open the shears and insert the egg's narrow top through the round opening. As the shears are closed, the pointed end will pierce through the egg and remove the top. Not dishwasher-safe.



Kitchen Shears

art.	Length	Lbs
18272-00	7 ¼"	0.1

These handy shears can be used for various small tasks, such as clipping herbs and twine. The convenient size allows them to easily be stored in most drawers. Always dry thoroughly after cleaning to avoid any possible rust spots.



Kitchen Shears, Divisible

art.	Length	Lbs
18271-00	8 ⅞"	0.4

These handy shears can be used for various small tasks, such as clipping herbs and twine. The convenient size allows them to easily be stored in most drawers. Always dry thoroughly after cleaning to avoid any possible rust spots.



Kitchen Scissors, Divisible

art.	Length	Lbs
18273-00	7 ⅞"	0.6

Multi-task kitchen shears are found in any well-equipped kitchen, as they can be used for several things from clipping herbs to cutting parchment paper, shellfish and flowers. The small serrations of the blade create a better grip for more precise cutting. This style can be taken apart for washing. Always dry thoroughly after cleaning to avoid any possible rust spots.



Kitchen Scissors, Divisible

art.	Length	Lbs
18274-00	7 ⅞"	0.5

Multi-task kitchen shears are found in any well-equipped kitchen, as they can be used for several things from clipping herbs to cutting parchment paper, shellfish and flowers. When closed, the round, tabbed centers come together to create a bottle opener, while the ridged middle can be used to crack open nuts. Small serrations on the blade create a better grip for more precise cutting. This style can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



Offset Pizza Scissors, Divisible

art.	Length	Lbs
18276-00	10"	0.6



JAPANESE SUSHI KNIVES

CUTLERY



Excellent choice when preparing sushi and vegetables. Molybdenum/ Vanadium s/s blades for excellent edge retention, razor sharp edges, slip resistant wooden handles. The blades are sharpened with the traditional Japanese single bevel to improve sharpness. The large beveled one-sided edge is much thinner than a two-sided edge. This thinner, sharper edge makes for cleaner cuts through the soft flesh of fish, in particular. Using these knives will avoid bruising the delicate texture of raw fish and destroying the freshness of the fish. The thinner edge is more fragile than the edge on western knives. Do not use for cutting anything solid including larger fish bones. Due to the special blade sharpening and s/s used we highly recommend to only hand wash and dry the blades thoroughly immediately.



"Deba" Japanese Sushi Knife

art.	Length	Lbs
18280-10	4 1/8"	0.5
18280-16	6 1/2"	0.6
18280-22	8 7/8"	1.1

The "Deba" is a thick, heavy knife used for filleting fish and butchering boneless meat, but is also excellent for preparing sushi and vegetables. The razor-sharp, single-bevel blade cuts cleanly and smoothly through even the smallest of fish, while the slip-resistant wooden handle provides a comfortable grip during use. While this knife will cut through fish bones, cutting through meat and poultry bones with this knife isn't recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use.



“Oroshi” Japanese Sushi Knife

art.	Length	Lbs
18281-24	9 ½"	1.0

The “Oroshi” is an all-purpose Japanese cooking knife. Particularly used for fish, it is also excellent for preparing vegetables. The slip-resistant wooden handle provides a comfortable grip during use, and the thin, single-bevel blade has a razor-sharp edge that cuts through delicate fish with minimal bruising and tearing. Cutting bones with this knife isn’t recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use.



“Usuba” Japanese Sushi Knife

art.	Length	Lbs
18282-18	7 ⅞"	0.7
18282-19*	7 ⅞"	0.7
18282-22	8 ⅞"	0.5

The “Usuba” is the ultimate vegetable knife. It has a thin, double-bevel blade with a razor-sharp edge and can perform various tasks, from chopping and dicing onions, to peeling thin sheets of potato. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn’t recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. * Double bevel.



“Tako Sashimi” Japanese Sushi Knife

art.	Length	Lbs
18283-27	10 ⅝"	0.7
18283-33	13"	0.7

The “Tako Sashimi” knife is a variation of the Yanagi and is used to slice straight-cut sashimi. The extra-long blade, blunt tip and balanced weight work well on ingredients such as octopus. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn’t recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. Originated in the Kanto (Tokyo) region.



“Yanagi Sashimi” Japanese Sushi Knife

art.	Length	Lbs
18284-21	8 ⅝"	0.6
18284-27	10 ⅝"	0.7
18284-30	11 ⅞"	0.8
18284-33	13"	0.9

The “Yanagi Sashimi” is a slicing knife used to cut boneless fish fillets into sashimi and sushi toppings. The long, thin, single-bevel blade cuts through fish in one long, drawing stroke that leaves little to no tearing and bruising. The slip-resistant wooden handle provides a comfortable grip during use. Cutting bones with this knife isn’t recommended as the edge may chip. It is best to wash by hand and thoroughly dry these knives after use. Originated in the Kansai (Osaka) region.

CUTLERY



Knife Sharpener

art.	Length	Lbs
18255-00	10"	2.1



Manual Sharpener

art.	Width	Length	Ht.	Lbs
49739-00	2 5/8"	5 5/8"	5/8"	0.1

For fast and safe sharpening. Tungstencarbide blade, ABS body and high density PE handle.



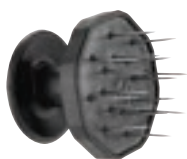
9-Piece Cutlery Set, Nylon Roll Bag

art.	des.	Lbs
18190-09	Includes:	6.1
18116-14	5 1/2" Boning Knife	
18100-24	9 1/2" Chef's Knife	
18106-25	10" Slicing Knife	
18109-26	10 1/4" Ham Knife	
18124-09	3 1/2" Paring Knife	
18128-24	9 1/2" Bread Knife	
18230-17	6 5/8" Chef's Fork	
18235-26	10 1/4" Sharpening Steel	
18271-00	8 5/8" Kitchen Shears	



Magnetic Knife Rack

art.	Length	Lbs
48032-30	11 7/8"	0.7
48032-45	17 3/4"	0.9
48032-60	23 5/8"	1.2



Salami Pricker

art.	Size	Lbs
42523-00	2 3/4"	2.2



Larding & Trussing Needles, Stainless Steel

art.	Length	des.	Lbs
42514-20	7 7/8"	Larding	0.2
42516-20	7 7/8"	Trussing	0.1

Larding needle is used to thread bacon and vegetables through large cuts of meat. Trussing needle is used for tying poultry for cooking, allowing the bird to keep its shape and roast evenly.



W

Skewers, Wood, Pack of 100

art.	Dia	Length	Lbs
48307-01	1/8"	6"	0.2
48307-02	1/8"	8"	0.2
48307-03	1/8"	10"	0.3



SS

Decorative Skewers. Set of 6

art.	Length	Lbs
42529-06	11 7/8"	0.6

These decorative skewers were designed to hold a variety of meats and vegetables and can go straight from the grill to the table. Made of stainless steel.



SS

Set of 10 Skewers, Stainless Steel

art.	Length	Lbs
42511-20	7 7/8"	0.1
42511-25	10"	0.1
42511-30	11 7/8"	0.1
42511-35	13 3/4"	0.1
42511-40	15 5/8"	0.1
42511-56	21 7/8"	0.2



SS

Anchor Meat Hook, Stainless Steel, Set of 10

art.	Dia	Length	Lbs
42507-12	1/4"	5"	0.2



SS

S-Shaped Meat Hook, Stainless Steel, Set of 10

art.	Dia	Length	Lbs
42524-06	1/8"	2 3/8"	0.1
42524-08	1/8"	3 1/8"	0.1
42524-10	1/8"	4"	0.1
42524-12	1/8"	4 3/4"	0.1
42524-14	1/4"	5 1/2"	0.1
42524-16	1/4"	6 3/8"	0.2
42524-18	1/4"	7 1/8"	0.2
42524-20	3/8"	7 7/8"	0.4
42524-22	3/8"	8 3/4"	0.4
42524-30	1/2"	11 7/8"	1.0

They are constructed of stainless steel. They are staples in all butcher shops and meat departments. They are used in industrial smokers, butchering houses and are professional quality. They are primarily used to hang meat.



SS

Swiveling Meat Hook, Stainless Steel

art.	Dia	Length	Lbs
42505-21	3/8"	8 5/8"	0.5
42505-24	3/8"	10 1/4"	0.6
42505-27	1/2"	11"	1.0
42505-50	1/2"	20"	1.6

Heavy-duty, swiveling meat hook. Pointed at one end and blunt tip on the other. Dishwasher-safe.



SS

Ham Tongs, Stainless Steel

art.	Size	Width	Lbs
42510-00	4 ¾"	2 ¾"	0.2

This specialty tool was designed to pick up wafer-thin slices of ham. Made of stainless steel, they are used to gently lift and arrange delicate slices might stick and tear when pulled apart. Perfect for Prosciutto and Iberico hams. Dishwasher-safe.



Butcher Saw

art.	Length	Ht.	des.	Lbs
48231-40	21 ⅝"	5 ⅝"	-	1.9
48232-40	16"	½"	Spare blade	0.2

Designed for butchers, this heavy-duty bone saw features a corrosion-resistant, stainless steel blade and frame, plus an ergonomic handle that is comfortable to hold during short or extended uses. The saw also features a trigger lock that maintains the tension of the blade. Perfect for cutting down large portions into manageable pieces for processing and cooking with minimal loss.



SS

Meat Tenderizer, Stainless Steel

art.	Dia	Length	Lbs
42501-15	4"	5"	3.3
42501-20	4 ¾"	5 ¾"	4.4

Meat pounders flatten evenly for uniform cooking. They also tenderize tough meat cuts.



SS

Meat Tenderizer, Stainless Steel

art.	Width	Length	Lbs
42502-11	4 ⅓"	13"	2.4

Meat pounders flatten evenly for uniform cooking. They also tenderize tough meat cuts.



SS

Meat Tenderizer, Stainless Steel

art.	Dia	Length	Lbs
42503-10	4 ⅓"	8"	2.2

Meat pounders flatten evenly for uniform cooking. They also tenderize tough meat cuts.



Meat Tenderizer, Aluminum, Wood Handle

art.	Length	Lbs
42508-00	12 ½"	1.3

Designed to overcome overly muscular meat cuts, this hammer will superficially break fibers.



Meat Tenderizer, Aluminum

art.	Length	Lbs
42508-01	9 ¾"	1.0

This aluminum meat hammer is flat on one side for pounding and thinning pieces of meat, while the teeth on the other side serve to tenderize tougher cuts.



Ham Holder, Marble Base

art.	Width	Length	Lbs
41583-00	17 ¾"	9 ½"	22.7



Meat Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
49971-25	20 1/2"	26 3/4"	20"	72.8

Made of aluminum with steel parts and a red finish, this slicer permits rapid cleaning and meets the most demanding sanitation requirements. This unit is fully hand-operated and does not need to be connected to the mains. The blade sharpener is built-in for effective and sharp cutting. Equipped with protection ring around its blade to CE standards, this is a sturdy, long-lasting and effective slicing unit. Blade diameter is 9 7/8". Cut thickness range is 0-2.3mm; 8 cutting positions.



Meat Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
49972-30	23 5/8"	28 3/8"	29 1/8"	100.3

Made of aluminum with steel parts and a red finish, this slicer permits rapid cleaning and meets the most demanding sanitation requirements. This unit is fully hand-operated and does not need to be connected to the mains. The blade sharpener is built-in for effective and sharp cutting. Equipped with protection ring around its blade to CE standards, this is a sturdy, long-lasting and effective slicing unit. Blade diameter is 11 7/8". Cut thickness range is 0-2.5mm; 9 cutting positions.



Meat Slicer Stand, Aluminum

art.	Width	Length	Ht.	Lbs
49971P25	12 7/8"	16 3/8"	31 1/2"	94.8
49972P30	15 3/4"	19 3/4"	31 1/2"	101.4

Stationary cast aluminum stands for meat slicers. Stand #49971P25 pairs with slicer #49971-25 and stand #49972P30 pairs with slicer #49972-30.



Meat Slicer Stand with Wheels, Aluminum

art.	Ht.	Lbs
49971R00	31 1/2"	101.0

Cast aluminum stands for meat slicers #49971-25 and #49972-30. The stand sits on casters and can be easily moved for cleaning or location changes.



Cutting Board

art.	Width	Length	Ht.	Lbs
42521-16	6 3/8"	9 5/8"	3/8"	0.9

This polyethylene board is perfect for working in tight spaces, such as bar settings, or for performing small tasks such as cutting a single piece of fruit for a quick snack. The rubber helper feet prevent slipping during use, and its small size makes it easy to store. Dishwasher-safe.



Cut-Resistant Gloves

art.	Size	des.	Lbs
48523-01	S	White	0.3
48523-02	M	Red Trim	0.3
48523-03	L	Blue Trim	0.3

This line of fine-weave, Spectra® fiber gloves was designed to protect fingers while working with knives, graters and mandolins. Bright white in color, they offer durability, protection and comfort when holding hand guards, changing mandolin blades, slicing and chopping. Ambidextrous. Each glove is color-coded at the wrist by size. Washable in temperatures of up to 200°F. Sold as one glove per pack.

PASTRY

CUTTING & SHAPING





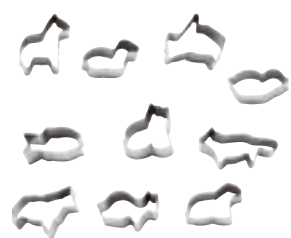
Alphabet Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47301-12	¾"	1"	¾"	26	0.7



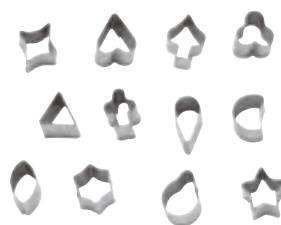
Numbers Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47302-10	1"	1 ¾"	¾"	9	0.6



Animals Dough Cutter, Stainless Steel

art.	Length	Ht.	Pcs	Lbs
47303-10	1½"	¾"	10	0.5



Geometric Shapes Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47304-06	2 ½"	¾"	12	0.6



Geometric Shapes Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47304-12	4 ¾"	¾"	12	0.6



Geo Shapes Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47305-12	4 ¾"	¾"	12	0.6



Heart Shapes Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47308-10	from 1 ¾" - 3 ¾"	1 ¾"	6	0.6





Star Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47310-10	from 1 5/8" - 3 1/2"	1 1/8"	6	0.6



Flower Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47306-10	from 1 1/2" - 3 3/4"	1 1/8"	6	0.6



Hexagon Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47314-10	from 1 3/4" - 3 5/8"	1 1/8"	6	0.6



Round Plain Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47316-12	from 3/8" - 4 3/4"	1 1/8"	14	0.6



Round Fluted Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47317-12	from 3/8" - 4 3/4"	1 1/8"	14	0.6



Square Plain Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47323-12	from 1 1/2" - 2 3/4"	1 3/8"	6	0.6



Square Fluted Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47324-12	from 1 ½" - 2 ¾"	1 ¾"	6	0.6



Oval Plain Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47326-10	¾" - 2 ¾"	7/8" - 3 ¼"	1 ¾"	9	0.6



Oval Fluted Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47325-10	¾" - 2 ¾"	7/8" - 3 ¼"	1 ¾"	9	0.6



Fruit Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47327-12	1"	2"	¾"	12	0.6



Animals Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47328-15	1"	2"	¾"	10	0.6



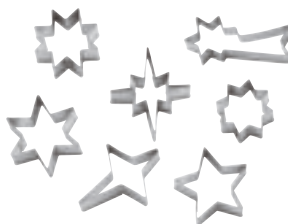
Christmas Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47333-15	1 ½"	2 ½"	¾"	7	0.6



Easter Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47334-12	1 ¼"	2"	¾"	6	0.6



Stars Dough Cutter, Stainless Steel

art.	Size	Pcs	Lbs
47335-12	2 ½"	7	0.6



STAINLESS STEEL COOKIE CUTTERS



This assortment of cutters includes designs for any occasion. Each cutter has sharp edges for precise cutting and is of professional quality. Made of stainless steel, they are dishwasher safe and extremely durable.



Gingerbread Man Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47370-08	3 1/8"	2 3/8"	1 1/8"	0.6



Angel Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47377-08	2 3/4"	2 3/4"	1 1/8"	0.6



Snowman Cookie Cutter, Stainless Steel

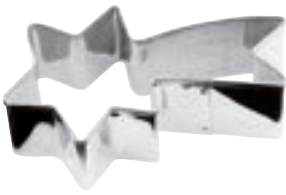
art.	Width	Length	Ht.	Lbs
47378-08	3 1/8"	1 5/8"	1 1/8"	0.6



Reindeer Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47379-08	2 3/4"	3 1/8"	1 1/8"	0.6





Comet Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47412-08	1 5/8"	3 1/8"	1 1/8"	0.6



Star Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47411-08	3 1/8"	3 1/8"	1 1/8"	0.6



Christmas Cookie Cutters, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47387-01	3 1/8"	3 1/8"	1 1/8"	6	0.6



Christmas Tree Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47413-08	3 1/8"	3 1/8"	1 1/8"	0.6



PASTRY



Rabbit Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47372-08	1 5/8"	3 1/8"	1 1/8"	0.6



Bunny Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47402-08	2"	3 1/8"	1 1/8"	0.6



Lamb Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47376-08	2 3/4"	3 1/8"	1 1/8"	0.6



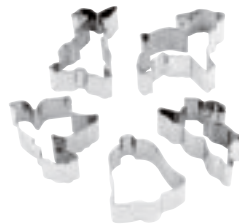
Bell Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47373-08	2 3/4"	2 3/8"	1 1/8"	0.6



Dove Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47382-08	2 3/4"	3 1/8"	1 1/8"	0.6



Easter Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47387-02	3 1/8"	3 1/8"	1 1/8"	5	0.6



Butterfly Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47371-08	2 3/4"	3 1/8"	1 1/8"	0.6



Frog Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47380-08	3 1/8"	3 1/8"	1 1/8"	0.6



Fish Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47384-08	3 1/8"	3 1/8"	1 1/8"	0.6



Rooster Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47383-08	3 1/8"	3 1/8"	1 1/8"	0.6



Seagull Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47386-08	2 3/8"	4 3/8"	1 1/8"	0.6



Cat Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47401-08	3 1/8"	3 1/8"	1 1/8"	0.6



Goose Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47404-08	2 3/4"	3 1/8"	1 1/8"	0.6



Teddy Bear Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47375-08	3 1/8"	3 1/8"	1 1/8"	0.6



Four Leaf Clover Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47374-08	3 1/8"	3 1/8"	1 1/8"	0.6



Heart Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47385-08	3 1/2"	3 1/8"	1 1/8"	0.6



PASTRY



Rocking Horse Cookie Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs
47381-08	2"	3 1/8"	1 1/8"	0.6



Round Pastry Ring, Stainless Steel

art.	Dia	Ht.	Pcs	Lbs
47425-01	1 5/8"	1 1/8"	6	0.4
47425-02	2"	1 1/8"	6	0.4
47425-03	2 3/8"	1 1/8"	6	0.5



Square Pastry Ring, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47425-04	2"	2"	1 1/8"	6	0.5
47425-05	2 3/8"	2 3/8"	1 1/8"	6	0.5



Triangle Pastry Ring, Stainless Steel

art.	Dia	Ht.	Pcs	Lbs
47425-06	2 3/8"	1 1/8"	6	0.5



Oval Pastry Ring, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47425-09	1 3/4"	3"	1 1/8"	6	0.5



Rectangle Pastry Ring, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47425-10	1 3/8"	2"	1 1/8"	6	0.5
47425-11	2"	2 3/8"	1 1/8"	6	0.6



Drop Pastry Ring, Stainless Steel

art.	Width	Length	Pcs	Lbs
47425-26	1 1/8"	3 1/2"	6	0.6



Hexagon Pastry Ring, Stainless Steel

art.	Width	Length	Pcs	Lbs
47425-30	1 1/8"	2 3/8"	6	0.6



Heart Pastry Ring, Stainless Steel

art.	Dia	Width	Length	Pcs	Lbs
47425-32	2 ½"	1 ⅛"	1 ⅛"	6	0.6



Rectangle Pastry Ring, High-sided, Stainless Steel

art.	Width	Length	Ht.	Lbs
47426-07	2 ¾"	4 ¾"	1 ¾"	0.2



Pastry Cutter with Handle, Stainless Steel

art.	Dia	Ht.	Lbs
A4982107	8 ⅝"	1 ⅜"	0.6
A4982108	9 ½"	1 ⅜"	0.7
A4982109	10 ¼"	1 ⅜"	0.7
A4982110	11"	1 ⅜"	0.8

These heavy-duty, stainless steel pastry cutters with handles are ideal for cutting out rounds of dough, as well as for cutting multiple circles of sponge from a single sheet cake. A wide handle (1⅞") provides a comfortable grip during use. Overall height with handle is 2½" for all sizes. Made of stainless steel.



Marzipan Tools, Set of 15

art.	Length	Lbs
47631-12	6"	0.6

This Paderno World Cuisine set of 15 marzipan tools are designed to quickly perform detailed sculpting on marzipan, gum paste or fondant in order to create decorative figures, flowers and animals. The set includes 12 different tools, along with two scrapers and a knife. The knife is also sold separately. They are made of plastic.



Square Pastry Ring, Stainless Steel

art.	Width	Length	Pcs	Lbs
47426-01	3 ½"	3 ½"	6	1.0



Donut Cutter, Stainless Steel

art.	Dia	Ht.	Lbs
A5006214	3 ¼"	1 ⅜"	0.1

This stainless steel cutter is used to make traditional cake or yeast-risen donuts. The rolled-top edge is comfortable to hold, even when working with large volumes of dough, and rigid walls will cut through dough quickly and easily. Inner hole diameter is 1⅞". Dishwasher-safe.



Almond Paste Knife

art.	Length	Lbs
47630-28	6 ½"	0.5

PA



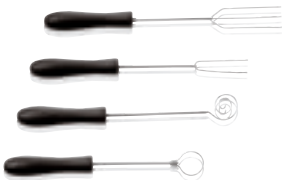
ABS



Chocolate Dipping Forks, Set of 10, S/S & Plastic

art.	Length	Lbs
47833-10	6"	0.9

PASTRY



Chocolate Dipping Forks, Set of 4, S/S & Plastic

art.	Length	Lbs
47833-04	6"	0.4



Baker's Blade with Cover, Curved

art.	Width	Length	Lbs
48290-10	½"	4"	0.1

The baker's blade is used to cut slits in raw bread dough. These slits create ventilation allowing the dough to rise. The blade is made of stainless steel with a plastic handle and cover.



PP

Round Proofing Basket

art.	Dia	gr	Lbs	col.
47042-19	7 ½"	500	0.3	●
47042-22	8 ⅝"	1000	0.5	●
47042-25	9 ⅞"	1500	0.7	●

This composite plastic basket is designed for use with heavy bread dough. The shallow, flared edges of the bowl help the bread to rise. The imprint created by the rippled pattern is traditional for baked bread and increases the surface for crusting.



PP

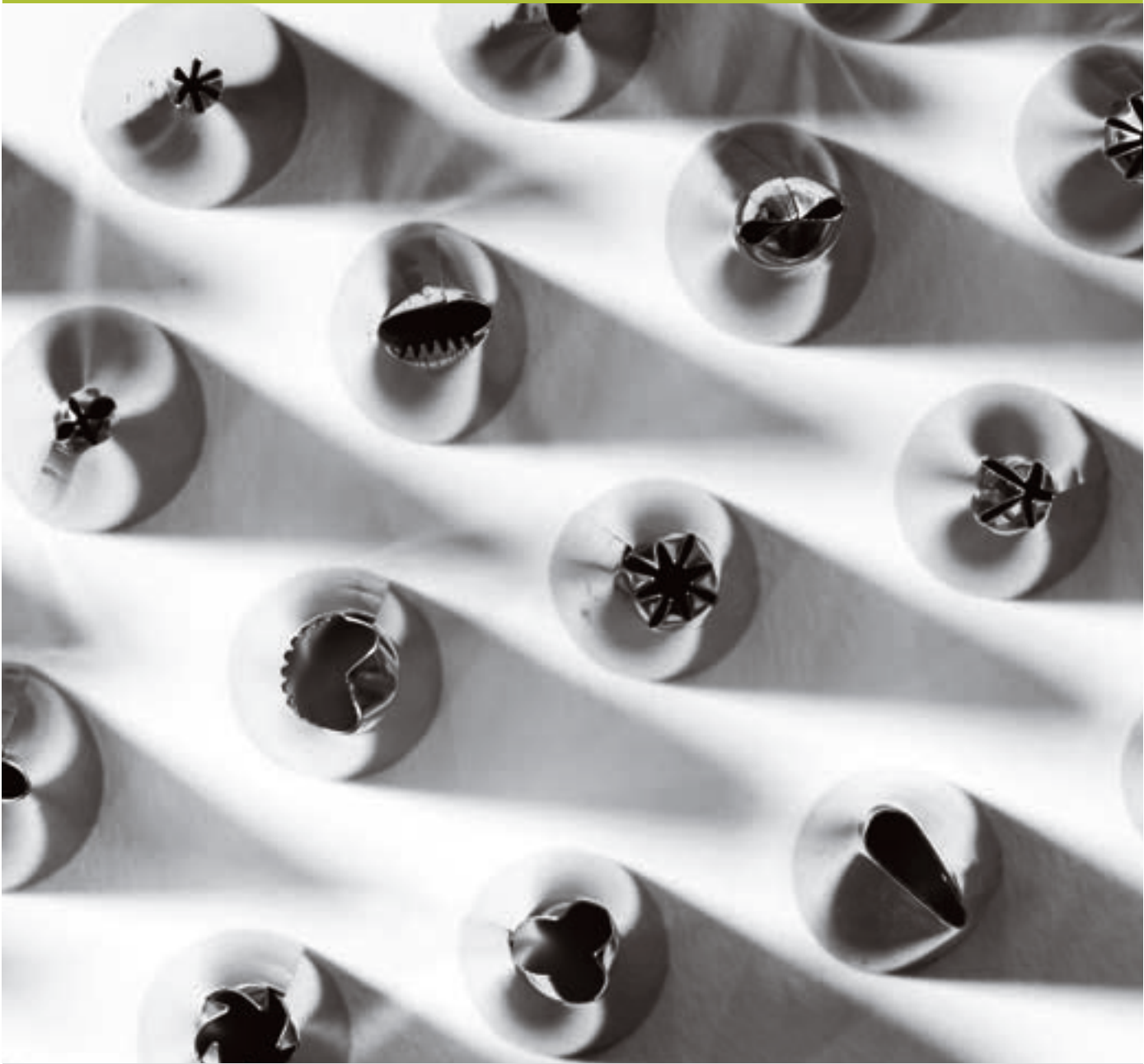
Rectangular Proofing Basket

art.	Width	Length	gr	Lbs	col.
47043-27	4 ¾"	10 ⅝"	500	0.6	●
47043-35	5 ⅞"	13 ¾"	1000	0.9	●
47043-42	5 ½"	16 ½"	1500	1.1	●

This composite plastic basket is designed for use with heavy bread dough. The shallow, flared edges of the bowl help the bread to rise. The imprint created by the rippled pattern is traditional for baked bread and increases the surface for crusting.



STAINLESS STEEL NOZZLES



These pastry tips are made of seamless, 18/10 polished stainless steel. They have precise and strong edges for finer results and feature various types of openings for endless designs.



7 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-21	7	0.3



8 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-22	8	0.3



8 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-30	8	0.3



6 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-08	6	0.2



6 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-10	6	0.2



6 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-11	6	0.2



4 Piece Decorating Tubes, Stainless Steel

art.	Pcs	Lbs
47357-02	4	0.1



6 Piece Decorating Ribbon Tubes, Stainless Steel

art.	Pcs	Lbs
47350-01	6	0.3



6 Piece Decorating Twist Star Tubes, Stainless Steel

art.	Pcs	Lbs
47351-01	6	0.3



7 Piece Decorating Twist Closed Star Tubes, S/S

art.	Pcs	Lbs
47352-01	7	0.3



Set of 6 Star-Shaped Stainless Steel Pastry Tips

art.	Dia	Points	Pcs	Lbs
47208-02	1/8" - 3mm	6	6	0.1
47208-06	1/4" - 5mm	6	6	0.1
47208-10	1/4" - 7mm	6	6	0.1
47208-14	3/8" - 11mm	6	6	0.1
47208-18	1/2" - 13mm	6	6	0.1
47208-22	3/4" - 18mm	6	6	0.1

They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



Set of 6 Star Stainless Steel Pastry Tip

art.	Dia	Pcs	Lbs
47354-02	1/8" - 2mm	6	0.1
47354-06	1/4" - 6mm	6	0.1
47354-08	3/8" - 8mm	6	0.1
47354-10	3/8" - 10mm	6	0.2
47354-12	1/2" - 12mm	6	0.2
47354-14	1/2" - 14mm	6	0.2

They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



Set of 6 fluted stainless steel pastry tips

art.	Dia	Pcs	Lbs
47356-06	1/4" - 6mm	6	0.1
47356-10	3/8" - 10mm	6	0.2

They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



Set of 6 Plain Stainless Steel Pastry Tips

art.	Dia	Pcs	Lbs
47353-02	1/8" - 2mm	6	0.1
47353-04	1/8" - 4mm	6	0.1
47353-06	1/4" - 6mm	6	0.1
47353-08	3/8" - 8mm	6	0.1
47353-10	3/8" - 10mm	6	0.2
47353-12	1/2" - 12mm	6	0.2
47353-14	1/2" - 14mm	6	0.2

They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.





6 Piece St. Honore Tip, Stainless Steel

art.	Dia	Pcs	Lbs
47207-30	1 1/8"	6	0.3



Bismarck Pastry Tips, Set of 10, Stainless Steel

art.	Dia	Length	Pcs	Lbs
47127-04	5/8"	3 1/2"	10	0.1
47127-06	1/4"	3"	10	0.1
47127-08	3/8"	3 1/2"	10	0.1

The Bismarck tip has a long syringe tip for filling pastries such as doughnuts or cream puffs. It is made of stainless steel.



Sultan Piping Tip, Extended

art.	Dia	Ht.	Lbs
47357-50	2 1/8"	2 3/8"	0.04

These unique piping tips were designed for decorating pastries and desserts. Each tip has a cone in the center and ridged outer edge that leaves a hollow, fluted ring. The flat tip is used to pipe buttercream collars on Religieuses or to pipe the dough for Romia cookies. Use the extended tip to pipe meringue shells. No coupler is required for these tips and either can be used to decorate cakes, cupcakes and many other desserts. Made of stainless steel and dishwasher-safe.



Sultan Piping Tip, Flat

art.	Dia	Ht.	Lbs
47357-51	2 1/8"	2 1/4"	0.04

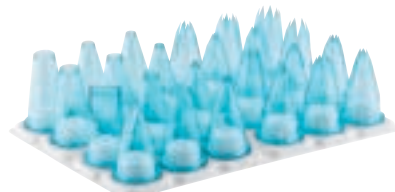
These unique piping tips were designed for decorating pastries and desserts. Each tip has a cone in the center and ridged outer edge that leaves a hollow, fluted ring. The flat tip is used to pipe buttercream collars on Religieuses or to pipe the dough for Romia cookies. Use the extended tip to pipe meringue shells. No coupler is required for these tips and either can be used to decorate cakes, cupcakes and many other desserts. Made of stainless steel and dishwasher-safe.



Russian Piping Tips

art.	Dia	Ht.	Lbs
47357-40	1 1/4"	2 3/8"	0.04
47357-41	1 1/4"	2 1/4"	0.04
47357-42	1 1/4"	2 1/4"	0.04
47357-43	1 1/4"	2 1/4"	0.04

This selection of oversized pastry tips is used to create a variety of ruffles and blossoms on cakes and cupcakes. Made of commercial-quality stainless steel, they deliver professional-looking results with ease. Dishwasher-safe.



Set of 12 or 24 Assorted Polycarbonate Pastry Tips

art.	Pcs	Lbs
47250-12	12	0.4
47250-24	24	0.6

They are a staple in any bakery or pastry kitchen. These are extremely durable and dishwasher safe. They come on a base, which also serves as storage. The various shapes and sizes of the openings lend themselves to creating a vast array of designs and patterns.

**PASTRY
STAINLESS STEEL NOZZLES**



Drop Flower Tip, Set of 12

art.	Pcs	Lbs
47357-38	12	0.8

This selection of oversized pastry tips is used to create a variety of ruffles and blossoms on cakes and cupcakes. Made of commercial-quality stainless steel, they deliver professional-looking results with ease. Dishwasher-safe.



Set of 29 Stainless Steel Pastry Tips

art.	Pcs	Lbs
47219-29	29	2.1

Set includes 26 assorted, standard-size pastry tips, two stainless steel flower nails and one plastic coupler.



Set of 38 Stainless Steel Pastry Tips

art.	Pcs	Lbs
47219-38	38	2.1

Set includes 36 assorted, large pastry tips and two plastic couplers.



Set of 55 Stainless Steel Pastry Tips

art.	Pcs	Lbs
47219-55	55	2.9

Set includes an assortment of 48 standard-size pastry tips, 4 large pastry tips, two stainless steel flower nails and one plastic coupler.



Pastry Tips Coupler, Plastic

art.	Dia	Lbs
47212-01	3/4"	0.1

This two-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit small pastry tips and its diameter is 3/4".



Pastry Tips Coupler, Plastic

art.	Dia	Lbs
47212-02	1 1/2"	0.1

This three-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit medium pastry tips and its diameter is 1 1/2".



Pastry Tips Coupler, Plastic

art.	Dia	Lbs
47212-03	1 3/4"	0.1

This two-part coupler allows for interchanging pastry tubes when piping buttercream or fillings. It is designed to fit large pastry tips and its diameter is 1 3/4".





Double/Triple Couplers, Set of 2

art.	Width	Length	Ht.	Pcs	Lbs
47212-05	7/8"	2 1/8"	1 7/8"	2	0.2

The dual and triple-coupler sets join two or three decorating bags together using flat-sided segments that connect with a tight fit. Use with a single pastry tip to create multi-color swirls of buttercream on cakes for unique and impressive results. These couplers are best-suited to fit large pastry tips.



Pastry Tubes Cleaning Brush, Set of 6

art.	Length	Pcs	Lbs	des
47200-01	4"	6	0.3	straight
47200-02	4"	6	0.3	conical

This small, handy brush cleans pastry tubes in the blink of an eye. The conical brush works with standard and large tips, while the straight brush is excellent for cleaning Bismarck tips. Set of 6.



Cannoli Form, Set of 10, Stainless Steel

art.	Dia	Pcs	Lbs	des
47020-15	5/8"	10	0.2	tubular
47020-20	7/8"	10	0.3	tubular
47020-30	1" - 1/2"	10	0.3	conical
47020-35	1" - 3/4"	10	0.4	conical

This stainless steel cannoli form is used to make a traditional Italian dessert called Cannoli. Dough is wrapped and fried around the open-ended tube and then filled when cooled.



Cream Horn Mold, Set of 10, Stainless Steel

art.	Dia	Length	Pcs	Lbs
47021-35	1 3/8"	4 3/8"	10	0.1
47021-45	1 7/8"	6 3/8"	10	0.2

This mold is designed to shape and bake strips of puff pastry into cones. The shape is ideal for cream rolls, or ham or salmon rolls. It is made of stainless steel.



Pastry Bags, Set of 6, Synthetic Fiber

art.	Length	Pcs	Lbs
47106-34	13 3/8"	6	0.2
47106-40	15 3/4"	6	0.4

Made of synthetic fiber, these medium-weight pastry bags offer an excellent balance of flexibility and rigidity. Each bag has a reinforced tip that can be cut to fit couplers and tips, while the top seam helps prevent the fraying of fibers. The convenient loop can be used for hanging to dry, or for storage. Set of 6.



Pastry Bags, Set of 6, Cotton/Plastic

art.	Length	Pcs	Lbs
47105-28	11"	6	0.1
47105-34	13 3/8"	6	0.2
47105-40	15 3/4"	6	0.4
47105-46	18 1/8"	6	0.5
47105-50	19 5/8"	6	0.5
47105-55	21 5/8"	6	0.6
47105-60	23 5/8"	6	0.6
47105-70	27 1/2"	6	0.7

Made of heavy-duty cotton with multiple coatings of plastic in the interior. Each bag has a reinforced tip that can be cut to fit couplers or tips, while the top seam helps prevent the fraying of fibers. The convenient loop can be used for hanging to dry, or for storage.



Pastry Bag Superflex

art.	Length	Lbs
47112-34	13 3/8"	0.1
47112-45	17 3/4"	0.3
47112-50	19 5/8"	0.4

This pastry bag is made of innovative composite polymer, giving the bag an extraordinary resistance, flexibility and softness. The interior is smooth for easy outflow, while the non-slip exterior allows for a better grip and handling when pressing. Each bag comes with a loop for hanging.



PE

Super Grip Disposable Pastry Bags Roll of 100

art.	Length	Pcs	Lbs
47118-30	11 3/4"	100	1.2
47118-40	15 3/4"	100	1.6
47118-55	21 5/8"	100	3.0
47118-65	25 5/8"	100	3.8

This disposable pastry bag has a rough-textured exterior that allows for a better grip on the items being piped. Not limited to frostings and fillings, these bags can also be used to pipe warm foods, such as potato purees.



PE

Disposable Dual Piping Bags, Pack of 75

art.	Width	Length	Pcs	Lbs
47104-45	12"	17 7/8"	75	2.5

These sturdy polyethylene bags are divided in the center, offering double compartments that can be used to simultaneously pipe two fillings or colors. The bags are transparent, making contents visible at all times, and also have a closed tip in order to trim as little or as much of the end as necessary.



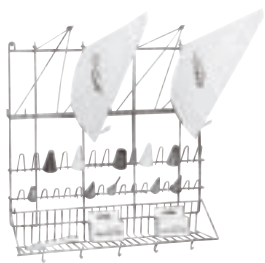
PE

Disposable Pastry Bag, Pack of 100

art.	Length	Pcs	Lbs
47111-30	11 3/4"	100	1.4
47111-40	15 3/4"	100	1.7
47111-46	18 1/8"	100	2.4
47111-55	21 5/8"	100	3.4

Made of multiple layers of 100% plastic polyethylene for durability and 100% recyclable. The sides of the bag are reinforced, preventing possible leakage or breakage when working with heavy batters. They withstand temperatures up to 158° F.

PASTRY



SS

Pastry Bag & Tip Dryer, Stainless Steel

art.	Length	Ht.	Lbs
47113-03	19½"	19½"	5

This commercial-quality rack is a must-have for any busy pastry kitchen. Made of heavy-duty stainless steel wires, the unit is resistant to corrosion and can be used to dry and store pastry bags and pastry tips. The rack conveniently accommodates up to four pastry bags, 14 large tips, 17 standard tips, and also features a lower shelf and five hooks for holding additional tools. To clean, simply wipe with a damp cloth.

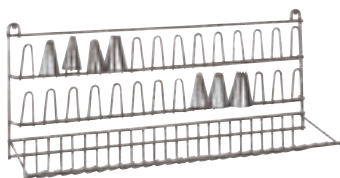


SS

Pastry Bag Dryer, Stainless Steel

art.	Width	Length	Ht.	Lbs
47107-00	16½"	19½"	10¼"	2.6

Made of stainless steel, this commercial-quality pastry bag rack offers a hygienic way to dry bags that might otherwise rest in damp conditions. Made of heavy-duty wire, this rack allows multiple bags to be dried at once, while also serving as a convenient form of storage that will keep them within easy reach at all times. Holds up to four bags at one time. To clean, simply wipe with a damp cloth.



SS

Pastry Tip Dryer, Stainless Steel

art.	Width	Length	Ht.	Lbs
47108-00	5½"	19½"	9½"	2.4

This stainless steel, commercial-quality pastry tip dryer serves as a convenient and hygienic way to dry and store pastry tips. Made of heavy-duty wire, the rack can accommodate up to 28 large tips, and also includes a convenient lower shelf that can be used to hold several items, such as couplers or small spatulas. To clean, simply wipe with a damp cloth.



PP

Pastry Bag Holder, Plastic

art.	Dia	Ht.	Lbs
47110-23	7½"	9"	0.3

This convenient holder was designed to keep large, flexible pastry bags in place while being filled for piping. Made of sturdy plastic, the holder can also be used to store any frequently used bag and up to eight pastry tips.



Revolving Cake Display, Aluminum

art.	Dia	Ht.	Lbs
47101-30	11 ¾"	3 ⅞"	5

This heavy-duty aluminum turntable is a staple in any pastry kitchen. The mechanism revolves smoothly for easy cake decorating.



MF

Revolving Cake Display

art.	Dia	Ht.	Lbs
47103-32	12 ⅝"	3 ⅞"	1.5

This cake stand rotates for easy cake decorating. It is made of melamine and is heat resistant up to 300°F. It is scratch resistant and acid-proof.



PE

Cake Display Dome Cover

art.	Dia	Ht.	Lbs
47103-30	11 ¾"	4¾"	1.2



SS

Cake Lifter, Stainless Steel

art.	Width	Length	Lbs
47094-30	10¼"	10⅝"	1

This tool has a short, sturdy, built-in handle and a wide surface, making it ideal for lifting heavy cakes, tarts, tortes and pizzas. It has a beveled base so it can slide with ease under a cake.



Paper Doily, 250 pieces

art.	Int dim	ext dim	Lbs
47687-24	L5½"xW2¾"	L9½"xW6⅝"	0.7

Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.



Paper Doily

art.	Overall Dia	Dia Well	Pcs	Lbs
47686-10	3 ½"	2⅜"	250	0.2
47686-12	4¾"	2½"	250	0.2
47686-14	5½"	3⅝"	250	0.4
47686-17	6½"	3¾"	250	0.5
47686-22	8⅝"	4⅞"	100	0.3
47686-24	9½"	5⅞"	100	0.4

Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.



Paper Doily, 100 pieces

art.	Overall Dia	Dia Well	Pcs	Lbs
47686-26	10⅝"	6¼"	100	0.4
47686-30	11⅞"	7½"	100	0.7
47686-33	12⅝"	7⅞"	100	0.7
47686-36	14⅞"	8⅝"	100	1.0
47686-42	16½"	9⅞"	100	1.3

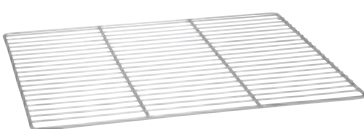
Marrying elegance and hygiene, paper doilies serve as fine presentation and disposable coasters or trays. The lace doilies have intricate designs and are effective merchandisers for pastries, quiches or appetizers.



Automatic Confectionery Funnel, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A4780019	7½"	7"	2	1.0
A47800AA	Stand Only	-	-	0.4

The confectionery funnel is used to dispense a smooth flow of fondant, syrup and prepared creams. It is constructed of 100% stainless steel and comes with two nozzles. It is operated with a spring valve and is easily controlled with one hand. The stainless steel stand is not included with the funnel and is sold separately.



Cooling Rack, Stainless Steel

art.	Width	Length	Lbs
44430-61	15¾"	23⅝"	2.9

Frame ø mm 6, 2 cross-bars, 24 wires ø 3 mm.



Cooling Rack, with Feet, Stainless Steel

art.	Width	Length	Ht.	Lbs
44431-46	12"	18⅞"	1"	1.0
44431-60	15¾"	23⅝"	1"	1.9

The ¾" elevated rack quickly cools cookies, pastries and breads.

SS



SS

PASTRY

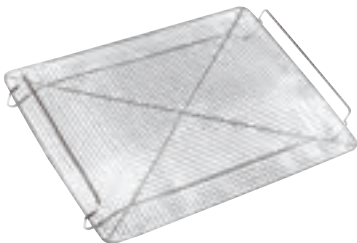


SS

Grate, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982146	8¾"	12⅞"	1"	0.4

An invaluable piece of equipment, the cooling grate with feet is necessary to cool down pastries evenly and quickly, and to maintain a crispy crust. The grid-style wires also make this ideal for draining chocolates and for setting over sheet pans for glazing cakes and pastries. Made of stainless steel.

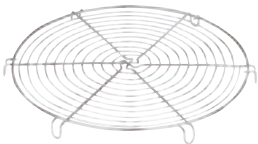


SS

Cooling Rack with Handles, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982329	11⅞"	14¾"	2⅞"	0.8

An invaluable piece of equipment, the cooling grate with feet is necessary to cool down pastries evenly and quickly, and to maintain a crispy crust. The gridstyle wires also make this ideal for draining chocolates and for setting over sheet pans for glazing cakes and pastries. This version is equipped with sturdy handles, making it an ideal roasting rack for meats and vegetables. Made of stainless steel. Fits item #41751-40 and #A4982292.



Round Cooling Rack, Chromed

art.	Dia	Lbs
47098-18	7¼"	0.3
47098-22	8⅞"	0.4
47098-26	10¼"	0.5
47098-30	11⅞"	0.6



Silicone Coated Parchment Paper, Case of 500

art.	Width	Length	Lbs
47682-53	12¾"	20⅞"	7.70
47682-60	15¾"	23 ⅝"	10.8

This thin, soft parchment paper has a non-stick silicone coating on both sides. It withstands temperatures up to 600 degrees F, and is reusable multiple times on each side. Its controlled flatness along with its flexibility and non-stick properties surpasses conventional parchment paper.



Pie Weights, Ceramic

art.	Lbs
47011-01	2.3

Pie weights are used to maintain the shape of pie and tart shells when the crust and the filling are cooked separately. The weights are placed over the dough to prevent the crust from over-expanding or becoming overly puffy while baking. Pack contains approximately 2.2lbs of ceramic beads.



Acetate Roll

art.	Width	Length	Lbs
47130-35	1 3/8"	333.6 yards	2.4

Acetate pastry ribbon is used to line the interior of mousse rings or nonette sheets for easy unmolding and clean presentations. Each roll is 1,000 feet long. Thickness is 90 microns.



Pan Liners, Set of 2

art.	Dia	Pcs	Lbs
A4768923	9"	2	0.1

Made of PTFE-coated fiberglass and silicone, these reusable, dual-sided fry pan liners will create an instant non-stick finish for cookware made of any material, saving money, time and space! The liners are heat-resistant up to 500 °F and can be used with or without grease and liquids. They're excellent for effortlessly cooking a variety of dishes, from pancakes and eggs to vegetables and meats, all while staying in place as food is scrambled and tossed. To use, simply place the liner in a fry pan with the non-skid, silicone-finished side down. The pan can then be pre-heated and used as it normally would be without the liner. Once the cooking process is finished, the liner can easily be removed, washed and stored. BPA and PFOA-free. Reusable approximately 3,000 times. To store, roll or keep flat. Do not use with sharp tools or place over an open flame. Dishwasher-safe. FDA compliant.



Silicone Baking Mat, Non-Stick

art.	Width	Length	Lbs
A4768930	8 1/4"	11 3/4"	0.1
A4768944	11 5/8"	16 3/8"	0.5
A4768962	16 3/8"	24 1/2"	1.0

This rubber-like non-stick baking/freezing mat is a pan liner made of food grade woven silicone. It's thermal shock resistant from -40 degrees F. to 600 degrees F. and is reusable up to 3,000 times. Its ultimate non-stick properties are suitable for sugar, chocolate, viennoiserie and confectioner work, as well as cookies and cakes. It's preferable to roll the mat rather than to fold it for storage. No greasing or special maintenance is necessary. Clean with a sponge under warm tap water. Do not use over an open flame. The non-stick baking mat has a special silicone finish on one side only and therefore does not adhere to a working surface. The baking mat can also be placed directly on an oven rack or cooling rack. It is composed of fiberglass fibers and therefore cannot be cut.



Counter Pastry Mat

art.	Width	Length	Lbs
A4768964	17 1/2"	25 3/8"	1.0
A4768978	23"	30 3/8"	1.3

This unique mat is composed of fiberglass and is coated on both sides with non-stick silicone, allowing for the dough to be rolled out effortlessly. This silicone skid-resistant counter pastry mat is ideal for kneading and rolling dough, or working with sugar and chocolate. When rolling out dough on the "top surface" of the mat there is no need to sprinkle the mat with additional flour. The "reverse side" secures itself to any working surface.



Bake Liner

art.	Width	Length	Lbs
A4769040	13"	15 3/4"	0.04

This nonstick baking liner surpasses traditional baking paper thanks to its superior non-stick properties, which also eliminate the need for fats. Thanks to its durability, the liner outdoes meters of baking paper, saving space and money. The liner is reusable on both sides, can be cut to size, and is suitable for all types of ovens, including microwaves, hot air, gas and electric. It is easy to clean in warm, soapy water and is heat-resistant to 500 °F. Avoid direct contact with flames, heating elements and sharp objects.



Oven Crisper Basket

art.	Width	Length	Ht.	Lbs
A4769011	7 1/8"	11"	1 1/4"	0.2
A4769034	11 3/8"	13 3/8"	1 1/4"	0.5

Now any oven can be turned into an air fryer! Available in two sizes, these perforated baskets allow for optimum hot air circulation for fast and healthy cooking. They're ideal for preparing fries, nuggets and pizza without having to use additional cooking fats, and the non-stick coating allows for the easy-release of food every time. The crispier baskets are reusable and easy to clean with warm soapy water or in the dishwasher. Heat-resistant to 500 °F. Avoid direct contact with flames, heating elements and sharp objects.





Oven Liner

art.	Width	Length	Lbs
A4769060	15¾"	23½"	0.2

The arduous task of oven-cleaning is now a thing of the past! This handy, nonstick oven liner collects splashes and baking residue, ensuring that oven bases stay clean. The liner's woven fibers are covered with several layers of food-safe, easy-release Teflon and can be used on both sides. Additionally, it can be cut to size, making it ideal for any oven. Can be cleaned in warm, soapy water or in the dishwasher. Heat-resistant to 500 °F. Avoid direct contact with flames, heating elements and sharp objects.



Oven Liner Shelf, Adjustable

art.	Width	Length	Ht.	Lbs
A4769048	15¾"	19"	1"	0.8

The extendable non-stick oven liner shelf is designed to be used as a baking sheet and can also double as a liner to keep oven floors clean. The handles expand from 20⅞" to 24¾", while the shelf is reusable and easy to clean with warm soapy water, or in the dishwasher. Heat-resistant to 500 °F, the direct heat transfer ensures a fast bake on items such as vegetables, pizza, pastries and much more. The shelf can be left in place in the oven or stored in a cabinet. Avoid direct contact with flames, heating elements and sharp objects.



Oven Crisper Mat, Adjustable

art.	Width	Length	Ht.	Lbs
A4769049	15¾"	19"	1"	1.0

The extendable non-stick oven crisper shelf is the perfect surface for baking and oven-frying all kinds of dishes in the oven, including French fries, chicken nuggets, pizza and breads. The reusable, perforated mat allows heat to circulate freely eliminating the need to turn over food, while still yielding a perfectly crunchy finish. The non-stick surface ensures that food never sticks and is easy to clean with warm soapy water or in the dishwasher. The handles expand from 20⅞" to 24¾" and fit most ovens. The shelf can be left in place in the oven or stored in a cabinet. Heat-resistant to 500 °F. Avoid direct contact with flames, heating elements and sharp objects.



Baking Sheet, 45° Sides, Aluminum

art.	GN	Width	Length	Lbs
41744-32	1/1	12¾"	20⅞"	1.6
41744-53	2/1	20 ⅞"	25 ⅝"	3.1
41744-60	-	15¾"	23⅝"	2.1



Baking Sheet, 45° Sides, Perforated, Aluminum

art.	GN	Width	Length	Lbs
41756-30	-	11 ¾"	15 ¾"	1.0
41756-32	1/1	12 ¾"	20 ⅞"	1.2
41756-60	-	15¾"	23⅝"	1.7



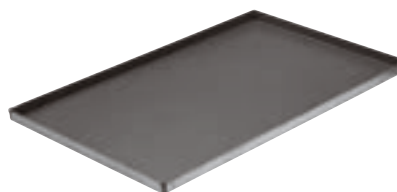
Baking Sheet, 90° Sides, Aluminized Steel

art.	Width	Length	Lbs
41746-60	15¾"	23⅝"	3.8



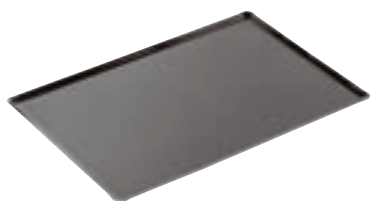
Sponge Cake Pan, Splayed Sides, Aluminized Steel

art.	Width	Length	Ht.	Lbs
41751-30	9"	11 3/4"	1 1/8"	1.2
41751-35	11"	13 3/4"	1 1/8"	1.7
41751-40	11 3/4"	15 3/4"	1 1/8"	2.1
41751-60	15 3/4"	23 5/8"	1 1/8"	3.8
41751-65	17 3/4"	25 5/8"	1 1/8"	4.4



Baking Sheet, 90° Sides, Non-Stick

art.	Width	Length	Ht.	Lbs
41747-60	15 3/4"	23 5/8"	3/4"	3.8



Baking Sheet, 45° Sides, Silicone

art.	GN	Width	Length	Lbs
41743D32	1/1	12 3/4"	20 7/8"	1.7
41743D53	2/1	20 7/8"	25 5/8"	1.7
41743D60	-	15 3/4"	23 5/8"	1.7



Baking Sheet, 45° Sides, Perforated, Silicone Coated

art.	GN	Width	Length	Lbs
41753D30	-	11 3/4"	15 3/4"	1.7
41753D32	1/1	12 3/4"	20 7/8"	1.2
41753D53	2/1	20 7/8"	25 5/8"	1.7
41753D60	-	15 3/4"	23 5/8"	1.7



Sponge Cake Pan, 90° Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982292	11 7/8"	15 3/4"	1 3/8"	2.3

This stainless steel baking sheet can be used alone, or with grate #A4982329 for glazing pastries or roasting meats. Features rolled-edge top that is reinforced with a thick copper wire.



Baking Sheet, 45° Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982293	12 7/8"	20 7/8"	3/8"	3



PASTRY



Bread Pan with Cover, Blue Steel

art.	Width	Length	Ht.	Lbs
41748-20	3 7/8"	7 7/8"	3 7/8"	1.5
41748-30	3 7/8"	11 3/4"	3 7/8"	2.1
41748-35	3 7/8"	13 3/4"	3 7/8"	2.3
41748-40	3 7/8"	15 3/4"	3 7/8"	2.6
41748-50	3 7/8"	19 5/8"	3 7/8"	3.1

This bread pan, also known as a Pullman loaf pan, is long and rectangular with a sliding lid. It produces a light and golden crust on a rich bread while the lid ensures a denser texture. It is made of blue steel or anodized steel.



Bread Pan with Cover, Aluminized Steel

art.	Width	Length	Ht.	Lbs
41750-20	3 7/8"	7 7/8"	3 7/8"	1.4
41750-30	3 7/8"	11 3/4"	3 7/8"	1.9
41750-40	3 7/8"	13 3/4"	3 7/8"	3.2
41750-41	5 7/8"	15 3/4"	5 7/8"	4.8
41750-50	3 7/8"	19 5/8"	3 7/8"	4.0



Micro-Torch

art.	Width	Length	Ht.	ml.	Lbs
47841-03	2 3/4"	3 1/8"	6 1/4"	20	0.5

This micro-torch uses standard butane fuel. The temperature of the torch ranges up to 2,450 degrees Fahrenheit. It will produce anywhere from 60-70 minutes of burning time. It has a burner, an air adjustment ring, a gas adjustment dial, an ignition button, a safety switch, a gas valve and a continuous flame button. This tool works well for making crème brûlée, glazing tarts, browning meringues and melting cheese.



Micro-Torch

art.	Width	Length	Ht.	ml.	Lbs
47841-04	2 3/4"	4 3/4"	7 1/8"	28	0.9

This micro-torch uses standard butane fuel. The temperature of the torch ranges up to 2,450 degrees Fahrenheit. It will produce anywhere from 60-70 minutes of burning time. It has a burner, an air adjustment ring, a gas adjustment dial, an ignition button, a safety switch, a gas valve and a continuous flame button. This tool works well for making crème brûlée, glazing tarts, browning meringues and melting cheese.



Sugar Pump

art.	Dia	Length	Lbs
47838-00	3"	17 3/4"	0.2

This rubber sugar pump is used to create delicate three-dimensional objects made of sugar. The small tube is placed in the hot, malleable sugar paste, and the bulb at the end is squeezed to pump air into the sugar. The air flows at a constant rate through the long rubber tube.





Sugar Gloves, Pair

art.	Size	Lbs
48516-07	7 – 7 ½	0.1
48516-08	8 – 8 ½	0.2
48516-09	9 – 9 ½	0.2

These non-flock, latex sugar gloves are designed to handle sugar during confectionery work.



SS

Sugar Thermometer Holder, Stainless Steel

art.	Lbs
47842-00	0.4



Syrup Density Meter

art.	Length	Lbs
49703-00	4 7/8"	0.1

This instrument measures the amount of sugar in liquid syrup. The meter is placed in the liquid where it will reach a natural floating point. The liquid should be cooled to 68° Fahrenheit before measuring. The meter will sink or float more or less according to the density of the sugar concentration. It is printed on two sides with either Baume degrees or grams/ml.



PA+
plus

Angular Spatula

art.	Length	Lbs
12909-12	4 ¾"	0.1
12909-23	9"	0.1



Adjustable Cake Slicer with 3 Blades, Aluminum

art.	Length	Ht.	Lbs
47031-46	19 ¾"	9"	0.8

This professional-quality cake slicer is made of a heavy-duty aluminum frame that was made to withstand heavy use. It features three serrated stainless steel blades that can be adjusted and a comfortable plastic handle. Each side of the frame is marked in half-centimeter increments for even layers every time.



SS

Frames, Stainless Steel

art.	Width	Length	Ht.	Lbs
47693-03	15 ¾"	15 ¾"	1/8"	1.5
47693-05	15 ¾"	15 ¾"	1/4"	1.3
47693-10	15 ¾"	15 ¾"	3/8"	0.9
47693-15	15 ¾"	15 ¾"	5/8"	1.9

To produce perfect layers.



PASTRY



SS

Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-11	17 ¾"	20 ⅞"	6 ¼"	75

Construction in PE, PS and s/steel frames. Includes s/s plate, spatula, 3 spare threads, 2 fixing keys, 3 frames 22.5-30-45 mm.



SS

Double Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-22	18 ⅞"	19 ⅝"	5 ⅞"	43.2

Construction in aluminum, PS and s/steel frames. Includes s/s plate, spatula, 3 spare threads, 2 fixing keys, 3 frames 22.5-30-45 mm.



SS

Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-25	15 ¾"	23 ⅞"	4 ⅜"	53

Construction in aluminum, s/steel frames. Includes s/s plate, spatula, maintenance kit, 3 frames 22.5-30-45 mm.



SS

Plain Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47820-05	2 ⅞"	9 ½"	1.4

With its adjustable width, this 5 plain wheeled dough cutter makes strips in no time.



SS

Fluted Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47821-05	2 ⅞"	9 ½"	1.4

With its adjustable width, this 5 fluted wheeled dough cutter makes strips in no time. Expands up to 20" with 5" maximum between each wheel.



SS

Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47822-07	2 1/8"	11"	2.3

With its adjustable width, this multi-wheeled dough cutter makes strips in no time. 7 plain wheels + 7 fluted wheels.



Dough Cutter with Wood Handle, Adjustable

art.	Width	Length	Ht.	Lbs
A3001720	5"	8 5/8"	1 1/2"	0.4

This time-saving tool is perfect when trimming many types of doughs, from pasta to pastry. The wheels can be adjusted to make thick pappardelle, narrow strips for latticetopped pies, or for quickly cutting ravioli squares. Made of stainless steel with a wooden handle. Not dishwasher-safe.



Fluted Dough Cutter with Wood Handle, Adjustable

art.	Width	Length	Ht.	Lbs
A3001725	5"	8 5/8"	1 1/2"	0.4

This time-saving tool is perfect when trimming many types of doughs, from pasta to pastry. The wheels can be adjusted to make thick pappardelle, narrow strips for latticetopped pies, or for quickly cutting ravioli squares. Made of stainless steel with a wooden handle. Not dishwasher-safe.



SS

Plain Pastry Wheel

art.	Dia	Length	Lbs
18325-01	2 1/8"	7 1/8"	0.3



SS

Pastry Wheel, Fluted

art.	Dia	Length	Lbs
18325-02	2 1/8"	7 1/8"	0.3



SS

Pastry Wheel, Double

art.	Dia	Length	Lbs
18325-03	2 1/8"	7 1/8"	0.4



Roller Docker, Plastic

art.	Width	Length	Lbs
47024-10	4 1/2"	6 1/4"	0.2

This roller docker is used to pierce the dough of short breads and puff pastries to prevent over-rising and blistering.



Lattice Cutter, Plastic

art.	Width	Lbs
47025-10	4 1/2"	0.3

This plastic lattice cutter creates a criss-cross, net-like pattern in pastry dough in seconds.



PASTRY



SS

Roller Docker, Stainless Steel

art.	Width	Lbs
47028-12	4 ¾"	1



SS

Lattice Cutter, Stainless Steel

art.	Width	Lbs
47029-12	4 ¾"	0.8



PP

SS

Croissant Cutter, Stainless Steel

art.	Width	Length	Lbs	des.
47027-11	4 ¾"	7 ½"	1.8	-
47027-12	4 ¾"	5 ½"	1.6	-
47027-14	3 ¾"	8 ½"	1.3	-
47027-15	4 ¾"	7 ½"	3.3	double
47027-16	4 ¾"	7 ½"	4.3	triple

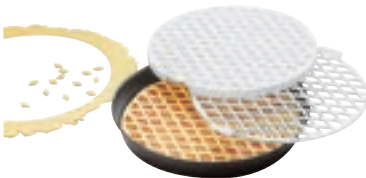
This time saving rolling cutter can create multiple triangular cuts of dough in a single turn. Once cut, each triangle can quickly be rolled into a traditional French croissant. It is made in stainless steel with polypropylene handles.



Croissant Cutter

art.	Width	Length	Ht.	Lbs
A4982113	2 ½"	4 ½"	1 ½"	0.3
A4982114	4"	8 ½"	1 ½"	0.5

This dual-croissant cutter quickly severs precise, clean triangles of dough for perfect sized croissants. Equipped with a sturdy ¾" handle, the cutter is made of stainless steel. Overall height with handle is 3 ½" for both sizes.



PS

Lattice Cutter Press

art.	Dia	Lbs
47030-30	11 ¾"	0.8

This utensil allows for the quick and easy production of a pastry lattice to use atop pies. It consists of a 2 piece plastic grid to cut the pastry dough into the desired lattice pattern.



PP

Cake Marker

art.	Dia	Parts	Lbs
47032-10	10 ¾"	10	0.2
47032-20	10 ¾"	20	0.3

This polypropylene cake marker portions cakes for even slices. Dishwasher-safe.



PP

Cake Marker

art.	Dia	Parts	Lbs
47033-08	7 ½"	8-12	0.3
47033-12	10 ¾"	12-18	0.4
47033-14	10 ¾"	14-18	0.4



Non-Stick Rolling Pin, Stainless Steel

art.	Dia	Length	Lbs
47035-40	2 1/8"	7 7/8"	2.5
47035-48	2 1/2"	9 7/8"	4.5

When solid craftsmanship met passion for a perfect tool, it created this heavyduty stainless steel rolling pin, empowered with oversized dual handles, and a non-stick coating.



W

Wooden Rolling Pin, Handles with Gears

art.	Dia	Length	Lbs
47036-30	3 1/2"	11 3/4"	3.8
47036-35	3 1/2"	13 3/4"	4.4
47036-40	3 1/2"	15 3/4"	4.9
47036-45	3 1/2"	17 3/4"	5.1

Heavy and large, this two-handled wooden pin is helped by gears to ease spinning. The 3 1/2" barrel requires less time over the pastry sheet as its weight limits the drag of the dough and its large diameter reduces revolutions.



W

Wood Rolling Pin, Wood Handles

art.	Dia	Length	Lbs
47038-50	3 1/2"	19 5/8"	4.1
47038-60	2 3/4"	23 5/8"	3.9

This old-fashioned rolling pin is made of one piece. Due to its construction, it has no gears and consequently no space for flour dust and food to find a nest.



PE

Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47037-40	3"	15 3/4"	4.2

When needs or preferences call for a dishwasher safe, heavy and large rolling pin, with indented ergonomic handles, this is the rolling pin to have. Unlike wood, the material can be cooled down and will stick less. Sizes and diameters outdo the otherwise light weight of composite plastics.



PE

French Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47034-51	2"	19 5/8"	1.5

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.



W

French Rolling Pin, Wood

art.	Dia	Length	Lbs
47034-52	2"	19 5/8"	1.4

This rolling pin is well-liked by pastry chefs due to its versatility. It allows the baker to keep hands close to the dough for better control of the pressure and degree of smoothness.

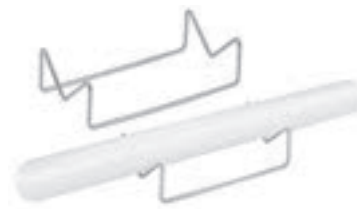


SS

Nougat Pin, Stainless Steel

art.	Dia	Length	Lbs
A4703450	2"	19 5/8"	5.5

This heavy-weight stainless steel rolling pin is perfect for rolling fresh nougat as well as gum paste and fondant. In addition to uniformity, it will provide compression while its highly smooth finish prevents adhesion.



Rolling Pin Stand, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982138	3 3/4"	7 1/4"	2"	0.2

This convenient stainless steel stand holds rolling pins of several lengths and widths to keep them from falling during use, or simply for easy storage and display.



PASTRY



Hi-Heat Pastry Brush

art.	Width	Length	Lbs
47640-25	1"	8"	0.04
47640-35	1 3/8"	8 1/2"	0.10

These high-heat pastry brushes are perfect for working with a wide range of items, from simple syrups to glazes and melted butter. The fine bristles are similar to boar's hair bristles, but are made of nylon, making them perfect for vegan kitchens. They additionally have a non-stick finish for easy-cleaning. Heat-resistant to approximately 300 °F. Dishwasher-safe.



Pastry Brush, Composite Handle

art.	Width	U Pack	Lbs
47642-30	1 1/8"	6	0.1
47642-40	1 1/2"	6	0.1
47642-60	2 3/8"	6	0.2
47642-70	2 3/4"	6	0.2

These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.



PP

Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Pcs	Lbs
47621-01	8 1/2"	5"	10	1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



PP

Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Pcs	Lbs
47621-02	4 3/4"	3 3/8"	10	0.3

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



PP

Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Pcs	Lbs
47621-03	4 3/4"	3 1/2"	10	0.3

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



PP

Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Pcs	Lbs
47621-04	4 3/4"	3 1/4"	10	0.3

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.

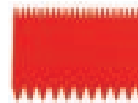


PP

Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Pcs	Lbs
47621-05	5 7/8"	3 1/2"	10	0.4

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



PP

Set of 10 Plastic Cake Decorating Combs

art.	Width	Length	Pcs	Lbs
47621-06	4"	5 3/4"	10	0.4
47621-07	3 1/8"	4 3/8"	10	0.2

These rigid, plastic combs are used to create beautiful designs over iced cakes. Available in different styles and sizes, they are easy to use and make cake decorating simple and fun. The non-serrated sides can be used to achieve a smooth, professional finish.



SS

Buttercream Comb Set, Stainless Steel

art.	Width	Length	Pcs	Lbs
47625-03	3 7/8"	3 7/8"	3	0.2

These metal combs have teeth of varying sizes and spacing on each side, used to decorate iced cakes. They are made of stainless steel.



PE

Punch Bottle

art.	Width	Ht.	Qts	Lbs
47679-10	2 1/4"	10 7/8"	1	0.2

This bottle has 13 tiny holes to evenly dispense simple syrup or liqueur onto sponge cakes and genoise.



SS

Mixing Bowl, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A1258016	6 $\frac{3}{8}$ "	2"	$\frac{3}{4}$	0.3
A1258020	7 $\frac{7}{8}$ "	2 $\frac{5}{8}$ "	1 $\frac{1}{2}$	0.5
A1258024	9 $\frac{5}{8}$ "	3 $\frac{1}{8}$ "	3	0.7
A1258027	10 $\frac{3}{4}$ "	3 $\frac{1}{4}$ "	4	0.9

Made of heavy-duty stainless steel, these bowls are staple items in any professional kitchen. The wide design features a flat base combined with a curve that allows chefs to fully incorporate ingredients, from the gentle folding required for sponge cakes to the thorough tossing of vegetables and dressing for salads, or simply for holding ingredients during prep. The bowls also offer a lip for added stability during use and can be nested for storage. Can be refrigerated or frozen. Dishwasher-safe.



SS

Mixing Bowl, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A1258029	11 $\frac{5}{8}$ "	3 $\frac{1}{2}$ "	5	1.2
A1258036	13 $\frac{1}{4}$ "	4 $\frac{1}{4}$ "	8	1.3
A1258039	15 $\frac{1}{4}$ "	4 $\frac{3}{8}$ "	13	1.7
A1258045	17 $\frac{3}{4}$ "	5"	16	2.2

Made of heavy-duty stainless steel, these bowls are staple items in any professional kitchen. The wide design features a flat base combined with a curve that allows chefs to fully incorporate ingredients, from the gentle folding required for sponge cakes to the thorough tossing of vegetables and dressing for salads, or simply for holding ingredients during prep. The bowls also offer a lip for added stability during use and can be nested for storage. Can be refrigerated or frozen. Dishwasher-safe.



SS

Flour Sifter Tinned Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
42607-05	4 $\frac{3}{4}$ "	5 $\frac{1}{8}$ "	0.7

This Paderno World Cuisine sifter features two layers of tinned mesh and a rotary blade design that work to eliminate lumps from flour and sugar for baked goods that are perfectly aerated. The trigger-style handle is easily operated with a simple squeeze.



Sifter with Crank Handle, Stainless Steel

art.	Dia	Ht.	Lbs
A4982137	4 $\frac{1}{4}$ "	5 $\frac{5}{8}$ "	0.7

A must-have for any baker, this single-mesh sifter aerates flour to produce baked goods with a delicate crumb, and clears lumps out of powdered sugar for smooth frostings. The crank-operated unit is equipped with a wide, comfortable handle and a stainless steel cylinder that holds approximately 5 cups.



SS

Sugar Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs
A4702300	2 $\frac{5}{8}$ "	5"	16	0.3

This dredger is used to dust pastries and coffee beverages with powdered sugar, cocoa and cinnamon. Made of stainless steel, it dispenses evenly and efficiently.



PASTRY



Plastic Icing Sugar Sieve

art.	Dia	Ht.	Lbs
47614-25	10"	2 ¾"	0.4

This sieve features 0.5 mm or about 1/64" perforations, therefore designed for sifting powder-like ingredients. Both the mesh and the frame are made of plastic to avoid corrosion and allow for dishwasher washing.



Plastic Flour Sieve

art.	Dia	Ht.	Lbs
47615-25	10"	2 ¾"	0.5

This 100% plastic flour sieve easily catches lumps. It is affordable and sanitary. The mesh is 5/128" (1 mm).



SS

Sieve with Interchangeable Mesh

art.	Dia	Mesh	Pcs	Lbs
A4982321	7 7/8"	0.9 - 1.1 - 1.4 mm	3	1

This stainless steel sieve features three interchangeable mesh grids for smooth, lump-free mixtures. Use the fine mesh for powdered sugar, cocoa and flour, the medium mesh for sifting ground almonds for macarons, and the large mesh for straining sauces, juices and soup. Mesh sizes are 0.9mm, 1.1mm and 1.4mm. Replacement mesh screens not available. Dishwasher-safe.



Baker's Brush

art.	Length	Lbs
42614-21	11 ¾"	0.5

Horse hair.



Black Silicone Oven Mitt

art.	Width	Length	Lbs
A4851742	6"	16 5/8"	0.4

The length of this oven mitt makes it perfect for safely removing items from hot ovens, and even grilling. It is made of cotton and silicone, which has a pattern that improves the grip and can be wiped clean. Heat-resistant to approximately 474 °F.



Leather Oven Mitts, Pair

art.	Width	Length	Lbs
48517-03	5 ¼"	14	0.7

This pair of three-finger oven mitts is made of rough tanned leather and is heavily reinforced around the thumb. The soft, flexible material ensures comfortable gripping of metal pans. Pans may be handled for sustained periods of time at temperatures up to 215°F, and briefly up to 680°F.

PASTRY RINGS



Pastry rings can be used for a wide variety of purposes and can create an immense array of dishes. Tart rings are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. Flan rings are used by placing the filling in the ring (usually a custard-type filling) on a baking sheet and baked. Mousse rings or cake rings are used to layer ingredients, to create multi-layer cakes, such as genoise or sponge cakes, and even to create vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



SS

Pastry Rings, Tart, Stainless Steel

art.	Dia	Ht.	Lbs
47533-07	2 3/4"	3/4"	0.04
47533-08	3 1/8"	3/4"	0.04
47533-09	3 1/2"	3/4"	0.1
47533-10	3 7/8"	3/4"	0.1
47533-12	4 3/4"	3/4"	0.1
47533-14	5 1/2"	3/4"	0.1
47533-16	6 1/4"	3/4"	0.1
47533-18	7 1/8"	3/4"	0.1
47533-20	7 7/8"	3/4"	0.1
47533-22	8 5/8"	3/4"	0.2
47533-24	9 1/2"	3/4"	0.2
47533-26	10 1/4"	3/4"	0.2
47533-28	11"	3/4"	0.2
47533-30	11 3/4"	3/4"	0.2
47533-32	12 5/8"	3/4"	0.3



SS

Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
47532-06	2 3/8"	1 5/8"	0.1
47532-07	3"	1 5/8"	0.1
47532-08	3 1/8"	1 3/4"	0.1
47532-12	4 3/4"	1 3/4"	0.2
47532-14	5 1/2"	1 3/4"	0.3
47532-16	6 1/4"	1 3/4"	0.4
47532-18	7 1/8"	1 3/4"	0.4
47532-20	7 7/8"	1 3/4"	0.5
47532-22	8 5/8"	1 3/4"	0.6
47532-24	9 1/2"	1 3/4"	0.6
47532-26	10 1/4"	1 3/4"	0.6



PASTRY



SS

Tall Pastry Rings, Stainless Steel

art.	Dia	Ht.	Lbs
47534-00	3 1/8"	2 3/8"	0.2
47534-01	3 7/8"	2 3/8"	0.2
47534-07	2 3/4"	3 1/2"	0.2
47534-08	3 1/2"	3 1/2"	0.3
47534-09	2 3/4"	4 3/8"	0.3
47534-10	3 1/2"	4 3/8"	0.4



SS

Ice Cake Rings, Stainless Steel

art.	Dia	Ht.	Lbs
47534-06	2 3/8"	2 3/8"	0.1
47534-16	6 1/4"	2 3/8"	0.5
47534-18	7 1/8"	2 3/8"	0.6
47534-20	7 7/8"	2 3/8"	0.7
47534-22	8 5/8"	2 3/8"	0.7
47534-24	9 1/2"	2 3/8"	0.8
47534-26	10 1/4"	2 3/8"	0.8
47534-28	11"	2 3/8"	0.9



SS

Pastry Rings, Entremet, Stainless Steel

art.	Dia	Ht.	Lbs
47530-14	5 1/2"	1 3/8"	0.3
47530-16	6 1/4"	1 3/8"	0.3
47530-18	7 1/8"	1 3/8"	0.3
47530-20	7 7/8"	1 3/8"	0.4
47530-22	8 5/8"	1 3/8"	0.4
47530-24	9 1/2"	1 3/8"	0.4
47530-26	10 1/4"	1 3/8"	0.5
47530-28	11"	1 3/8"	0.5
47530-30	11 3/4"	1 3/8"	0.5



SS

Pastry Ring, Stainless Steel

art.	Dia	Ht.	Lbs
A4753006	2 1/2"	2 1/2"	0.3



SS

Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
A4753105	2"	1 3/4"	0.1
A4753106	2 3/8"	1 3/4"	0.1
A4753107	2 3/4"	1 3/4"	0.1
A4753108	3 1/8"	1 3/4"	0.1
A4753110	4"	1 3/4"	0.2



SS

Adjustable Round Frame Extender, Stainless Steel

art.	Size	Ht.	Lbs
47529-07	from 6½" to 12½"	2 ¾"	0.4



SS

Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47510-15	5 ⅞"	1 ⅜"	0.2
47510-17	6 ¾"	1 ⅜"	0.3
47510-19	7 ½"	1 ⅜"	0.3
47510-21	8 ¼"	1 ⅜"	0.3
47510-23	9"	1 ⅜"	0.4

Similar to solid tart rings, these perforated versions are made of commercial quality stainless steel that supports contents while promoting even baking and uniform browning. The welded rings have smooth interiors and flat edges for the easy release of products, and a clean, professional finish. Dishwasher-safe.

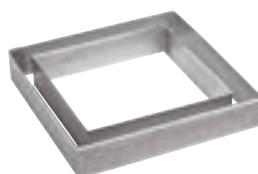


SS

Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47511-07	2 ¾"	¾"	0.1
47511-09	3 ½"	¾"	0.1
47511-11	4 ¾"	¾"	0.1
47511-15	5 ⅞"	¾"	0.1
47511-17	6 ¾"	¾"	0.2
47511-19	7 ½"	¾"	0.2
47511-21	8 ¼"	¾"	0.2
47511-23	9"	¾"	0.2
47511-25	9 ⅞"	¾"	0.2

Similar to solid tart rings, these perforated versions are made of commercial quality stainless steel that supports contents while promoting even baking and uniform browning. The welded rings have smooth interiors and flat edges for the easy release of products, and a clean, professional finish. Dishwasher-safe.



SS

Perforated Square Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47512-15	5 ⅞"	5 ⅞"	1 ⅜"	0.3
47512-19	7 ½"	7 ½"	1 ⅜"	0.4

Similar to solid tart rings, these perforated versions are made of commercial quality stainless steel that supports contents while promoting even baking and uniform browning. The welded rings have smooth interiors and flat edges for the easy release of products, and a clean, professional finish. Dishwasher-safe.



SS

Adjustable Square Frame Extender, Stainless Steel

art.	Size	Ht.	Lbs
47526-05	from 11⅞"x11⅞" to 22½"x22½"	2"	2.8

These heavy, stainless steel frames can be used in conjunction with baking sheets to raise the height of pastries. By themselves they can be used to bake and layer various desserts and dishes.



SS

Adjustable Rectangular Frame Extender, Stainless Steel

art.	Size	Ht.	Lbs
47528-05	from 11"x7½" to 21¼"x13⅜"	2"	1



PASTRY



SS

Frame Sheet Extender, Stainless Steel

art.	Width	Length	Ht.	Lbs
47546-18	7 1/8"	14 1/8"	2"	1.6
47546-30	11 3/4"	15 3/4"	2"	2.1
47546-40	15 3/4"	23 5/8"	2"	3.0



SS

Heart Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47542-18	7 1/8"	7 1/8"	1 5/8"	0.4
47542-20	7 7/8"	7 7/8"	1 5/8"	0.5
47542-22	8 5/8"	8 5/8"	1 5/8"	0.5
47542-24	9 1/2"	9 1/2"	1 5/8"	0.5
47542-26	10 1/4"	10 1/4"	1 5/8"	0.6

Pastry rings have endless uses in the kitchen. They can be used to bake, layer and shape cakes or pastries, to stack multi-layered savory dishes, or simply to cut perfectly-shaped pieces of dough and cake sponge for assembly. Available in various widths, heights and shapes, they have smooth, rigid walls with flat or rolled edges, and easily release contents thanks to their bottomless design. Made of stainless steel. Dishwasher-safe.



SS

Rectangular Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47546-41	3 1/2"	9 7/8"	1 5/8"	0.5
47546-42	3 5/8"	11 3/4"	1 5/8"	0.6
47546-43	3 5/8"	13 3/4"	1 5/8"	0.6
47546-51	3 1/2"	9 7/8"	2"	0.6
47546-52	3 5/8"	11 3/4"	2"	0.7
47546-53	3 5/8"	13 3/4"	2"	0.8

Pastry rings have endless uses in the kitchen. They can be used to bake, layer and shape cakes or pastries, to stack multi-layered savory dishes, or simply to cut perfectly-shaped pieces of dough and cake sponge for assembly. Available in various widths, heights and shapes, they have smooth, rigid walls with flat or rolled edges, and easily release contents thanks to their bottomless design. Made of stainless steel. Dishwasher-safe.



SS

Square Pastry Ring, Stainless Steel

art.	Size	Ht.	Lbs
47548-02	3 7/8"	1 3/4"	0.3
47548-03	7 1/8"	1 3/4"	0.6
47548-04	7 7/8"	1 3/4"	0.6
47548-05	8 5/8"	1 3/4"	0.7

It is unique and creates dishes sure to impress. It can be used for a wide variety of purposes. Pastry rings, also referred to as tart rings, are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. In addition, they can create layered mousse dishes, sponge cakes, genoise or even vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



SS

Triangle Pastry Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47540-02	4 3/4"	4 3/4"	1 3/4"	0.2
47540-05	11"	11"	1 3/4"	0.7

It is unique and creates dishes sure to impress! It can be used for a wide variety of purposes. Pastry rings, also referred to as tart rings, are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. In addition, they can create layered mousse dishes, sponge cakes, genoise or even vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



SS

Pyramid Mold, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4753509	3 1/2"	3 1/2"	2 3/8"	0.3
A4753512	4 3/4"	4 3/4"	3 1/8"	0.5
A4753515	5 7/8"	5 7/8"	4"	0.7

The pyramid mold is used to elegantly shape ice cream and pastries and to enhance various culinary presentations. It is made of stainless steel.



Hemisphere Mold, Stainless Steel

art.	Dia	Ht.	oz	Lbs
A4753606	2 3/8"	3/4"	1 5/8	0.1
A4753607	2 3/4"	1 3/8"	2 3/4	0.2
A4753608	3 1/8"	1 1/2"	4 3/8	0.2

The hemisphere mold is ideal for baking and shaping doughs, caramelized sugar and chocolate. They are made of stainless steel.



Pastry Ring Pusher, Square, Stainless Steel

art.	Size	Ht.	Lbs
A4982294	2 5/16"	1 7/8"	0.1
A4982301	2 3/4"	1 7/8"	0.2



Pastry Ring Pusher, Round, Stainless Steel

art.	Dia	Ht.	Lbs
A4982302	1 7/8"	1 7/8"	0.1
A4982303	2 5/16"	1 7/8"	0.1
A4982304	2 1/2"	1 7/8"	0.1
A4982305	2 7/8"	1 7/8"	0.1
A4982306	3 7/16"	1 7/8"	0.2
A4982307	3 7/8"	1 7/8"	0.2



Calisson Mold, Stainless Steel

art.	Width	Length	Lbs
A4982111	1 1/8"	1 3/4"	0.4
A4982112	1 1/8"	2 1/8"	0.5

Made from a combination of fruit and almond paste, the Calisson is a delicious and unique French confection. Difficult to find, they can now be recreated in any kitchen with these molds. Made of stainless steel.



Yule Log Mold with Removable Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982312	3 3/8"	11 7/8"	2 3/4"	1.1

Normally filled with a single-flavored cream and rolled, this Yule Log Mold allows bakers to add interesting flavor twists to the traditional French cake. The mold's walls are lined with sponge, providing hollow space in the center that can be filled with multiple layers of fillings and additional cake. Because the ends are made of silicone and reinforced with stainless steel, the mold is leak-proof and can also be used for terrine and aspic jelly. The ends are removable for easy-release of food, and cleaning. Oven-safe, freezer-safe and dishwasher-safe. Patented.



Crème Caramel Mold, Stainless Steel

art.	Dia	Ht.	oz	Lbs
41660-10	2 3/4"	2"	5 oz	0.2
41660-15	2 3/4"	2 3/8"	6 oz	0.2





Crème Caramel Mold, Aluminum

art.	Dia	Ht.	oz	U Pack	Lbs
41659-06	2 3/8"	2"	4 3/4	6	0.04
41659-07	2 3/4"	2 1/8"	5 3/4	6	0.10
41659-08	3 1/8"	2 1/8"	8 1/2	6	0.10



Savarin Mold, Aluminum

art.	Dia	Ht.	U Pack	Lbs
47060-07	3"	1 1/8"	3	0.04
47060-09	3 1/2"	1 3/8"	3	0.04
47060-10	3 7/8"	1 3/8"	3	0.10
47060-12	4 3/4"	2 1/8"	3	0.10
47060-16	6 1/4"	2 1/8"	3	0.20
47060-18	7 1/8"	2 1/2"	3	0.20
47060-20	7 7/8"	2 1/2"	3	0.20
47060-22	8 5/8"	2 1/2"	3	0.30
47060-24	9 1/2"	3 3/8"	3	0.40
47060-26	10 1/4"	3 3/8"	3	0.40
47060-30	11 3/4"	3 3/8"	3	0.70



Kugelhopf Mold, Aluminum

art.	Dia	Ht.	Lbs
47062-18	7 1/8"	4 1/8"	0.3
47062-22	8 5/8"	4 3/4"	0.3

This decorative mold was designed for baking Kugelhopf, the classic Alsatian bread whose ingredients include plump raisins and toasted almonds. Made of aluminum, the elegant mold distributes heat evenly producing perfectly browned finishes every time. Not limited to baked goods, the mold is also excellent for gelatin-based desserts. Handwashing recommended.



Loaf Pan, Aluminum

art.	Width	Length	Ht.	Lbs
47064-18	3 1/8"	7 1/8"	2 3/8"	0.2
47064-22	3 1/2"	8 5/8"	2 3/4"	0.3
47064-26	3 7/8"	10 1/4"	3 1/8"	0.4
47064-30	4 3/8"	11 3/4"	3 1/2"	0.6



Hemisphere Mold, Aluminum

art.	Dia	Ht.	Lbs
47069-10	3 7/8"	1 3/4	0.1
47069-12	4 3/4"	2 1/4	0.1
47069-14	5 1/2"	2 5/8	0.1
47069-16	6 1/4"	3 1/8	0.2
47069-18	7 1/8"	3 1/2	0.3
47069-20	7 7/8"	3 7/8	0.4

The hemisphere mold is ideal for baking and shaping doughs, caramelized sugar and chocolate. Made of aluminum.





Dariole/Baba Mold, Set of 10, Aluminum

art.	Dia	Ht.	Pcs	U Pack	Lbs
47066-03	1 1/8"	1 3/8"	10	10	0.01
47066-04	1 5/8"	1 3/4"	10	10	0.02
47066-05	2"	2 1/8"	10	10	0.04
47066-06	2 3/8"	2 3/8"	10	10	0.04
47066-07	2 3/4"	2 3/4"	10	10	0.10
47066-08	3 1/8"	3 1/8"	10	10	0.10

Aspic, dariole or timbale molds are used for shaping food as well as creating eggs in aspic, mousse and layered servings.



Cassata Mold, Aluminum

art.	Dia	Ht.	Lbs
47068-12	4 3/4"	3 7/8"	0.4
47068-15	5 7/8"	4 3/4"	0.5

Similar to an ice cream bombe, Cassata is a delicious Italian dessert that combines cake and layers of different flavors of gelato or ice cream. Simply line the mold with a thin vanilla sponge and layer with flavors such as the traditional chocolate, strawberry and vanilla. Finish with additional pieces of cake, cover with the lid and freeze. The dessert can easily be unmolded and served. Mold is not dishwasher-safe.



Muffin Pan, Anodized Aluminum

art.	Width	Length	Ht.	oz	Lbs
A1694006	10 5/8"	13 3/4"	1 1/8"	2	0.9

Made from heavy-duty anodized aluminum, these pans heat up quickly and evenly to deliver perfectly-baked muffins and cupcakes. Unlike heavy pans, the light material also cools down quickly and does not retain heat that causes cakes to continue baking, even after removing from the oven. Each cavity has a top diameter of 2 3/8" and a base diameter of 2". Not dishwasher-safe.



Cake Pan, Anodized Aluminum

art.	Dia	Ht.	Lbs
A1694020	8"	2"	0.4
A1694023	9"	2"	0.5
A1694025	10"	2"	0.6

Made from heavy-duty anodized aluminum, these pans heat up quickly and evenly to deliver perfectly-baked sponges. Unlike heavy pans, the light material also cools down quickly and does not retain heat that causes cakes to continue baking, even after removing from the oven. Not dishwasher-safe.



Bun Pan, Aluminum

art.	Width	Length	Ht.	Lbs
A169433	9 1/2"	13"	1"	1.2
A169444	13"	18"	1"	1.8
A169462	18"	26"	1"	3.0

Bun pans are a staple in any professional kitchen. The flared sides are high enough to bake a variety of dough and batter products, yet low enough to bake a large variety of meats and vegetables. The pans have reinforced edges and are made of .9mm, 19-gauge aluminum.



NON STICK MOLDS

PASTRY



Wash the mold before the first use. Slightly grease inside surface with oil, butter or margarine before baking. Allow cake to cool down a little before removing from the mold. For the cleaning, hand-wash with dish soap and dry the mold immediately after washing. Use only in traditional ovens (no microwave). Do not use sharp objects or others metal tools which could damage the pan surface. Do not use on a flame or other direct heat source, including stove tops. Do not exceed 230°C. Non-stick coating PFOA free.



Plain Cake Pan, Non-Stick

art.	Dia	Ht.	Lbs
47710-12	4 ¾"	1 ⅛"	0.2
47710-16	6 ¼"	1 ⅝"	0.4
47710-20	7 ⅞"	1 ¾"	0.5
47710-24	9 ½"	2"	0.7
47710-28	11"	2"	0.9
47710-32	12 ⅝"	2 ⅛"	1.2

Plain Cake Pan, non-stick, PFOA-free coating.



Fluted Tart Pan Removable Bottom, Non-Stick

art.	Dia	Ht.	Lbs
47712-20	7 ⅞"	1"	0.5
47712-24	9 ½"	1"	0.7
47712-28	11"	1"	0.9
47712-32	12 ⅝"	1"	1.1

Fluted Tart Pan, non-stick, PFOA-free coating.



Perforated Tart Pan, Non-Stick

art.	Dia	Ht.	Lbs
41729-30	11 ¾"	½"	0.7
41729-34	13 ⅜"	½"	1.0



Savarin Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47711-08	3 ⅛"	¾"	6	0.1
47711-12	4 ¾"	1"	6	0.2
47711-22	8 ⅝"	1 ¾"	1	0.6
47711-24	9 ½"	2"	1	0.7
47711-26	10 ¼"	2 ½"	1	0.9

Savarin Mold, non-stick, PFOA-free coating.



Trois Freres Mold, Non-Stick

art.	Dia	Ht.	Lbs
47713-22	8 ⅝"	2 ⅛"	0.8

Trois Freres Mold, non-stick, PFOA-free coating.



Kugelhkopf Mold, Non-Stick

art.	Dia	Ht.	Lbs
47705-22	8 ⅝"	4 ¾"	0.7

Kugelhkopf Mold, non-stick, PFOA-free coating.



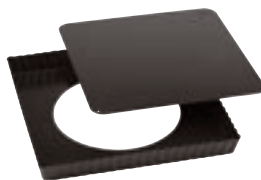
PASTRY



Rectangular Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47717-35	4 3/8"	13 3/4"	1"	0.6

Rectangular Mold, non-stick, PFOA-free coating.



Square Mold Removable Bottom, Non-Stick

art.	Size	Ht.	Lbs
47738-23	9"	1"	0.9

Square Mold, non-stick, PFOA-free coating.



Flower Mold, Non-Stick

art.	Dia	Ht.	Lbs
47718-20	7 7/8"	2 3/8"	0.5

Flower Mold, non-stick, PFOA-free coating.



Deep Fluted Mold Removable, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47719-10	3 7/8"	1 1/8"	6	0.2
47719-24	9 7/8"	2"	1	0.9

Deep Fluted Mold, non-stick, PFOA-free coating.



Fluted Tart Pan Removable Bottom, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47758-10	3 7/8"	3/4"	6	0.1
47758-12	4 3/4"	3/4"	6	0.2

Fluted Tart Pan, non-stick, PFOA-free coating.



Splayed Cake Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47733-18	3"	7 1/8"	2 1/2"	0.5
47733-24	3 1/2"	9 1/2"	3"	0.7
47733-30	3 7/8"	11 3/4"	3 1/8"	0.9
47733-36	4 1/8"	14 1/8"	3 1/8"	1.1



Loaf Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
47752-16	3"	5 7/8"	1 7/8"	0.2
47752-21	4 1/4"	8 1/4"	2 1/4"	0.4

The thickness of these loaf pans ensures even heat distribution and allows for the browning of breads and cakes. The non stick finish ensures effortless release of baked goods. Ideal for fruit breads, pound cakes, and even savory dishes like meatloaf.



Bavarois Mold, Non-Stick

art.	Dia	Ht.	Lbs
47735-18	7 1/8"	3 1/2"	0.6

Bavarois Mold, non-stick, PFOA-free coating.



Pate Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47715-30	3 7/8"	11 3/4"	3"	1

Pate Mold, non-stick, PFOA-free coating.



Pate Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47736-30	3 1/8"	11 3/4"	3 1/8"	1.2
47736-35	3 1/8"	13 3/4"	3 1/8"	1.3
47736-40	3 1/8"	15 3/4"	3 1/8"	1.5
47736-50	3 1/8"	19 5/8"	3 1/8"	1.9

Pate Mold, non-stick, PFOA-free coating.



Rehrücken Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47753-31	4 3/4"	12 1/4"	2"	0.4

The design of this fluted non-stick loaf pan, known as a Rehrücken mold, is meant to imitate a bowed-back cut of meat. The Austrian cake is traditionally comprised of a chocolate-almond cake that is covered with a chocolate glaze and studded with slivered almonds. The ridged pattern of the pan serves as a slicing guide, while the wide top and non-stick finish ease the release of the finished sponge. PFOA-free. Dishwasher-safe.



PASTRY



Baguette Pan, Perforated, Non-Stick

art.	Width	Length	Ht.	Lbs
A4701435	6 ¼"	15"	1"	0.5
47014-35	9 5/8"	13 ¾"	1"	1.2

This multi-gutter bread pan bakes up to two/four baguettes at one time. It features a perforated design that allows greater and more even contact with the heat of the oven, while eliminating unnecessary condensation, to ensure a crispy crust. Made of steel with a non-stick finish, the pan easily releases finished baguettes without the need for grease. Gutter width is 2 7/8".



Baguette Pan, Perforated, Aluminum

art.	Width	Length	Channels	Lbs
41758-53	12 5/8"	20 7/8"	W:2 ¾" CH:4	1.8
41758-60	15 ¾"	23 5/8"	W:2 ¾" CH:5	2.3
41758-65	16 7/8"	25 5/8"	W:2 ¼" CH: 6	2.6
41758-85	16 7/8"	33 ½"	W:2 ¼" CH:6	3.5

These heavy-duty baguette pans are made of professional-quality aluminum. Multiple gutters allow for several loaves to be baked at one time, while the perforations allow heat to circulate, ensuring a crusty finish.



Oval Aspic Mold, Non-Stick

art.	Width	Length	Ht.	U Pack	Lbs
47726-07	2 ½"	3"	1 ½"	6	0.1

Oval Aspic Mold, non-stick, PFOA-free coating.



Baba Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47728-06	2 3/8"	2 3/8"	6	0.1

Baba Mold, non-stick, PFOA-free coating.



Savarin Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47757-65	2 ½"	5/8"	6	0.1
47757-80	3 3/8"	3/4"	6	0.1

Savarin Mold, non-stick, PFOA-free coating.



Plain Boat Mold, Non-Stick

art.	Width	Length	Ht.	U Pack	Lbs
47720-06	¾"	2 3/8"	3/8"	6	0.01
47720-08	1 ¼"	3 1/8"	½"	6	0.02
47720-10	1 ¾"	3 7/8"	½"	6	0.03

Plain Boat Mold, non-stick, PFOA-free coating.



Fluted Boat Mold, Non-Stick

art.	Width	Length	Ht.	U Pack	Lbs
47721-08	1 5/8"	3 1/8"	½"	6	0.02
47721-10	1 ¾"	3 7/8"	½"	6	0.04

Fluted Boat Mold, non-stick, PFOA-free coating.



Plain Tartlet, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47722-05	2"	½"	6	0.02
47722-06	2 3/8"	½"	6	0.03
47722-07	2 ¾"	½"	6	0.04
47722-08	3 1/8"	½"	6	0.10
47722-10	3 7/8"	½"	6	0.10

Plain Tartlet, non-stick, PFOA-free coating.



Fluted Tartlet, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47723-05	2"	3/8"	6	0.03
47723-06	2 3/8"	3/8"	6	0.04
47723-07	2 3/4"	3/8"	6	0.04
47723-08	3 1/8"	1/2"	6	0.10
47723-10	3 7/8"	3/4"	6	0.10
47723-12	4 3/4"	3/4"	6	0.20

Fluted Tartlet, non-stick, PFOA-free coating.



Fluted Brioche Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47724-06	2 3/8"	1"	6	0.04
47724-08	3 1/8"	1 1/4"	6	0.10
47724-10	3 7/8"	1 1/2"	6	0.10
47724-11	4 3/8"	1 5/8"	6	0.10

Fluted Brioche Mold, non-stick, PFOA-free coating.



Friand Mold, Non-Stick

art.	Width	Length	Ht.	U Pack	Lbs
47725-09	2"	3 7/8"	1/2"	6	0.1

Friand Mold, non-stick, PFOA-free coating.



Madeleine Sheet, Non-Stick

art.	Width	Length	Lbs
47731-12	7 7/8"	10 1/4"	0.5

Madeleine sheet, non-stick, PFOA-free coating. 12 Cavities 1 5/8" x 2 3/4" x 5/8"



Mini Madeleine Sheet, Non-Stick

art.	Width	Length	Lbs
47732-20	4 7/8"	15 1/2"	0.5

Mini Madeleine sheet, non-stick, PFOA-free coating. 20 cavities 1 1/4" x 1 5/8" x 1/2"



Cakelet Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
47748-35	10 5/8"	14"	1"	0.8

This cakelet pan is perfectly-sized for teacakes or for mini tarts. The non-stick finish is PFOA-free. Diameter is 2 5/8"



Fluted Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47756-24	9 1/2"	2 5/8"	1.3
47756-26	10 1/4"	2 1/2"	1.5
47756-28	11"	2 5/8"	1.7

Springform Pan, non-stick, PFOA-free coating.



Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47754-20	8 1/8"	2 1/2"	0.7
47754-24	9 1/2"	2 1/2"	0.9
47754-26	10 1/4"	2 1/2"	0.9
47754-28	11"	2 5/8"	1.0

Springform Pan, non-stick, PFOA-free coating.



PASTRY



Éclair Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982308	9"	12 3/8"	1/4"	0.7

Made of steel and finished with a non-stick coating that is easy to clean, this pan will produce eight identically-sized éclairs. Simply pipe prepared choux paste into each impression and bake. Impression dimensions are: L 4 3/4" x W 1 3/8" x H 3/16"



Mini Pate Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982310	1 1/2"	11 7/8"	2 3/8"	0.8
A4982439	1 1/2"	20"	2 3/8"	1.3

This long, thin mold will add a unique touch to the classic French pâté, which is traditionally made in a wide, loaf-style form. The loose-bottom mold is composed of two pieces and is easily taken apart by removing the hook-style pins at the top. The non-stick finish is easy to clean and provides easy-release of finished food.



Perforated Tart Pan, Non-Stick

art.	Dia	Ht.	Lbs
A4982315	7 7/8"	1"	0.4
A4982316	9 3/8"	1"	0.6
A4982317	11"	1"	0.7

This innovative tart pan is perforated in order to allow air to circulate freely around dough, creating perfectly browned, crispy crusts. The non-stick finish releases baked dough effortlessly and can be easily be cleaned. Fixed bottom.



Cannele Mold, Aluminum Non-Stick

art.	Dia	Ht.	Lbs
A4982125	2 1/4"	2"	0.1

This specialty mold is used to make Cannelé Bordelais, an addictive little French cake with a custardy interior and a rich brown, caramelized crust. Made of aluminum with a non-stick interior.



Bread Pan with Cover, Square, Non-Stick

art.	Size	Ht.	Lbs
A4982309	7 7/8"	7 1/2"	2.3

This unique, square Pullman-style loaf pan is perfect for making bread to be sliced for finger or club sandwiches. The lid easily slides on to create an exact square-shape, and retains moisture in order to prevent over-hardening of the crust. The non-stick coating ensures even baking and browning, and provides easy-release.



Perforated Loaf Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982313	4"	6 1/4"	2 3/4"	0.5
A4982314	4 1/8"	10 5/8"	3 1/8"	0.8

This innovative loaf pan is perforated in order to allow air to circulate freely around dough, creating perfectly browned, crispy crusts. The non-stick finish releases baked dough effortlessly and can be easily be cleaned.



Souffle Molds, Non-Stick

art.	Dia	Ht.	Lbs
A4982115	3 1/8"	1 1/8"	0.1
A4982116	3 1/8"	1 7/8"	0.5

Ideally-sized for an individual soufflé, these molds have a slightly tapered base that creates beautifully-shaped cakes and custards when inverted. The non-stick finish ensures easy unmolding of baked goods.



Cannele Molds, Copper, Set of 3

art.	Dia	Ht.	Lbs
15415-03	2 1/8"	2"	0.4

These specialty molds are used to make Cannele Bordelais, an addictive little French cake with a custardy interior and a rich brown, caramelized crust. Made of copper and lined with tin.

HEAVY DUTY CARBON STEEL NON STICK FINISH

These time-saving multi-mold baking sheets were created for busy pastry kitchens with a high volume production. They feature heavy-duty carbon steel construction with a durable non-stick finish, and offer excellent heat conductivity with the easy release of finished product. Not dishwasher-safe.



Heavy-Duty Muffin Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A299104	15¾"	23⅝"	1⅜"	4.2
A299204	12¾"	20⅞"	1⅜"	4.2



Heavy-Duty Oval Muffin Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A299107	15¾"	23⅝"	1⅜"	4.2



Heavy-Duty Madeleine Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A299108	15¾"	23⅝"	1¼"	4.2



Heavy-Duty Mini Madeleine Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A299109	15¾"	23⅝"	1⅜"	4.2



Mini Springform, Deep, Non-Stick, Set of 2

art.	Dia	Ht.	oz	Lbs
A4775411	4⅜"	4¼"	32	0.4

The added height of this springform pan allows for the creation of extra-tall desserts that deliver impressive results. The pan can be used to bake cheesecakes and tarts, or to mold and chill tortes and mousse cakes. The sides of the mold unlatch and expand to release the base without having to invert the finish product, while the non-stick finish ensures that items are easily removed. Handwash.



Mini Springform, Non-Stick, Set of 4

art.	Dia	Ht.	oz	Pcs	Lbs
A4775412	4⅜"	1⅞"	12	4	0.3

Not limited to cheesecakes, this mini springform pan can be used to create individually-sized cakes or layered dishes and desserts. The sides of the mold unlatch and expand to release the base without having to invert the finish product, while the non-stick finish ensures that items are easily removed. Handwash.



TIN MOLDS



Classic tin molds render beautifully-browned crusts for tarts and quiches. Available with fixed or removable bottoms, the lightcolor metal forms allow for the prolonged baking of heavier fillings without over browning dough. The decorative flutes also serve a purpose as they help create a thicker border that increases the shell's ability to hold contents. To extend the lifespan of a tin mold, wash with a soft sponge and warm, soapy water. Dry immediately to avoid rusting.



Madeleine Pan, Tin				
art.	Width	Length	Ht.	Lbs
A164710	7⅞"	15⅝"	¾"	0.9



Deep Tart Mold Removable Bottom, Tin			
art.	Dia	Ht.	Lbs
A4470210	4"	1⅞"	0.2
A1248425	9⅞"	2"	0.8



Tart Mold Removable Bottom, Tin

art.	Dia	Ht.	Lbs
A4770220	7 ⁷ / ₈ "	1"	0.5
A4770222	8 ⁵ / ₈ "	1"	0.5
A4770224	9 ¹ / ₂ "	1"	0.6
A4770226	10 ¹ / ₄ "	1"	0.7
A4770228	11"	1"	0.8
A4770230	11 ⁷ / ₈ "	1"	0.9
A4770232	12 ¹ / ₂ "	1"	1.0



Tart Pan, Square, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982118	9"	9"	1"	0.9	Top
	8 ³ / ₄ "	8 ³ / ₄ "	-	-	Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982120	8 ¹ / ₈ "	11 ¹ / ₄ "	1"	1	Top
	7 ⁵ / ₈ "	10 ³ / ₄ "	-	-	Bottom



Mini Fluted Rectangular Tart Pan,Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982122	3 ¹ / ₄ "	5 ¹ / ₈ "	³ / ₄ "	0.2	Top
	2 ⁵ / ₈ "	4 ³ / ₈ "	-	-	Bottom



Financier Mold, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982117	7 ³ / ₄ "	11 ³ / ₈ "	¹ / ₄ "	0.5	Overall
	1 ¹ / ₂ "	3"	-	-	Top
	1"	2 ³ / ₄ "	-	-	Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982119	4 ¹ / ₄ "	13 ³ / ₄ "	1"	0.6	Top
	3 ³ / ₄ "	13 ¹ / ₈ "	-	-	Bottom



Mini Fluted Square Tart Pan, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982121	3 ⁷ / ₈ "	3 ⁷ / ₈ "	³ / ₄ "	0.2	Top
	3 ¹ / ₄ "	3 ¹ / ₄ "	-	-	Bottom



Mini Pate Mold, Tin

art.	Width	Length	Ht.	Lbs
A4982311	1 ¹ / ₂ "	11 ⁷ / ₈ "	2 ³ / ₈ "	0.8
A4982436	1 ¹ / ₂ "	20"	2 ³ / ₈ "	1.3

This long, thin mold will add a unique touch to the classic French pâté, which is traditionally made in a wide, loaf-style form. The loose-bottom mold is composed of two pieces and is easily taken apart by removing the hook-style pins at the top.



CHOCOLATE MOLDS

PC



Polycarbonate Chocolate Molds Molding chocolates requires sturdy molds that can create crisp edges and show detailed design. All molds are made of polycarbonate, a thick clear material that makes these molds thermal shock-resistant and easy to clean. All surfaces of the mold are smooth and glossy for a perfect finish. Polycarbonate is virtually unbreakable and will last a lifetime. Each mold has overall dimensions of L10 $\frac{7}{8}$ " x W5 $\frac{3}{8}$ " x H1".



Chocolate Praline - Sheet of 24

art.	Ø mm.	h. mm.
47860-18	27	17



Chocolate Praline - Sheet of 24

art.	Ø mm.	h. mm.
47860-21	29	18



Chocolate Praline - Sheet of 15

art.	dim. mm.
47860-24	40x42x15



Chocolate Praline - Sheet of 28

art.	dim. mm.
47860-27	27x27x13



Chocolate Praline - Sheet of 28

art.	Ø mm.	h. mm.
47860-35	30	19



Chocolate Praline - Sheet of 40

art.	Ø mm.	h. mm.
47860-40	29	21



Chocolate Praline - Sheet of 30

art.	dim. mm.
47860-43	38x28x18



Chocolate Praline - Sheet of 30

art.	dim. mm.
47860-46	35x20x17



Chocolate Praline - Sheet of 40

art.	Ø mm.	h. mm.
47860-48	28	24



Chocolate Praline - Sheet of 28

art.	Ø mm.	h. mm.
47860-49	30	22



Chocolate Praline - Sheet of 130

art.	dim. mm.
47860-58	17x12x5



Chocolate Praline - Sheet of 16

art.	dim. mm.	gr.
47862-70	64x26	2-3



Chocolate Praline - Sheet of 15

art.	dim. mm.	gr.
47862-71	47x39	2-3



Chocolate Praline - Sheet of 22

art.	dim. mm.	gr.
47862-72	110x7	3-4



Chocolate Praline - Sheet of 18

art.	dim. mm.	gr.
47862-73	66x21	2-3



Chocolate Praline - Sheet of 18

art.	dim. mm.	gr.
47862-74	65x22	2-3



Chocolate Praline - Sheet of 24

art.	Ø mm.
47860-76	30



Chocolate Praline - Sheet of 8

art.	Ø mm.
47860-77	50



Half Egg, 10 Imprints

art.	dim. mm.	gr.
47862-80	44x64	25



Egg Mold, Pet, 2 Imprints

art.	dim. mm.
47865-44	220x160x85

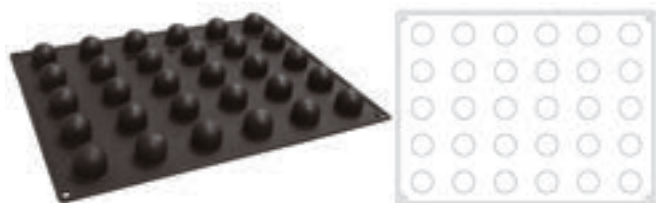
BLACK SILICONE MOLDS 15 3/4" X 11 7/8"

Made of black silicone, each of these sheets has an overall size of 15 7/8" x 12". They can be used in the oven, freezer, microwave and dishwasher.



Sphere, 48 Imprints

art.	Ø mm.	ml.
47745-02	20	4



Sphere, 30 Imprints

art.	Ø mm.	ml.
47745-03	30	14



Sphere, 24 Imprints

art.	Ø mm.	ml.
47745-04	40	33



Sphere, 20 Imprints

art.	Ø mm.	ml.
47745-05	50	65



100% PLATINUM SILICONE CAKE MOLDS - GN 1/3



These molds are made of non-stick, food grade silicone and can withstand temperatures from -40 degrees F to 500 degrees F. Each multi-mold sheet beginning with item number 47742 measures 11 $\frac{7}{8}$ " long by 6 $\frac{7}{8}$ " wide, and each beginning with item number 47780 measures 15 $\frac{1}{2}$ " long by 11 $\frac{1}{2}$ " wide, however, overall dimensions may vary slightly depending on the style of the mold. They are reusable up to 3,000 times.



Big Baba, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-02	55	60	97



Medium Baba, 11 Imprints

art.	Ø mm.	h. mm.	ml.
47742-30	45	48	51



Small Baba, 15 Imprints

art.	Ø mm.	h. mm.	ml.
47742-31	35	38	25



Bavarian, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-41	57	57	110



Fluted Cake, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-12	79	30	109



Fluted Cake, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-27	79	37	100



Cake, 9 Imprints

art.	dim. mm.	ml.
47742-56	80x30x30	62



Cannelle, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-51	56	50	70



Cylinder, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-17	60	35	89



PASTRY



Mini Muffin, Overall 22½"x14⅛"

art.	Ø mm.	h. mm.	ml.
A4982285	50	30	45



Heart, 8 Imprints

art.	dim. mm.	ml.
47742-25	65x60x35	97



Biscuit Disc, 3 Imprints

art.	Ø mm.	h. mm.	ml.
47742-23	103	20	160



Florentine, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-19	60	12	27



Madeleine, 9 Imprints

art.	dim. mm.	ml.
47742-21	68x45x18	30



Small Madeleine, 20 Imprints

art.	dim. mm.	ml.
47742-37	42x30x11.5	8



Mini Cannelé, 18 Imprints

art.	Ø mm.	h. mm.	ml.
47742-42	35	35	24



Mini Financier, 20 Imprints

art.	dim. mm.	ml.
47742-14	49x26x11	11



Mini Guglhupf, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-34	60	33	70



Mini Muffin, 11 Imprints

art.	Ø mm.	h. mm.	ml.
47742-20	50	28	43



Mini Oval, 16 Imprints

art.	dim. mm.	ml.
47742-09	53x33x20	28



Mini Pyramid, 15 Imprints

art.	dim. mm.	ml.
47742-13	36x36x22	13



Mini Savarin, 18 Imprints

art.	Ø mm.	h. mm.	ml.
47742-05	41	12	12



Muffin, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-08	70	40	130



Muffin, 5 Imprints

art.	Ø mm.	h. mm.	ml.
47742-33	80	35	110



Petit Four, 15 Imprints

art.	Ø mm.	h. mm.	ml.
47742-24	40	20	22



Pyramid, 6 Imprints

art.	dim. mm.	ml.
47742-07	71x71x40	92



Pomponette, 24 Imprints

art.	Ø mm.	h. mm.	ml.
47742-06	34	16	13



Savarin, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-15	72	23	67



Savarin, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-10	65	21	49



Half Sphere, 24 Imprints

art.	Ø mm.	h. mm.	ml.
47742-04	30	17	8.5



Half Sphere, 15 Imprints

art.	Ø mm.	h. mm.	ml.
47742-03	40	20	17



Half Sphere, 15 Imprints

art.	Ø mm.	h. mm.	ml.
47742-48	50	23	33



Half Sphere, 8 Imprints

art.	Ø mm.	h. mm.	ml.
47742-47	60	30	57



Half Sphere, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-01	70	35	89



Half Sphere, 5 Imprints

art.	Ø mm.	h. mm.	ml.
47742-29	80	40	134



Tartlet, 15 Imprints

art.	Ø mm.	h. mm.	ml.
47742-16	50	15	20



Cakes, 6 Imprints

art.	Ø mm.	h. mm.	ml.
47742-61	80	18	85



Round Cake Tin

art.	Ø mm.	h. mm.	ml.
47765-26	260	45	2250
47765-28	280	45	2600



Tart Tin

art.	Ø mm.	h. mm.	ml.
47771-28	280	30	1700



Heart Cake Tin

art.	dim. mm.	ml.
47770-21	220x218x35	1150



Plumcake

art.	dim. mm.	ml.
47773-24	240x105x65	1385
47773-28	280x105x65	1660



ETHNIC CUISINE





W

Sushi Board, Bamboo

art.	Width	Lenght	Ht.	Lbs
49655-24	5⅞"	10"	1⅛"	1.0

This board can be used to serve a variety of sashimi, sushi and maki, as well as appetizers and small desserts. Made of bamboo. Not dishwasher-safe.



B

Bamboo Chopsticks, Pack of 50 Pairs

art.	Lenght	U Pack
48300-29	10 ¼"	50

Bamboo chopsticks are a staple in most Asian restaurants and cafes. Each pair is wrapped, ensuring cleanliness, and are scored so that the chopsticks can quickly and easily be separated.

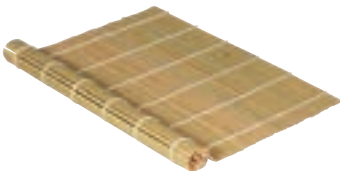


B

Disposable Bamboo Skewers, Pack of 100

art.	Lenght	U Pack
48300-33	5⅞"	100

They add an authentic touch to any Asian restaurant or cafe. The skewers can be used with fruit or cheese cubes on platters and on buffet displays.



B

Bamboo Sushi Mat

art.	Width	Lenght	Lbs
49626-02	8¼"	9½"	0.2

This traditional sushi mat is made of thin slats of bamboo that are woven together with cotton string. A necessary tool for making sushi rolls, the mat allows even pressure to be applied to form a tight cylinder. To clean, rinse the mat with hot water. Always air dry thoroughly before storing.





W

Sushi-Making Set, 4 Pieces

art.	Width	Lenght	Ht.	Lbs
49655-02	3"	8¼"	1 ¾"	0.7

Rolling sushi is made easy with this 3-piece sushi set. Made up of an open frame box with a removable footed base, a handled lid. Rinse components before the first use, but do not soak in water. Wash without detergents after each use, and always store in a cool, dry place. Not oven or microwave safe. Not dishwasher-safe. The box is made of cypress wood, the base and lid are made of spruce.



Carbon Steel Chinese Wok

art.	Dia	Ht.	Lbs
49604-31	12"	3½"	1.9
49604-36	14"	4¾"	2.6
49604-41	16"	4¾"	3.3

Made of carbon steel, this traditional wok can deliver heat evenly and quickly when stir-frying and sauteing. It features a flat base that can be used directly on heat sources, including induction, and is equipped with a wooden handle that facilitates the tossing action often required when cooking. Season pan before using. Not dishwasher-safe.



Dual Handled Steel Chinese Wok

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7¾"	7.7
49605-71	28"	8⅝"	9.9

Woks are most often used for stir frying, but can be used for other types of cooking as well. The shape of the wok allows a small pool of cooking oil in the center of the wok to be heated to a high heat using relatively little fuel, while the outer areas of the wok are used to keep food warm after it has been cooked.



SS

Wok Stand, Stainless Steel

art.	Dia	Ht.	Lbs
11953-22	8⅝"	2"	0.7

This stainless steel ring is designed to keep hemispherical bowls secured in place. It is made of stainless steel.



SS

Oversized Stainless Steel Dumpling Steamer

art.	Dia	Ht.	Capacity	Lbs	Des
49606-00	20"	5½"	-	2.9	Body
49606-01	20"	7¾"	-	2.6	Cover
49606-51	20"	5½"	3.1 lbs	4.8	Base

It is comprised of three components. There is a base and a cover with a loop lid as well. This steamer is used to prepare the traditional dumplings found in many Asian dishes. It is of professional quality and extremely durable. It is dishwasher safe.





Balti Pan, Stainless Steel

art.	Dia	Ht.	Lbs
A4965715	6"	2¼"	0.5
A4965720	8"	2¾"	0.9
A4965725	10"	2¾"	1.1

Balti is a type of curry that is served in a wide, wok-like pan with a slightly rounded bottom and large loop handles. The cooking technique is reminiscent of stir-frying and traditional ingredients include chicken, goat, lamb and shrimp. Spices typically seen in Balti cooking include cardamom, cloves, anise seed, cumin, fennel, ginger and masala. Balti dishes are also served in the pan, and are often eaten without rice or cutlery. They are served instead with naan or other large pieces of bread. Our stainless steel Balti pans have welded handles. They are suitable for all heat sources, including induction.



SS

Wasabi Grater, Stainless Steel

art.	Width	Lenght	Lbs
42555-11	3"	4¼"	0.2

This stainless steel grater is meant primarily to grate fresh wasabi, but can also be used for grating ginger, garlic or whole spices such as nutmeg. Rinse to clean or use a small dish brush to remove any food particles.



Granite Mortar & Pestle

art.	Dia	Ht.	Lbs
49618-12	5"	4¾"	5.8
49618-15	6"	4¾"	9.0
49618-18	7"	5¾"	12.5

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.





Black Stone Molcajete

art.	Dia	Ht.	Oz	Lbs	Des
A5400025	8"	5"	24	8.1	-
A5400049	4 1/8"	2 1/4"	-	1.1	Replacement Grinding Stone

This Mexican version of the mortar and pestle is used to grind a variety of items, from spices and dried chiles to fresh ingredients for salsas and guacamole. Each piece is made from volcanic rock and has a rough texture that works most efficiently to break down ingredients and extract flavors. On its own, the bowl can be heated over a grill or stovetop and used to serve molcajeteadas with seafood or grilled meats, or make fresh guacamole tableside for an impressive presentation. To prevent liquids from seeping through the naturally-porous material, the molcajete should be rinsed thoroughly to remove sediment and cured prior to using. Do not wash with soap, as detergents may remain present and affect flavors. Inner bowl diameter is 7".



Mortar and Pestle, Alderwood

art.	Dia	Ht.	Lbs
A4982242	5 1/2"	6"	1.4

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.



Replacement Pestle, Alderwood

art.	Dia	Ht.	Lbs
A4982245	1 3/4"	7 7/8"	0.2

Replacement pestle for mortar #A4982242



Mortar and Pestle, Beechwood

art.	Dia	Ht.	Lbs
A4982244	5 3/8"	2 1/8"	1.1

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.



Tortilla Press, Cast Iron

art.	Dia	Ht.	Lbs
A5610042	7 1/2"	1"	5.6

Made of commercial-grade cast iron, this press easily flattens fresh dough, or masa, for fresh tortillas in no time. The press features heavy-duty bolts that keep the handle and top securely in place, plus a smooth electro-finish that makes the entire unit easy to clean. To ensure easier release, place dough between two sheets of plastic or parchment to prevent it from sticking to the metal.



Gordita Press, Cast Iron

art.	Dia	Ht.	Lbs
A5000515	5"	1"	3.3

Made of cast iron, this press quickly molds Mexican gorditas or sopas, or Colombian and Venezuelan arepas. The commercial-grade press is easy to use and features heavy-duty bolts that keep the handle and top securely in place, plus a smooth electro-finish that makes the entire unit easy to clean. Inner bowl diameter measures 4 1/4".



SS

Sauce Cups, Stainless Steel, Set of 6

art.	Dia	Ht.	Oz	Lbs
A4982507	2¾"	1"	2	0.05

These stainless steel sauce cups have infinite uses in the kitchen and at the table. They can be used to hold a variety of toppings and sauces, or ingredients while cooking. Sold in sets of 6. Dishwasher-safe.



SS

Taco Holder, 3 Compartments, Stainless Steel

art.	Width	Lenght	Ht.	Lbs
A4982541	3¾"	16¼"	2"	0.8

This sturdy zigzag-shaped holder is perfect for hard or soft shell tacos. Made of solid stainless steel, the holder accommodates three tacos at one time and maintains them upright, keeping fillings and toppings in place in between bites. Equipped with a convenient condiment cup holder at each end, it can also be used for hot dogs. Condiment cup holders will fit Paderno World Cuisine 2oz Sauce Cups #A4982507. Dishwasher-safe.



Long Chinese Deep Frying Skimmer - Coarse

art.	Dia	Lbs
49607-20	7½"	0.6
49607-25	10"	0.6

Long Chinese deep frying skimmer. It is constructed of coarse mesh, which will catch larger particles. It has a wood handle with a hole for easy hanging. Its long handle keeps hands safe from the boiling and often splattering oil. The skimmer is a flat, sieve-like scoop or spoon used for removing hot food from a liquid or skimming foam off when making broths. The Chinese skimmer is also referred to as a "spider" as its wire pattern looks like a spider's web.



Long Chinese Deep Frying Skimmer - Fine

art.	Dia	Lbs
49608-20	7½"	0.6
49608-25	10"	0.6

Long Chinese deep frying skimmer. It is constructed of fine mesh, which will catch fine particles and remove them from liquids. It has a wood handle with a hole for easy hanging. Its long handle keeps hands safe from the boiling and often splattering oil. The skimmer is a flat, sieve-like scoop or spoon used for removing hot food from a liquid or skimming foam off when making broths. The Chinese skimmer is also referred to as a "spider" as its wire pattern looks like a spider's web.



PIZZA & PASTA

ETHNIC CUISINE



These Italian tools have made slipping or pulling pizzas and baked loaves out of the oven easy. They also help maintain a clean oven. A selection of other tools necessary to handle, cut and serve the finished product is also available.



Pizza Peel, Anodized, Aluminum Handle

art.	Dia	Length	Lbs
11701-02	12 5/8"	59"	1.7
11701-06	14 5/8"	59"	1.9
11701-10	16 1/8"	59"	2.6



Pizza Peel, Slotted, Stainless Steel

art.	Dia	Length	Lbs
41737-23	9"	59"	2.1

SS



Pizza Peel, Plain, Stainless Steel

art.	Dia	Length	Lbs
41738-23	9"	59"	2.2

SS



Pizza Peel, Wood

art.	Dia	Length	Lbs
41764-33	13"	78 3/4"	3.4

W



Ash Shovel, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-21	12 1/4"	8 1/4"	68 1/8"	1.8

SS



Oven Scraper, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-22	3 7/8"	9 1/2"	59"	1.1

SS



Brass Bristle Oven Brush, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41766-14	2 3/4"	5 1/2"	59"	2.4



Natural Bristle Oven Brush, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41739-20	6 3/4"	10 5/8"	59"	1.6





SS

Pizza Peel Holder, Stainless Steel

art.	Width	Height	Lbs
41769-00	15 ¾"	67 ¾"	22.1

Double front. For peels H 150 cm.



SS

Pan Gripper, Polypropylene Handle

art.	Width	Length	Lbs
18323-00	3 ½"	9"	0.6

Made for commercial use, this professional-quality pan gripper helps cooks to remove pizza pans or baking sheets from hot ovens safely and quickly. It is designed to work with flat or deep pans and is made of heavy-duty stainless steel with a polypropylene handle. Dishwasher-safe.



SS

Pizza Wheel, Stainless Steel, Polypropylene Handle

art.	Dia	Length	Lbs
18324-10	4"	9 ½"	0.3



SS

Offset Pizza Scissors, Stainless Steel

art.	Length	Lbs
18276-00	9 7/8"	0.6





SS

Pizza Cutter, Stainless Steel, Polypropylene Handle

art.	Dia	Length	Lbs
18324-00	5 3/8"	7 1/2"	0.4



SS

Pizza Knife

art.	Length	Lbs
48280-45	9"	0.4



Aluminum Pizza Peel, Short Handle

art.	Dia	Lbs
42826-32	12 5/8"	1.3
42826-37	14 5/8"	1.6



SS

Pizza Lifter, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18302-02	7 1/8"	8 5/8"	1.3



PP

SS

Dough Scraper, Flexible, Straight, Stainless Steel

art.	Width	Length	Lbs
18501-02	3 3/4"	4 3/4"	0.3

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



PP

SS

Dough Scraper, Rigid, Straight, Stainless Steel

art.	Width	Length	Lbs
18501-04	3 3/4"	4 3/4"	0.4

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.





Dough Scraper, Diamond Shape Stainless Steel

art.	Width	Length	Lbs
18501-05	7 5/8"	4 3/8"	0.6

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



Dough Scraper, Stainless Steel

art.	Width	Length	Lbs
18502-18	7 1/8"	3 1/2"	0.6

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



Rounded Dough Scraper, Stainless Steel

art.	Width	Length	Lbs
18503-12	3 7/8"	4 3/4"	0.4

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



Dough Scraper, Long Handle, Stainless Steel

art.	Width	Length	Height	Lbs
18520-15	3 1/2"	7 1/8"	3 1/2"	0.4

This stainless steel scraper is excellent as a chocolate peel. The width and handle lend themselves well for peeling hardened chocolate off work surfaces such as stainless steel and marble. Blade height is 2 3/8". Dishwasher-safe.



Composite Ladle, Flat Bottom

art.	Dia	Length	Lbs
12968-10	3 7/8"	10 5/8"	0.3

The flat bottom ladle is ideal for scooping and spreading sauces onto lasagna noodles and pizza dough. Constructed of fiberglass, nylon and polyamide, the composite material is non-porous and virtually unbreakable. The convenient hook-end on the handle makes it easy to hang for storage. Heat-resistant to 450°F and dishwasher-safe.



Stackable Dough Container, Polyethylene

art.	Width	Length	Height	Qts	Lbs
41762-07	15 3/4"	23 5/8"	2 3/4"	14.8	2.1
41762-09	15 3/4"	23 5/8"	3 1/2"	20.0	2.6
41762-13	15 3/4"	23 5/8"	5 1/8"	27.5	3.1

These stackable dough containers are used in professional kitchens to proof and store pizza dough. They are made of heavy-duty polyethylene and are dishwasher-safe. Pair with lid #41763-00.



Cover for Dough Container, Polyethylene

art.	Dia	Width	Length	Lbs
41763-00	15 3/4"	15 3/4"	23 5/8"	1.5



Pizza Baking Screen, Aluminum

art.	Width	Length	Lbs
41734-60	15 3/4"	23 5/8"	0.8

Pizza screens can produce a more evenly baked crust by allowing air to circulate beneath the crust.



Pizza Baking Screen, Aluminum

art.	Dia	Lbs
41727-28	11"	0.3
41727-30	11 3/4"	0.3
41727-33	13"	0.3
41727-36	14 1/8"	0.3
41727-40	15 3/4"	0.3
41727-45	17 3/4"	0.5
41727-50	19 5/8"	0.6

Aluminum pizza screens are a staple in any pizza kitchen, and are also great for home use. The perforations ensure that the heat of the oven reaches the crust for a crispy finish.



Pizza Pan, Aluminized Steel

art.	Dia	Height	Lbs
11739-20	7 7/8"	1"	0.7
11739-24	9 1/2"	1"	0.9
11739-28	11"	1"	1.1
11739-32	12 5/8"	1"	1.4

These aluminized steel pizza pans are perfect for deep dish pizza. The light-colored metal is sure to produce a crispy, golden crust for delicious results every time!



Heavy Duty Baking Pan, Blue Steel

art.	Dia	Height	Lbs
11744-20	7 7/8"	1"	0.6
11744-24	9 1/2"	1"	0.9
11744-28	11"	1"	1.1
11744-32	12 5/8"	1"	1.4

This round, blue steel pizza pan has a shallow depth and flared sides to promote browning of pizza and other dense dough. This pan comes unseasoned and will need a thin coat of oil and heating in an oven before use. Not dishwasher-safe.





Non-Stick Perforated Pizza Pan

art.	Dia	Height	Lbs
41729-30	11 3/4"	1/2"	0.7
41729-34	13 3/8"	1/2"	1.0

A staple in any pizza kitchen, professional perforated baking sheets are also great for home use. The perforations ensure that the heat of the oven reaches the crust for a crispy finish, and the non-stick coating ensures an easy-release of food. PTFE and PFOA-free, and dishwasher-safe.



Baking Pan, Blue Steel

art.	Dia	Height	Lbs
11742-16	6 1/4"	1 3/8"	0.4
11742-18	7 1/8"	1 3/8"	0.5
11742-20	7 7/8"	1 3/8"	0.6
11742-22	8 5/8"	1 3/8"	0.7
11742-24	9 1/2"	1 3/8"	0.8
11742-26	10 1/4"	1 3/8"	0.9
11742-32	12 5/8"	1 3/8"	1.2
11742-36	14 1/8"	1 3/8"	1.6
11742-40	15 3/4"	1 3/8"	1.8
11742-45	17 3/4"	1 3/8"	2.2
11742-50	19 5/8"	1 3/8"	2.6

This pan has flared sides and is typically used to make genoise and sponge cake, although it is also suited for baking pizza. Its relatively shallow depth keeps contents compact and moist, which allows quick heating and prevents overdrying. This cake pan is made of blue steel, enhancing browning. It also has rolled edges.



Baking Sheet, Blue Steel

art.	Width	Length	Height	Lbs
41745-30	9"	11 3/4"	1 1/8"	1.3
41745-35	11"	13 3/4"	1 1/8"	1.8
41745-40	11 3/4"	15 3/4"	1 1/8"	2.2
41745-50	13 3/4"	19 5/8"	1 1/8"	3.0
41745-60	15 3/4"	23 5/8"	1 1/8"	4.0
41745-65	17 3/4"	25 5/8"	1 1/8"	4.8

The relatively high, flared edges of the baking sheet are suited for baking and browning large, dense dough products. The sheet allows for full exposure to the heat of the oven. It is made of 1/16" thick, black steel.



Baking Sheet, 90° Sides, Aluminized Steel

art.	Width	Length	Height	Lbs
41746-60	15 3/4"	23 5/8"	3/4"	3.8



Sponge Cake Pan, Splayed Sides, Aluminized Steel

art.	Width	Length	Height	Lbs
41751-30	9"	11 3/4"	1 1/8"	1.3
41751-35	11"	13 3/4"	1 1/8"	1.7
41751-40	11 3/4"	15 3/4"	1 1/8"	2.1
41751-60	15 3/4"	23 5/8"	1 1/8"	3.9
41751-65	17 3/4"	25 5/8"	1 1/8"	4.5



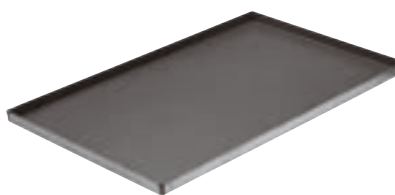
Baking Sheet, 45° Sides, Aluminum

art.	GN	Width	Length	Lbs
41744-32	1/1	12 3/4"	20 7/8"	1.6
41744-53	2/1	25 5/8"	20 7/8"	3.2
41744-60	-	15 3/4"	23 5/8"	2.2



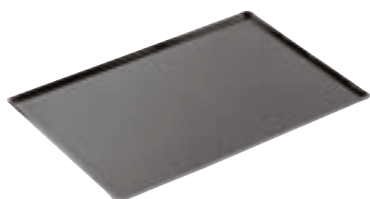
Baking Sheet, 45° Sides, Perforated, Aluminum

art.	Width	Length	Lbs
41756-30	15 ¾"	11 ¾"	0.9
41756-32	12 ¾"	20 ⅞"	1.2
41756-60	15 ¾"	23 ⅝"	1.7



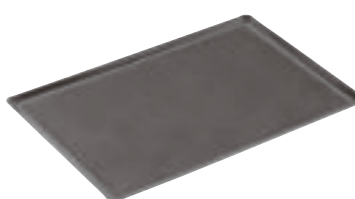
Baking Sheet, 90° Sides, Non-Stick

art.	Width	Length	Height	Lbs
41747-60	15 ¾"	23 ⅝"	¾"	3.9



Baking Sheet, 45° Sides, Silicone

art.	GN	Width	Length	Lbs
41743D32	1/1	12 ¾"	20 ⅞"	1.7
41743D53	2/1	25 ⅝"	20 ⅞"	1.7
41743D60	-	15 ¾"	23 ⅝"	1.7



Baking Sheet, 45° Sides, Perforated, Silicone Coated

art.	GN	Width	Length	Lbs
41753D30	-	15 ¾"	11 ¾"	1.7
41753D32	1/1	12 ¾"	20 ⅞"	1.3
41753D53	2/1	25 ⅝"	20 ⅞"	1.7
41753D60	-	15 ¾"	23 ⅝"	1.7



Pizza/Polenta Serving Board, Firwood

art.	Dia	Height	Lbs
A4982254	11 ⅞"	1 ⅞"	1.5
A4982255	13 ¾"	1 ⅞"	2.0
A4982256	15 ¾"	1 ⅞"	2.5
A4982257	17 ¾"	1 ⅞"	3.0
A4982258	19 ¾"	1 ⅞"	3.8



Pasta Drying Rack, Beechwood

art.	Width	Length	Height	Lbs
A4982239	7 ⅞"	12 ⅜"	11 ⅞"	1.1

Constructed of beechwood, the pasta drying rack is a helpful tool to have when making fresh pasta. The collapsible unit has eight long spindles that can accommodate approximately 2 pounds of noodles and sheets during the drying period.





Fettuccine Rolling Pin, Beechwood

art.	Width	Length	Lbs
A4982237	1 5/8"	12 5/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.8cm spacing. Not dishwasher-safe.



Pappardelle Rolling Pin, Beechwood

art.	Width	Length	Lbs
A4982238	1 5/8"	12 5/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 1.5cm spacing. Not dishwasher-safe.



Spaghetti Rolling Pin, Beechwood

art.	Width	Length	Lbs
A4982235	1 5/8"	12 5/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.4cm spacing. Not dishwasher-safe.



Tagliatelle Rolling Pin, Beechwood

art.	Width	Length	Lbs
A4982236	1 5/8"	12 5/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.6cm spacing. Not dishwasher-safe.



Ravioli Maker with Rolling Pin, 12PC

art.	Width	Length	Height	Lbs
A4982233	4 1/2"	12 5/8"	7/8"	1.7

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/2". Makes 1 1/2" rounds.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Height	Lbs
A4982232	4 3/4"	12 5/8"	7/8"	1.0

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/2". Makes 1 3/8" rounds.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Height	Lbs
A4982231	5 3/4"	14 1/8"	3/4"	1.1

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/8". Makes 1 1/2" squares.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Height	Lbs
A4982234	5 1/8"	9 7/8"	3/4"	0.8

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/8". Makes 1 3/8" triangles.



Ravioli Maker with Rolling Pin, 36PC

art.	Width	Length	Height	Lbs
A4982229	5 3/8"	12 1/4"	3/4"	0.9

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/8". Makes 1 1/4" squares.



Ravioli Maker with Rolling Pin, 48PC

art.	Width	Length	Height	Lbs
A4982230	4"	11"	3/4"	0.7

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/8". Makes 5/8" squares.



Ravioli Stamp, Heart

art.	Width	Length	Height	Lbs
A4982219	3 3/8"	3 1/4"	4 3/8"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Ravioli Stamp, Oval

art.	Width	Length	Height	Lbs
A4982218	2"	4 1/4"	4 1/8"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.





Ravioli Stamp, Round

art.	Dia	Height	Lbs
A4982222	1 1/8"	3 1/2"	0.1
A4982223	1 3/4"	3 3/8"	0.1
A4982224	2 1/4"	3 7/8"	0.2
A4982225	3 1/4"	4 1/4"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Ravioli Stamp, Square

art.	Width	Length	Height	Lbs
A4982226	1 7/8"	1 7/8"	4"	0.2
A4982227	2 5/8"	2 5/8"	3 7/8"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Ravioli Stamp, Star

art.	Width	Length	Height	Lbs
A4982220	2 3/4"	2 3/4"	3 3/4"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Ravioli Stamp, Sunflower

art.	Width	Length	Height	Lbs
A4982221	2 3/4"	2 3/4"	3 3/4"	0.2

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Ravioli Stamp, Triangle

art.	Width	Length	Height	Lbs
A4982228	2 ¼"	2 ¼"	3 ¾"	0.1

Making delicious homemade ravioli from scratch is fast and easy with this selection of stamps; simply sandwich dollops of desired filling between two pasta sheets and cut forms. The ridged base of the stamp will seal each shape while forming decorative crimped edges. Made of aluminum and beech wood. Hand-wash only.



Garganelli Maker, Beechwood

art.	Width	Length	Height	Lbs
A4982260	3 ½"	9 ¼"	¾"	0.5

Similar to a gnocchi paddle, this set is made up of a ridged board and a 9" dowel that are used to form garganelli pasta. The ridged tubular shapes are created when flat, egg-based pasta squares are wrapped around the dowel and rolled over the board. Each piece is easily cleaned with mild soap and water. Dry thoroughly.



Gnocchi Paddle, Beechwood

art.	Width	Length	Height	Lbs
A4982259	2 ¾"	8	5/8"	0.2

This traditional Italian board is used to shape dough into small, soft dumplings called gnocchi. The long, easy-grip handle provides a steady surface to work with, while the ridged surface consistently creates similarly-shaped pieces. Wash with mild soap and water; dry thoroughly.



Cavatelli Maker, Aluminum

art.	Width	Length	Height	Lbs
A4982405	3"	4 5/8"	9"	1.6

Cavatelli are small pasta shells that are similar to gnocchi. While delicious to eat, making a single piece at a time can be a long process. This time-saving tool will produce large batches in a fraction of the time. It is hand-cranked, requiring no electricity, and can be clamped to worktops up to 1 3/8" thick. Made of aluminum, it is coated with a non-stick finish that is easy to clean. The rollers are made of ABS plastic and the blades are made of stainless steel.





Stackable Pasta Drying Tray, Beechwood

art.	Width	Length	Height	Lbs
A4982240	15 3/8"	20"	1 5/8"	1.6

The Stackable Pasta Drying Rack is a must-have for the preparation of fresh, homemade pasta. Made with a beechwood frame, the food-safe plastic net has 1/8" openings that allow air to flow through in order to dry freshly-made noodles evenly and efficiently. It is ideal for drying a variety of shapes and sizes, from long spaghetti and fettuccine strands, to small cavatelli and gnocchi. Includes four pegs that can be removed for easy storage. Not dishwasher-safe.



Spaghetti Alla Chitarra Maker

art.	Width	Length	Height	Lbs
A4982241	8 3/4"	17 5/8"	3 5/8"	2.3

The Spaghetti Alla Chitarra Maker is a rustic, guitar-like tool that is used to cut spaghetti strands. Simple to use, noodles are cut by draping a sheet of pasta over the stainless steel wire strings and then pressing through with a rolling pin. The dual-sided unit produces 3mm and 6mm noodles. The slanted center board allows cut noodles to slide down for easy removal. Beechwood frame. Not dishwasher-safe.

CORZETTI STAMPS

Corzetti are small, embossed pasta discs that are native to Liguria in northern Italy. More than decorations, the designs serve to better hold delicious sauces. The elaborate rounds are made from sheets of fresh pasta. Cut discs with the bottom, sharp-edge of the base stamp, turn the base over and place the pasta circle on the spiral design. Press down on the pasta circle with the secondary top stamp to imprint patterns on each side. Made of pearwood. Not dishwasher-safe.



Corzetti Stamp, Flower

art.	Dia	Height	Lbs
A4982277	2 1/8"	3 3/4"	0.3



Corzetti Stamp, Lily

art.	Dia	Height	Lbs
A4982278	2 1/8"	3 3/4"	0.3



Corzetti Stamp, Star

art.	Dia	Height	Lbs
A4982279	2 1/8"	3 3/4"	0.3

COFFEE SHOP





Glass Teapot with Infuser

art.	Dia	Ht.	oz	Lbs
A4982014	5½"	4¼"	33.8	0.6

Constructed of borosilicate glass, this teapot includes a stainless steel infuser that is perfect for brewing almost any kind of tea. It features hundreds of micro perforations that retain sediment while allowing steeping liquid to mingle with the flavors of loose tea leaves or fresh herbs for a flavorful cup of tea every time. Pre-heat teapot with warm water before pouring in boiling liquid. Can be used on electric, gas and ceramic cooktops; use with a heat diffuser for best results. Dishwasher-safe.



SS

Tea Infuser with Hook, Stainless Steel

art.	Dia	Length	Lbs
A4982409	¾"	5¾"	0.1

Steeping a single cup of loose-leaf tea is simple with this convenient infuser. Made of durable 18/10 stainless steel, it features perforations that will infuse even the smallest leaves while allowing water to flow. To use, just slide back the perforated sleeve, scoop tea leaves and slide the sleeve down. Tea is quickly steeped and ready to be enjoyed. Dishwasher-safe.



Tea Infuser Teapot, Silver-Plated

art.	Dia	Ht.	Lbs
A4982415	1"	1¼"	0.1

These teapot-shaped tea infusers will add a touch of interest and elegance to any cup of tea. The lid is easily pulled off by the chain on the top and loose-leaf tea is scooped into the perforated teapot base. The set includes a convenient 2¾" caddy that can be used to hold the infuser once steeping is complete.



SS

Tea Infuser Cone, Stainless Steel

art.	Dia	Length	Lbs
A4982407	1¾"	6¼"	0.1

The unique shape of this heavy-duty stainless steel tea infuser makes the preparation of loose-leaf tea quick and easy. Tea leaves are scooped into the open top and are ready to be steeped in a matter of seconds. The plug at the base can be removed for cleaning. Dishwasher-safe.



Tea Infuser "Egg", Silver-Plated

art.	Width	Length	Lbs
A4982411	1¾"	2"	0.1

Add a touch of elegance to tea time with this silver-plated tea infuser. It opens and closes easily for filling and removing loose leaf tea, while the attached chain makes it easy to remove the infuser from water to prevent over-steeping.



SS

Tea Bag Press, Stainless Steel

art.	Width	Length	Lbs
A4982418	2"	6¼"	0.2

This tea bag press was designed to extract excess water while adding more flavor to tea from steeped bags. Made from stainless steel, it is a must-have tool for any tea drinker. Dishwasher-safe.



Coffee Pour Over with Stainless Steel Filter

art.	Dia	Ht.	oz	Lbs	des.
A4164910	4¾"	8⅞"	33.8	1.50	-
A41649FO	5"	3⅝"	-	0.13	Spare s/s Filter





Pour Over Kettle with Thermometer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A5100014	5⅝"	5¾"	1.25	1.2

Created for manual coffee-making, this specialty stainless steel kettle is one of the most important tools to have when crafting pour-over coffee or tea. The unique design boasts a long, curved gooseneck, strategically placed at the bottom of the pot, which allows for precision and control over water flow that is difficult to obtain with a standard tea kettle. The glass lid is equipped with an integrated thermometer that highlights the ideal brewing temperature for coffee (195 °F-205 °F), while the pot features a tri-ply base that is induction-ready, and a Bakelite handle that stays cool to the touch. Thermometer temperature range is 0 °F-220 °F/0 °C-105 °C. Handwashing recommended. Lid is not dishwasher-safe.



Stovetop Espresso Maker, Stainless Steel

art.	Dia	Ht.	oz	Lbs
A4982010	3¾"	7½"	11.8	1.3

Most commonly used in European and Latin American countries, stovetop espresso makers have traditionally been made of aluminum since their introduction in the 1930's. This sleek stainless steel version offers the same quality performance, with the added benefits of being induction-ready and dishwasher-safe. The integrated lip offers mess-free pouring, while the hinged-lid opens and closes easily for cleaning. The pot also features an anti-slip silicone-covered handle for a safer grip. Makes approximately 9ozs of coffee, per brew.



Turkish Coffee Pot

art.	Dia	Ht.	oz	Lbs
A4164150	3⅝"	3⅞"	16.9	0.6
A4164175	4"	4⅜"	25.4	0.7
A4164110	4⅜"	4½"	33.8	0.8

Authentic Turkish coffee is traditionally prepared by slowly simmering powder-like coffee grounds in a single-handle pot called an ibrik or cezve. This contemporary version of the pot is made of 18/10 stainless steel with a tri-ply base. It features two spouts for mess-free pouring and an ergonomic Bakelite handle. Can be used on gas, electric, ceramic and induction cooktops. Dishwasher-safe.



Espresso Knockout Drawer, Stainless Steel

art.	Width	Length	Ht.	Lbs
A5100038	10"	15"	3¾"	9.7

A must-have for any coffee bar, this drawer-style knock out box was designed to hold espresso "pucks" that remain after coffee has been brewed. The box features rubber feet and a removable rubber knock bar that help reduce noise during use. It offers a generous capacity, while still small enough to fit on most counters without occupying too much space. It is also sturdy enough to hold a grinder or small espresso machine. Made of heavy-duty stainless steel with a brushed finish, dishwasher-safe.





SS

Espresso Tamper, Stainless Steel

art.	Dia	Ht.	Lbs
A4244053	2"	2 7/8"	0.5
A4244057	2 1/4"	3 1/4"	0.9

Tamping is one of the most important steps to creating the perfect cup of stainless steel. espresso, as tightly pressed grounds force water to push through, extracting every bit of flavor. This stainless steel tamper is the perfect tool for the job! It is made from a single piece of heavy-duty metal, features a comfortable handle, and provides consistent tamps. Mirror finish. Dishwasher-safe.



SS

Kettle, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A4191402	7 1/8"	4 1/4"	2	0.9
A4191403	8"	5 1/4"	3	1.4

This whistling kettle is made of stainless steel and comes with a stay-cool, comfortable handle. The base is induction-ready, making it suitable for use with all heat sources.



Hot Chocolate Mixer, Pine

art.	Dia	Length	Lbs
A5600012	2 1/2"	14"	0.4

This unique whisk, or molinillo, is a traditional frother used in Mexico to create foam atop spice-laden hot chocolate. Simple to use, the bulbous end is placed in a mixture of hot milk and chocolate and rotated back and forth between both palms. The beverage is ready to serve once the foam is created, and the chocolate and milk are well-combined. Made of hand-carved pine; handwash only.



Set of 10 Assorted Cappuccino Stencils

art.	Dia	oz	Lbs
47859-01	3 3/4"	0.2	0.1

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image, from stars to dolphins.



Set of 10 Fun Cappuccino Stencils

art.	Dia	oz	Lbs
47859-02	3 3/4"	0.2	0.2

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image.



Set of 4 Assorted Holiday Cappuccino Stencils

art.	Dia	oz	Lbs
47859-03	3 3/4"	0.2	0.1

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each stencil has a different image.



SS

Sugar & Cocoa Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs
41607-00	2¾"	3¾"	5	0.4

The sugar dredge proves itself to be irreplaceable when dusting pastries with powdered sugar, cocoa and cinnamon. It dispenses evenly and efficiently.



SS

Sugar Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs	des.
47023-01	2¾"	3½"	11	0.4	fine holes
47023-02	2½"	4"	10	0.4	medium holes
47023-03	2½"	4"	10	0.4	large holes
47023-04	2½"	4"	10	0.4	mesh



SS

Sugar Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs
41645-00	3"	6½"	12	0.6

This traditional diner sugar dispenser is made of glass and has a stainless steel lid and insert. It is designed to pour contents freely when flipped upside down.



SS

Syrup Dispenser, Stainless Steel

art.	Dia	Ht.	oz	Lbs
41525-00	3¾"	5½"	10	0.6

This elegant syrup or honey dispenser is durable and easy to clean. It has a spill-proof spout mechanism. It is made of glass and stainless steel.



SS

Revolving Stainless Steel Cake Stand

art.	Dia	Ht.	Lbs
47101-31	12½"	2¾"	1.0

This stainless steel cake stand can be used to display desserts, and also rotates for easy cake decorating.



PS

Dome Cover for Stainless Steel Revolving Cake Stand

art.	Dia	Ht.	Lbs
41414-30	11½"	3¾"	0.9

Designed to be used with cake stand #47101-31, this dome is made of a durable composite material called Luran. It can be used to cover cakes and pies, as well as sandwiches and tarts. Limited lifetime warranty.



AY

PP

Stackable Sugar Packet Dispenser

art.	Width	Length	Ht.	Lbs
47090-23	5½"	9"	6"	1.0

This stackable dispenser is made of sturdy plastic. The opening features a hinged cover that opens and closes smoothly for easy-access to condiment packets. It is ideal for a variety of items, such as creamers, ketchup, stirrers and salt and pepper packets.



PMMA

Three-Tier Plexiglas Doughnut Display

art.	Width	Length	Ht.	Lbs
41472-32	12"	14½"	12"	13.7

This display is great for storing and displaying large quantities of breads and pastries that need to stay moist and fresh.



ICE CREAM





SS

Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41487-12	6 $\frac{3}{8}$ "	10 $\frac{1}{4}$ "	4 $\frac{3}{4}$ "	3 $\frac{5}{8}$	1.1
41487-15	6 $\frac{3}{8}$ "	10 $\frac{1}{4}$ "	5 $\frac{7}{8}$ "	4 $\frac{3}{8}$	1.3
41487-17	6 $\frac{3}{8}$ "	10 $\frac{1}{4}$ "	6 $\frac{3}{4}$ "	4 $\frac{3}{4}$	3.6

These stainless steel containers are designed to go directly from production to display and serving. They have substantial depths and are made of stainless steel.



SS

Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41471-12	6 $\frac{1}{2}$ "	14 $\frac{1}{8}$ "	4 $\frac{3}{4}$ "	5 $\frac{1}{4}$	1.7
41471-15	6 $\frac{1}{2}$ "	14 $\frac{1}{8}$ "	6"	6 $\frac{7}{8}$	2.0
41471-17	6 $\frac{1}{2}$ "	14 $\frac{1}{8}$ "	6 $\frac{5}{8}$ "	8	2.0

These stainless steel containers are designed to go directly from production to display and serving. They have substantial depths and are made of stainless steel.



SS

Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41486-08	9 $\frac{7}{8}$ "	14 $\frac{1}{4}$ "	3 $\frac{1}{8}$ "	5 $\frac{1}{4}$	1.6
41486-12	9 $\frac{7}{8}$ "	14 $\frac{1}{4}$ "	4 $\frac{3}{4}$ "	8 $\frac{1}{2}$	2.0
41486-15	9 $\frac{7}{8}$ "	14 $\frac{1}{4}$ "	5 $\frac{7}{8}$ "	10 $\frac{1}{2}$	2.2

These stainless steel containers are designed to go directly from production to display and serving. They have substantial depths and are made of stainless steel.



PMMA

Lid for Ice Cream Container, Plexiglas

art.	Width	Length	Lbs
41471-00	6 $\frac{5}{8}$ "	14 $\frac{3}{8}$ "	0.5

This lid is designed to cover stainless steel ice cream containers 41471-12, 41471-15 and 41471-17. Made of plexiglas. Hand-wash.



SS

Gelato Spade, Stainless Steel

art.	Width	Lbs	col.
41475-00	10"	0.2	○
41475-01	10"	0.2	●
41475-03	10"	0.2	●
41475-04	10"	0.2	●
41475-05	10"	0.2	●

This color-coded wide spatula is ideal for serving, preparing and mixing frozen yogurts, soft Italian ice creams and sorbets.

**Ice Cream Dipper, Aluminum**

art.	Dia	Capacity	Lbs
41468-20	2 $\frac{1}{8}$ "	$\frac{1}{2}$ 0 per liter	0.3
41468-24	2"	$\frac{1}{4}$ 4 per liter	0.3

This corrosion-resistant aluminum ice cream scoop carves out round scoops. A heat-conductive liquid in the handle draws on the warmth of the hand. It comes in two different sizes and two different finishes.



ICE CREAM



Ice Cream Dipper, Non-Stick

art.	Dia	Capacity	Lbs
41469-20	2 1/8"	1/20 per liter	0.3
41469-24	2"	1/4 per liter	0.3

This corrosion-resistant aluminum ice cream scoop carves out round scoops. A heat-conductive liquid in the handle draws on the warmth of the hand. It comes in two different sizes and two different finishes.



SS

Ice Cream Scoop, Stainless Steel

art.	Dia	Capacity	Lbs
41473-31	1 1/8"	1/100 per liter	0.2
41473-39	1 1/2"	1/65 per liter	0.3
41473-44	1 5/8"	1/50 per liter	0.4
41473-50	2"	1/4 per liter	0.3
41473-56	2 1/8"	1/20 per liter	0.6
41473-62	2 3/8"	1/4 per liter	0.4
41473-66	2 1/2"	1/2 per liter	0.5

A gentle squeeze of the hand triggers the spring-loaded cogwheel which in turn activates the wire scraper inside the scoop. When released, the scraper extracts the ball of ice cream, gelato or cookie dough. It is made of stainless steel.



Ice Cream Scoop, Plastic

art.	Dia	Length	Capacity	Lbs
41488-45	1 3/4"	8 1/2"	1/40 per liter	0.2
41488-47	1 7/8"	8 1/2"	1/36 per liter	0.2
41488-50	2"	8 1/2"	1/30 per liter	0.2
41488-53	2 1/8"	8 1/2"	1/24 per liter	0.2

This spring-loaded scoop has a variety of uses. Not only for pre-measured food portions, the bowl delivers consistent balls of cookie dough, or exact quantities of batter for identically-sized cupcakes and muffins. The ambidextrous design is made of a combination of nylon and fiberglass with a slightly-textured finish that helps minimize slipping while working. Dishwasher-safe.



SS

Oval Ice Cream Scoop, Stainless Steel

art.	Dia	Capacity	Lbs
41474-00	2 3/8"	1/30 per liter	0.1

This oval scoop was designed to simulate a quenelle, which is traditionally formed with two spoons. Made of 100% stainless steel, it features an ambidextrous design with a spring-loaded mechanism which quickly releases food with a gentle squeeze of the hand. The capacity is 1/30 per liter. Dishwasher-safe.



SS

Ice Cream Cone Holder, Stainless Steel

art.	Dia	Width	Length	Ht.	Lbs
41472-01	1"	3 3/4"	7 7/8"	3 3/8"	1.0

These ice cream cone holders will prove themselves indispensable with preparing multiple ice creams to be served at once. They are made of stainless steel.





SS

Ice Cream Cone Holder, Stainless Steel

art.	Dia	Ht.	Lbs
41472-04	6½"	5½"	0.7



AY
PP

Stackable Universal Dispenser

art.	Width	Length	Ht.	Lbs
47090-23	5⅞"	9"	6"	1.0

This stackable dispenser is made of sturdy plastic. The opening features a hinged cover that opens and closes smoothly for easy-access to condiment packets. It is deal for a variety of items, such as creamers, ketchup, stirrers and salt and pepper packets.



PS

Pack of 100 Disposable Bowl

art.	Dia	Ht.	Oz	Lbs
48365-09	3½"	3"	7.5	6.5



PS

Pack of 100 Disposable Bowl

art.	Dia	Ht.	Oz	Lbs
48366-09	3½"	3"	5.5	5.5





PS

Pack of 100 Disposable Tall Glasses

art.	Width	Length	Ht.	Oz	Lbs
48354-01	1 5/8"	1 5/8"	3 3/8"	2.6	2.9



PS

Pack of 100 Small Disposable Glasses

art.	Dia	Ht.	Oz	Lbs
48350-01	1 5/8"	2 5/8"	2.0	2.1
48350-02	2"	2 5/8"	2.7	2.6
48350-03	2 1/8"	2 3/4"	3.4	2.9
48350-04	2 3/8"	3 1/2"	6.0	4.2



PS

Pack of 100 Small Square Disposable Containers

art.	Width	Length	Ht.	Oz	Lbs
48351-02	2"	2"	2 3/4"	3.4	3.7
48351-03	2 1/8"	2 1/8"	3 1/8"	5.1	6.3



PS

Pack of 100 Small Disposable Glasses

art.	Dia	Ht.	Oz	Lbs
48352-01	2 1/2"	2 1/8"	2.4	2.9
48352-02	2 3/4"	2 5/8"	4.1	4.4
48352-03	3"	2 7/8"	5.1	4.6



BAR SUPPLIES



Paderno offers a wide selection of bar equipment designed to combine easy use with efficiency and style. The line includes a wide selection of tools, shakers, drinkware and more, available in plain stainless steel or stainless steel with trendy PVD finishes that add style to any drink. PVD-finished items are not dishwasher-safe.





SS

Pumpkin Mug, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
44944G07	4"	5¾"	24	0.5	Gold
44944C07	4"	5¾"	24	0.5	Copper
44944A07	4"	5¾"	24	0.5	Copper Antique



SS

Pineapple Cup with Straw, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
44945G05	3¾"	8"	17	0.7	Gold
44945C05	3¾"	8"	17	0.7	Copper

With straw.



SS

Champagne Flute, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41493G00	2"	10"	9	0.3	Gold
41493C00	2"	10"	9	0.3	Copper
41493B00	2"	10"	9	0.3	Black
41493A00	2"	10"	9	0.3	Copper Antique



SS

Martini Glass, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41494G00	4¾"	6½"	6 ¾	0.3	Gold
41494C00	4¾"	6½"	6 ¾	0.3	Copper
41494B00	4¾"	6½"	6 ¾	0.3	Black
41494A00	4¾"	6½"	6 ¾	0.3	Copper Antique



SS

Margarita Glass, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41498G00	4½"	5½"	7.4	0.3	Gold
41498C00	4½"	5½"	7.4	0.3	Copper
41498B00	4½"	5½"	7.4	0.3	Black
41498A00	4½"	5½"	7.4	0.3	Copper Antique



SS

Mint Julep Cup with Base, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41497-05	3⅞"	4⅞"	12.8	0.3	Stainless Steel
41497G05	3⅞"	4⅞"	12.8	0.3	Gold
41497C05	3⅞"	4⅞"	12.8	0.3	Copper
41497B05	3⅞"	4⅞"	12.8	0.3	Black



SS

Mint Julep Cup with Base, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41497A05	3 3/8"	4 1/8"	12.8	0.3	Copper Antique



SS

Drinking Cup

art.	Dia	Ht	Oz	Lbs	Color
44941A05	3"	4 3/8"	16 1/2	0.4	Copper Antique



SS

Wine Glass, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41499G00	3 3/4"	8 1/4"	17	0.4	Gold
41499C00	3 3/4"	8 1/4"	17	0.4	Copper
41499B00	3 3/4"	8 1/4"	17	0.4	Black



SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41463-02	3 1/2"	3 3/4"	18 1/2	0.4	Copper

Gold plated handle.





SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41463A05	3 3/8"	3 3/4"	17	0.5	Copper Antique

Gold plated handle.



SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41463G05	3 3/8"	3 3/4"	17	0.5	Gold

Gold plated handle.



SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41463B05	3 3/8"	3 3/4"	17	0.5	Black

Gold plated handle.



SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Qts	Lbs	Color
41463C30	6 1/4"	6 7/8"	3.1	1.5	Copper
41463C50	7 1/2"	2"	5.3	2.3	Copper

Gold plated handle.



SS

Moscow Mule Mug, Stainless Steel

art.	Dia	Ht	Qts	Lbs	Color
41463A30	6 1/4"	6 7/8"	3.1	1.6	Copper Antique
41463A50	7 1/2"	2"	5.3	2.2	Copper Antique

Gold plated handle.





SS

Mini Moscow Mule Mug, Stainless Steel, Set of 4

art.	Dia	Ht	Oz	Lbs	Color
41463C00	1 3/4"	1 3/4"	2	0.4	Copper

Gold plated handle.



SS

Mini Moscow Mule Mug, Stainless Steel, Set of 4

art.	Dia	Ht	Oz	Lbs	Color
41463A00	1 3/4"	1 3/4"	2	0.4	Copper Antique

Gold plated handle.



SS

Mint Julep Cup, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41470C03	3 1/8"	4 1/2"	11 1/4	0.5	Copper
41470A03	3 1/8"	4 1/2"	11 1/4	0.5	Copper Antique



SS

Mini Mint Julep Cup, Stainless Steel, Set of 4

art.	Dia	Ht	Oz	Lbs	Color
41470C00	1 3/4"	2 1/8"	2	0.4	Copper



SS

Mini Mint Julep Cup, Stainless Steel, Set of 4

art.	Dia	Ht	Oz	Lbs	Color
41470A00	1 3/4"	2 1/8"	2	0.4	Copper Antique

**Oak Barrel with Spigot and Stand**

art.	Width	Length	Ht	Lt	Qts	Lbs
A4982268	6"	6"	6"	1	1.0	2.2
A4982269	7 1/4"	7"	7"	2	2.1	3.1
A4982270	8"	8"	8"	3	3.1	4.0
A4982271	9"	9"	9"	5	5.2	5.7
A4982272	10 1/2"	11 1/4"	11 1/4"	10	10.5	9.1

These unique barrels can be used to store or dispense a variety of liquids, from wine to spirits, or from vinegar to olive oil. Simply remove the top plug and pour in desired liquid with a funnel. Made from oak, they include a stand, spigot and bung.

**Ceramic Tequila Barrel with Stand**

art.	Dia	Length	Gal	Lbs
A5401244	5 1/2"	6 7/8"	1.0	2.8

This colorful tequila barrel is ideal for professional or home bars. Made of clay, it is equipped with a functioning spigot that dispenses liquid evenly and smoothly without the risk of splashing or overpouring. The barrel can easily be filled through a generously-sized opening that is covered with a cork bung, and also includes a wooden stand to hold it in place. Each piece is hand-painted, ensuring that no two barrels are the same. Colors vary, lead-safe. Handwash only.





PVD
SS

Straws, Stainless Steel, Set of 12

art.	Dia	Length	Lbs	Color
41490-00	¼"	8 ½"	0.3	Stainless Steel
41490B00	¼"	8 ½"	0.3	Black
41490G00	¼"	8 ½"	0.3	Gold
41490C00	¼"	8 ½"	0.3	Copper

Set 12 pcs plus 1 straw brush.



PVD
SS

Straws, Curved, Stainless Steel, Set of 12

art.	Dia	Length	Lbs	Color
41490-01	¼"	8 ½"	0.3	Stainless Steel
41490B01	¼"	8 ½"	0.3	Black
41490G01	¼"	8 ½"	0.3	Gold
41490C01	¼"	8 ½"	0.3	Copper

Set 12 pcs plus 1 straw brush.



B

Straws, Bamboo, Pack of 150

art.	Dia	Length	Lbs
48311-20	¼"	8"	0.7
48311-25	¼"	10"	0.8

These eco-friendly bamboo straws make an excellent alternative to plastic. They're made from natural material with no dyes and, unlike their paper counterparts, they can be washed and reused multiple times. Perfect for any kind of beverage.



B

Straws, Bamboo, Pack of 110

art.	Dia	Length	Lbs
48312-25	¾"	10"	1.0

These eco-friendly bamboo straws make an excellent alternative to plastic. They're made from natural material with no dyes and, unlike their paper counterparts, they can be washed and reused multiple times. Perfect for any kind of beverage.



Glass Straws, Set of 6 with Brushes

art.	Dia	Length	Lbs
41495-08	⅜"	8 ½"	0.4
41495-10	⅜"	8 ½"	0.4

Reusable glass straws are an excellent way of adding an interesting touch to beverages, while simultaneously reducing waste. The set of six includes three straight and three curved straws that are perfect for soft drinks and cocktails, alike, plus two 8" brushes for cleaning. Glass thickness is approximately 1/16".



SS

Skull Drink Stirrers, Stainless Steel, Set of 4

art.	Length	Lbs	Color
41491G01	7 ¼"	0.3	Gold
41491C01	7 ¼"	0.3	Copper



SS

Pineapple Drink Stirrers, Stainless Steel, Set of 4

art.	Length	Lbs	Color
41491G02	7 7/8"	0.3	Gold
41491C02	7 7/8"	0.3	Copper



SS

Tongs, Stainless Steel, Straight

art.	Length	Lbs
42902-30	11 3/4"	0.3



SS

Tongs, Stainless Steel, Curved

art.	Length	Lbs
42902-31	12 1/4"	0.3



SS

Bar Spoon/Muddler

art.	Length	Lbs	Color
41605-01	10 5/8"	0.2	Copper
A4160428	10 5/8"	0.2	Copper Antique

This elegant, dual-sided cocktail spoon is a must-have for bars. The spoon-end can be used to stir beverages and scoop garnishes from large jars, while the flatend can be used to gently muddle herbs and fruits. The twists in the center aid to gently stir beverages without damaging fragile ingredients.



SS

Bar Spoon/Fork, Stainless Steel

art.	Length	Lbs	Color
41605-03	19 5/8"	0.2	Stainless Steel
41605A03	19 5/8"	0.2	Copper Antique

The long stainless steel cocktail spoon/fork provides dual-function usability by providing a spoon on one end and a three-pronged fork on the other. The spoon allows for the stirring of beverages, while the forked end allows for the easy removal of olives and other garnishes from jars.



SS

Bar Spoon/Fork, Stainless Steel

art.	Length	Lbs	Color
41605-30	11 3/4"	0.2	Stainless Steel
41605G30	11 3/4"	0.2	Gold
41605C30	11 3/4"	0.2	Copper
41605B30	11 3/4"	0.2	Black
41605A30	11 3/4"	0.2	Copper Antique



BAR SUPPLIES



SS

Absinthe Spoon, Stainless Steel

art.	Length	Lbs	Color
41600-00	6 ¼"	0.1	Stainless Steel
41600G00	6 ¼"	0.1	Gold
41600C00	6 ¼"	0.1	Copper

These decorative spoons are essential in the preparation of absinthe. The long, flat tool is rested over the rim of the glass with a sugar cube placed on top as iced water is gently dripped from above in order to dissolve the cube. The liquid flows through the openings in the spoon into the absinthe below, sweetening the liquor. Handwash only.



SS

Magic Spoon Whisk, Stainless Steel

art.	Length	Lbs
41595-20	7 ¾"	0.1

The Magic Spoon whisk is an old, kitchen favorite as it can accomplish many tasks. The combination of coils and the angled head will emulsify dressings, beat eggs or mix cocktails. Made of stainless steel. Dishwasher-safe.



SS

Strainer, Stainless Steel

art.	Dia	Lbs	Color
41570A10	3 ½"	0.2	Copper Antique



Cocktail Strainer, Stainless Steel

art.	Width	Length	Ht	Lbs	Color
A4160315	3"	5 ⅞"	¾"	0.1	Copper Antique

Now available in an elegant antique look, this cocktail strainer is used to remove ice from drinks as they are poured into a glass. Made of stainless steel with a PVD finish. Not dishwasher-safe.



SS

Julep Strainer, Stainless Steel

art.	Dia	Length	Ht	Lbs
41603-07	2 ¾"	7 ⅞"	3 ½"	0.2

This spoon-shaped strainer is normally used with just a mixing glass when pouring drinks. Depending on the bartender's preference, the domed strainer can be used curved side up or down, and holds large chunks while still allowing small bits to flow through. Made of stainless steel. Dishwasher-safe.



Julep Strainer, Stainless Steel

art.	Lbs	Color
A4160316	0.2	Copper Antique

This spoon-shaped strainer is normally used with just a mixing glass when pouring drinks. Depending on the bartender's preference, the domed strainer can be used curved side up or down, and holds large chunks while still allowing small bits to flow through. Not dishwasher-safe.



SS

Multi-Measure Jigger, Stainless Steel

art.	Dia	Ht	Oz	Lbs
41609-75	2 ⅞"	2 ½"	2 ½	0.2



SS

Bar Jigger, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41609-36	2"	3 ½"	1	0.3	Stainless Steel
41609G36	2"	3 ½"	1	0.3	Gold
41609C36	2"	3 ½"	1	0.3	Copper
41609B36	2"	3 ½"	1	0.3	Black



SS

Thimble Jigger, Stainless Steel

art.	Oz	Lbs	Color
A4160408	1 - 1 ¾	0.2	Stainless Steel
A4160409	1 - 1 ¾	0.2	Copper

A must-have in any bar, this cylindrical double jigger pours accurate measures that cut-down on wasteful overpouring, and makes consistent-quality beverages. Copper is not dishwasher-safe. Measures are 30/50ml, 1/1 2/3oz.

**Brandy Warmer, Palladium**

art.	Ht	Lbs
41678-14	5¾"	0.5

This aerial digestif warmer is designed to warm brandy and cognac, which reveal their true aromas when brought to an appropriate temperature. Made of thick stainless steel wire, the holder sets a rounded glass over a small flame at just the right angle that provides the necessary heat. The holder includes a stainless steel burner with a wick that can be lit with a small amount of standard lamp oil. Glass is not included.



SS

Parisian Shaker, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41461-07	3 ¾"	9 ½"	23 ¾	1.0	Stainless Steel
41461G07	3 ¾"	9 ½"	23 ¾	0.9	Gold
41461C07	3 ¾"	9 ½"	23 ¾	0.9	Copper
41461B07	3 ¾"	9 ½"	23 ¾	0.9	Black
41461A07	3 ½"	9"	23 ¾	0.9	Copper Antique

This classic Parisian-style bar shaker is made up of a base and top that fit together smoothly and easily. Made of stainless steel, the elegant shaker functions like a standard metal cup and glass duo. Does not include a strainer. Not dishwasher-safe.



SS

SAN

Cocktail Shaker, SAN Plastic

art.	Oz	Lbs	Color
41481-02	18 ½	0.7	Blue
41481-03	18 ½	0.8	Red



AY

Cocktail Shaker, Acrylic

art.	Oz	Lbs
41483-04	14 ¼	0.5
41483-06	22 ¼	0.5

**Mixing Glass With Lip**

art.	Dia	Ht	Oz	Lbs
41514-10	4 ½"	7 ½"	32	1.6

This unique glass provides an excellent alternative to preparing cocktails in a traditional shaker. Ingredients can be added and stirred gently, making this ideal for drinks requiring carbonated liquids or for those with vivid colors. The tapered design is easy to grip and features a weighted base to prevent the glass from tipping, plus a spout for mess-free pouring. Dishwasher-safe.





SS

Muddler, Stainless Steel

art.	Dia	Length	Lbs	Color
41503-21	1 ¼"	7 ⅞"	0.3	Stainless Steel
41503G21	1 ¼"	7 ⅞"	0.3	Gold
41503C21	1 ¼"	7 ⅞"	0.3	Copper



Cocktail Muddler, Wood

art.	Dia	Length	Lbs
A4982334	1 ⅞"	8 ¾"	0.2

This Brazilian muddler is used to crush or bruise a variety of herbs, such as mint or basil, for use in popular beverages like mojitos, juleps, and sangria. Place the herb in the bottom of a glass, add a small amount of syrup or liquor, and use the tapered end with short wooden teeth to crush the herbs and release their flavor.



SS

Ice Scoop, Stainless Steel

art.	Oz	Lbs
41503-00	3 ½	0.4

Ideal for any bar setting, this perforated ice scoop drains excess liquid that would otherwise dilute beverages. Holds approximately 3.3ozs per scoop. Made of stainless steel.



PC

Ice Scoop, Polycarbonate

art.	Oz	Lbs
14958-01	3 ½	0.1
14958-02	8 ½	0.2



Ice Skull Mold, Silicone

art.	Width	Length	Ht	Lbs
41515-05	3 ⅞"	4 ¾"	1 ⅝"	0.3

Made of flexible silicone, this set molds 3D ice skulls that are perfect for cocktails and non-alcoholic beverages, alike. The shapes melt at a slower speed than traditional cubes and won't dilute beverages as quickly, and can also be used to make colored and flavored ice creations. The set includes a sturdy base and a perforated cover that allows the mold to be filled to maximum capacity. Makes four skulls that measure L 1 ⅞" x W 1 ⅞" x H 1 ¼". Dishwasher-safe.





PP

Ice Sphere Mold, Polypropylene

art.	Width	Length	Ht	Oz	Lbs
41515-03	3 3/8"	9 1/2"	2 1/2"	3 1/2	0.5

Mold makes three 2 1/4" ice spheres at once. Spheres melt at a slower speed than traditional cubes, making them ideal for cocktails as they won't dilute the alcohol as quickly. Mold can also be used to create colored ice and flavored creations like iced coffee spheres. To use, simply fill the bottom wells with water, snap the upper lid on top, and continue to fill through the holes on the top of each sphere.

**Ice Gem Mold, Silicone**

art.	Width	Length	Ht	Lbs
A4982012	4 3/4"	4 3/4"	1 1/2"	0.3

The set includes a sturdy base, a perforated cover and small, plastic funnel that allows the mold to be filled to maximum capacity. It makes four gems that measure L 2"xW 2"xH 1 1/2". Dishwasher-safe.

**Ice Sphere Mold, Silicone**

art.	Width	Length	Ht	Lbs
A4982024	4 3/4"	9 1/2"	2"	0.5

The set includes a sturdy base, a perforated cover and small, plastic funnel that allows the mold to be filled to maximum capacity. It makes eight spheres that measure 1 3/4". Dishwasher-safe.

**Citrus Press, Aluminum**

art.	Width	Length	Ht	Lbs
A5200120	8 3/8"	13"	18"	9.8

Traditionally used to make freshly-squeezed orange juice, this oversized press is large enough to hold a grapefruit or pomegranate. The sturdy piece is made of cast aluminum with four skid-resistant rubber feet and has a removable two-piece filter. Extended height is 32". Clearance for a glass or container is 7 1/2". Handwashing is recommended to maintain the finish.



SS

Ice Tong, Stainless Steel

art.	Length	Lbs	Color
41518G12	6 1/4"	0.2	Gold
41518C12	6 1/4"	0.2	Copper
41518B12	6 1/4"	0.2	Black
41518A12	6 1/4"	0.2	Copper Antique



SS

Ice Bucket, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41513G20	5 7/8"	5 1/2"	67 3/4	1	Gold
41513C20	5 7/8"	5 1/2"	67 3/4	1	Copper
41513B20	5 7/8"	5 1/2"	67 3/4	1	Black
41513A20	5 7/8"	5 1/2"	67 3/4	1	Copper Antique





Skull Dash Bottle with Dropper

art.	Ht	Oz	Lbs
41680-03	3 ¾"	1	0.3
41680-06	4 ¾"	2	0.4
41680-12	4 7/8"	4	0.7

Perfect for theme parties or tiki bars, this skull-shaped dash bottle is equipped with a handy eyedropper that dispenses just the right amount of bitters with a simple squeeze of the rubber bulb. Made of painted glass. Not dishwasher-safe.



Vintage-Style Atomizer

art.	Dia	Ht	Oz	Lbs
41681-10	2 ½"	2 7/8"	3 ½	0.5

Finishing a cocktail with a mist is a perfect way to add an additional aroma without diluting a drink. The fine spray is evenly dispersed, thanks to a vintagestyle atomizer, to deliver an additional layer of flavor for a refined finishing touch. Handwash the glass bottle. To clean the atomizer, wipe with a damp cloth.



Vintage-Style Atomizer

art.	Dia	Ht	Oz	Lbs
41681-13	1 ¾"	3 ¾"	3 ½	0.4

Finishing a cocktail with a mist is a perfect way to add an additional aroma without diluting a drink. The fine spray is evenly dispersed, thanks to a vintagestyle atomizer, to deliver an additional layer of flavor for a refined finishing touch. Handwash the glass bottle. To clean the atomizer, wipe with a damp cloth.



Glass Dash Bottle, Round, with Pourer

art.	Dia	Oz	Lbs
41681-06	3 ½"	5	0.5

This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



Glass Dash Bottle, Square, without Pourer

art.	Width	Ht	Oz	Lbs
41681-01	2 ¼"	4"	3 ½	0.6

This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



Glass Dash Bottle, Round, with Pourer

art.	Dia	Ht	Oz	Lbs
41681-03	3 5/8"	6"	11 1/4	0.9

This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



Glass Dash Bottle, Tall, without Pourer

art.	Width	Length	Ht	Oz	Lbs
41681-02	2"	2 1/4"	6 1/8"	6 3/4	0.8

This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



Glass Dash Bottle without Pourer

art.	Width	Length	Ht	Oz	Lbs
41681-04	2 3/8"	2 3/8"	4"	3 1/2	0.6

This versatile glass bottle is a piece of basic equipment that is must-have in any classic bar. When used in combination with the Cork Drip Dispenser, this time-saver will dispense just a few drops of liquid in a single tilt. Cork Drip Dispenser available separately as item 41681-99.



Bottle Pourer

art.	Length	Lbs
41681-99	2 1/4"	0.1

Dispenser/replacement for glass dash bottle 41681-06, 41681-01, 41681-03, 41681-02, 41681-04.



Glass Rimmer

art.	Dia	Lbs
44101-03	6 1/8"	1.3



Condiment Dispenser, ABS Plastic

art.	Width	Length	Ht	Oz	Lbs
44103-03	5 7/8"	19 1/4"	3 1/2"	40	2.4
44103-04	5 7/8"	19 1/4"	3 1/2"	28	2.4
44103-06	5 7/8"	19 1/4"	3 1/2"	18	2.4





Bar Mat, Non-Slip

art.	Width	Length	Lbs
44100-04	11 ¾"	11 ¾"	1



Bar Runner

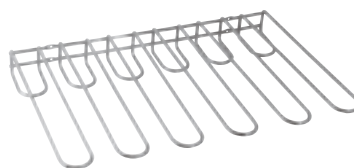
art.	Width	Length	Lbs
44100-01	3 ½"	26 ¾"	0.9
44100-02	11 ¾"	17 ¾"	1.7



Glass Rack, Ceiling Mounted

art.	Width	Length	Ht	Lbs
A4406001	12½"	17¾"	2½"	2.0

Made of sturdy chromed steel, this slot-style glass rack offers the ideal way to store stemware. Designed to hold approximately 20 wine or cocktail glasses, the rack offers five convenient slots with a 1in width, and can be mounted onto a ceiling or under a counter to maximize space. Hardware is included.



Glass Rack, Wall Mounted

art.	Width	Length	Ht	Lbs
A4406002	12½"	17¾"	2½"	2.0

This slot-style glass rack offers a convenient way to store stemware. Made of sturdy chromed steel, the rack holds approximately 20 wine or cocktail glasses and offers five slots with a 1in width. The wall-mount style can be hung at any height in order to maximize space in any area. Hardware is included.



Bottle Rack, Aluminum

art.	Bottles	Length	Lbs
44056-04	4	16½"	2.0
44056-06	6	26¾"	4.0

All over Europe, in busy bars and brasseries, cocktails are rapidly made and served with these portioned dispensers. By pressing the glass upward against the star shaped end of the bottle pourer, a preset capacity flows while the next falls in place. Portion control is not compromised by the necessity of speed. A staple for decades, this system is known for its efficiency and smooth running. The bottle pourers are not included.



Revolving Bottle Rack, Chromed Steel

art.	Dia	Bottles	Ht	Lbs
44057-04	10"	4	27½"	4.0
44057-06	10"	6	27½"	4.0

All over Europe, in busy bars and brasseries, cocktails are rapidly made and served with these portioned dispensers. By pressing the glass upward against the star shaped end of the bottle pourer, a preset capacity flows while the next falls in place. Portion control is not compromised by the necessity of speed. A staple for decades, this system is known for its efficiency and smooth running. The bottle pourers are not included.



Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44055-20	20	¾	0.5
44055-25	25	¾	0.5
44055-30	30	1	0.5
44055-35	35	1 ¼	0.5
44055-40	40	1 ¼	0.5
44055-50	50	1 ¾	0.5



Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-20	20	¾	0.2
44058-30	30	1	0.2

This bottle pourer dispenses pre-measured portions of alcohol for consistent drinks while also helping bartenders to cut back on spillage. Simply pour, then turn the bottle upright for the next pre-measured portion.



Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-40	40	1 ¼	0.2
44058-50	50	1 ¾	0.2



Bottle Pourer with Hinge, Set of 2

art.	Dia	Length	Lbs
44111-02	1"	4"	0.1

SS



Wine Stopper, Stainless Steel

art.	Lbs
41608-03	0.2

SS



Vacuum Pump, Stainless Steel

art.	Width	Length	Lbs
41500-00	3	5 ¾"	0.4

The pump is designed to pull the air out of an open bottle of wine. It comes with a plastic and stainless steel pump and two specially designed rubber stoppers.

SS

ABS



Set 2 Stoppers

art.	Lbs
41500-AA	0.1



Winged Corkscrew

art.	Width	Length	Lbs
41699-10	3"	7 ½"	0.6

This traditional, hand-held corkscrew is made of steel chrome. The press-down wings are designed for easy and swift removal of the cork.





PP

Wine Cooler Stand

art.	Dia	Ht	Lbs
41505-00	*7 7/8"	26 5/8"	5.5

* Inner diameter.



Wine Bucket, Aluminum

art.	Dia	Ht	Lbs
41501-20	7 7/8"	8 1/4"	1.2



Wine Cooler, Holds 6 Glasses, Aluminum

art.	Dia	Ht	Lbs
41501-40	15 7/8"	10"	1.7

With 6 notches for glasses.



SS

Bottle Cooler, Stainless Steel and Copper

art.	Dia	Ht	Lbs
41508C12	4 3/4"	7 7/8"	1.4

This insulated wine bottle cooler is made of hammered stainless steel and plated with copper for an elegant look. The double-wall design will keep bottles cool without leaving droplets of moisture behind, as often happens with most wine buckets. Fits most standard 750mL bottles. Not dishwasher-safe.



Wine collar, chromed

art.	Dia	Lbs
41511-00	2"	0.1

This extremely convenient ring sits on the neck of a wine bottle, discreetly catching the last drop after serving.



SS

Wine Taster, Stainless Steel

art.	Dia	Lbs
41499-08	3 3/8"	0.2

This traditional sommelier cup is made of stainless steel.



Champagne Saber, Stainless Steel

art.	Length	Lbs
41496-40	15 3/4"	5.1

The champagne saber is a blunt-edge sword that is used to open champagne bottles during ceremonial occasions. The saber is run along the body of the bottle to separate the collar from top of the neck, leaving the bottle open and ready to pour. The cork and collar remain together after separating from the neck. Overall length is 21".



APPETIZERS AMUSE-BOUCHE



SS

Mini Pail, Stainless Steel

art.	Dia	Ht	Oz	Lbs
41524-09	3 $\frac{5}{8}$ "	3 $\frac{1}{4}$ "	11	0.3

The stainless steel mini pail is ideal for serving small food items like French fries, slaws, and appetizers. Pails look great sitting on a bar full of nuts, chips, and other snacks. Capacity is approximately 11oz.



SS

Mini Pails, Stainless Steel, Set of 4

art.	Dia	Ht	Oz	Lbs
41524-04	2 $\frac{7}{8}$ "	2 $\frac{3}{4}$ "	5	0.7

This set of four stainless steel mini pails is an original way to serve appetizers, sauces, dips, and desserts. Ideal for table presentations at a themed party, or for use in pubs, bars, and restaurants. Capacity is approximately 5oz per pail.

APPETIZERS AMUSE-BOUCHE



SS

Snack Holder, Stainless Steel

art.	Dia	Ht	Oz	Lbs
41524-11	3 3/8"	3 3/8"	11.8	0.3

The simple design of this snack container lends itself for a variety of purposes. It can be used to serve snacks, condiments or sides such as French fries and onion rings. Made of stainless steel. Dishwasher-safe.



SS

PVD

Snack Holder, Copper

art.	Dia	Ht	Oz	Lbs	col.
41524C11	3 3/8"	3 3/8"	11.8	0.2	●

The simple design of this snack container lends itself for a variety of purposes. It can be used to serve snacks, condiments or sides such as French fries and onion rings. Made of stainless steel with a copper finish. Handwash.



Mini Fry Basket with 2 Handles, Stainless Steel

art.	Dia	Ht	Lbs
A4982327	4 1/2"	3 5/8"	0.4

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Mini Fry Basket with 2 Handles, Stainless Steel

art.	Dia	Ht	Lbs
A4982328	3 1/8"	3 1/8"	0.2

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Mini Fry Basket with Handle, Stainless Steel

art.	Dia	Width	Length	Ht	Lbs
A4982325	3 3/8"	3 3/8"	4"	2 3/8"	0.4
A4982326	4"	4"	5 1/8"	3 3/8"	0.5

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Fry Basket Liner, Pack of 1000

art.	Width	Length	Lbs
A4982323	5 1/8"	5 1/2"	4.5
A4982324	6 3/4"	7 1/2"	5.2

These convenient, pre-folded basket liners can be used with holders to serve crispy French fries and onion rings, or alone to serve warm pretzels. The newsprint-style tissue is greaseproof and heavy, and won't fall apart when exposed to moisture. Made from recyclable material. Pack of approximately 1000.

TASTING/DESSERT SETS



This new line of presentation pieces is made up of sets of bowls, cups and jars in a variety of shapes and sizes that can be used to serve tastings for one or toppings and appetizers for a crowd. They include bases in neutral slate or sturdy wood that work in endless settings and can easily be carried between the kitchen and the table. Containers can be used to serve cold or warm foods. Handwash bases.



AR

Mini Glass Tasting Bowls with Slate Base

art.	Width	Length	Oz	Lbs
41205-01	4"	13 $\frac{3}{8}$ "	1.5	2.0



AR

Mini Tasting Glasses with Slate Base

art.	Width	Length	Oz	Lbs
41205-02	4"	13 $\frac{3}{8}$ "	3.7	2.1



W

Glass Tasting Jars with Wood Paddle

art.	Width	Length	Ht	Oz	Lbs
41205-03	3 $\frac{3}{8}$ "	19 $\frac{1}{4}$ "	$\frac{3}{4}$ "	6	3.6



W

Glass Tasting Bowls with Wood Base

art.	Width	Length	Ht	Oz	Lbs
41205-04	4 $\frac{3}{8}$ "	13 $\frac{3}{4}$ "	$\frac{3}{4}$ "	5	3.0

TASTING DESSERT SETS



W

Glass Tasting Bowls with Wood Paddle

art.	Width	Length	Ht	Oz	Lbs
41205-05	4 3/8"	17 3/4"	3/4"	6	1.8



W

Porcelain Tasting Bowls with Wood

art.	Width	Length	Ht	Oz	Lbs
41205-06	3 1/2"	17 3/4"	3/4"	3	1.8



W

Mini Tasting Glasses with Wood Paddle

art.	Width	Length	Ht	Oz	Lbs
41205-07	3 1/2"	16 1/2"	3/4"	2.3	1.4



W

Glass Jar Set with Wood Holder

art.	Width	Length	Ht	Oz	Lbs
41205-08	4 3/8"	10 7/8"	1 5/8"	6.75	2.6



W

Mini Glass Jars with Wood Holder

art.	Width	Length	Ht	Oz	Lbs
41205-09	4"	17"	1 1/8"	3.4	3.2



W

Porcelain Square Bowl Set with Wood Base

art.	Width	Length	Ht	Oz	Lbs
41205-10	4 3/8"	13 3/4"	7/8"	5	2.0



**"Pallet" Board, Firwood**

art.	Width	Length	Ht	Lbs
A4982250	5½"	7½"	1¾"	0.4
A4982251	7¾"	11½"	1¾"	0.5
A4982252	7¾"	13½"	1¾"	0.7
A4982253	6"	15¾"	1¾"	0.7

This unique Pallet-style serving board is constructed of Fir wood. It is ideal for tableside serving and creates a beautiful presentation for anything from bread and cheese to charcuterie and olives. Long-lasting and easy to care for, simply line with parchment and use. The board can be wiped clean with a damp cloth. Do not soak.

**Display Crate, Beechwood**

art.	Width	Length	Ht	Lbs
A4982261	2¾"	4¾"	3½"	0.2
A4982262	5¼"	6¾"	4"	0.5
A4982263	6¾"	9½"	4"	0.6
A4982264	6¾"	9½"	2½"	0.5
A4982265	5½"	9½"	2¾"	0.5
A4982266	7¾"	11½"	3½"	0.7
A4982267	8¾"	13¾"	4"	1.0

This beechwood display crate can serve a variety of uses, from presentation on a buffet that creates height and dimension or for creating a unique look for serving rolls or containing condiments. Use alone or line with parchment paper or a tea towel. Wipe with a damp towel to clean.

**Board with Groove, Beechwood**

art.	Dia	Ht	Lbs
A4982248	9½"	5/8"	1.1

This reversible serving board is made of beech wood. One side is flat and can be used to serve cheeses, dried fruit, nuts and crackers, and the second side has a ¾" groove around the edge to collect any brine or juice run-off. Wash with mild soap and water; dry thoroughly.

**Rectangular Paddle Board, Beechwood**

art.	Width	Length	Ht	Lbs
A4982246	5¾"	15¾"	¾"	0.7
A4982247	5¾"	19¾"	¾"	0.9

This paddle-style serving board is constructed of beechwood. The elongated shape will hold a generous variety of foods such as cheeses, dried fruits and nuts, while the handle serves for easy maneuvering. Wash with mild soap and water; dry thoroughly.

**Bowl, Beechwood**

art.	Dia	Ht	Lbs
A4982273	3½"	1"	0.1
A4982274	4¾"	1"	0.2
A4982275	5½"	1½"	0.3

This beechwood bowl is great for buffet presentations or for tableside service when used for nuts, spices, preserves and more. Wash with mild soap and water; dry thoroughly.

WOODEN SERVING BOARDS



Made of sturdy alder or acacia woods, this new selection of presentation pieces adds a touch of rustic appeal to any table. They are available in multiple shapes, styles and sizes, and feature a smooth finish with a live edge that offer uniqueness when serving traditional charcuterie and cheese boards, flat breads, salads, and more. Carefully handcrafted, size, shape and finish may vary from piece to piece. Measurements provided are approximate, only. Handwash with warm, soapy water and dry immediately; do not soak.



Serving Board with Live Edge, Acacia

art.	Width	Length	Ht	Lbs
41327-01	7 $\frac{7}{8}$ "	17 $\frac{1}{8}$ "	1 $\frac{1}{8}$ "	4.5



Serving Bowl with Live Edge, Acacia

art.	Dia	Ht	Lbs
41327-02	10"	4"	3.1



Round Serving Board with Live Edge, Acacia

art.	Dia	Ht	Lbs
41327-03	7 $\frac{7}{8}$ "	$\frac{7}{8}$ "	1.7
41327-04	10"	$\frac{7}{8}$ "	1.9
41327-05	12"	$\frac{7}{8}$ "	2.1





Oval Board with Live Edge, Alder

art.	Width	Length	Ht	Lbs
A3004540	5 ½"	15"	1	1
A3004541	6 ¼"	17 ¾"	1	1.2
A3004542	7 ½"	19 ¾"	1	1.4
A3004543	7 ½"	23 ⅝"	1	1.8



Oval Paddle with Live Edge, Alder

art.	Width	Length	Ht	Lbs
A3004545	5 ⅞"	14 ⅞"	1	0.8
A3004546	6"	16½"	1	1
A3004547	7"	19 ¾"	1	1.2

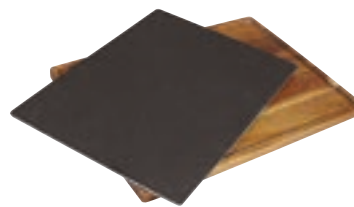
STYLISH SERVING BOARDS, SLATE & ACACIA WOOD

These stylish serving boards combine the contemporary look of slate with the rustic appearance of Acacia wood, making for highly decorative displays. The durable pieces are traditionally used to serve cheese and charcuterie, but are also excellent for serving appetizers and desserts. Each slate can easily be removed from its base to be used alone or to chill in preparation for serving cold food. These eco-friendly slates are natural and therefore require hand-washing under warm water using a sponge or a nylon kitchen brush. To clean the Acacia base, wipe with a damp cloth and dry immediately; do not soak. Slates may chip or break if dropped.



Round Slate with Acacia Base

art.	Dia	Ht	Lbs	des
A4158820	7⅞"	⅝"	2.1	-
A4158830	11¾"	⅝"	3.0	-
A41588A2	6⅞"	⅜⅝"	0.9	Slate Only
A41588A3	11"	⅜⅝"	1.8	Slate Only



Rectangular Slate with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158840	11⅞"	15¾"	¾"	5.5	-
A41588A4	10⅞"	14⅞"	¾"	3.1	Slate Only



Square Slate with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158825	9⅞"	9⅞"	⅝"	2.6	-
A41588A5	8¼"	8¼"	¾"	1.7	Slate Only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht	Lbs	des
A4158844	9⅞"	17¾"	¾"	3.5	-
A41588A6	7⅞"	11¾"	¾"	1.9	Slate Only

SERVING BOARDS



Slate and Acacia Board with Compartment

art.	Width	Length	Ht	Lbs	des
A4158827	9½"	10¾"	⅝"	2.1	-
A41588A9	5½"	9½"	⅜"	1.1	Slate Only



Slate Condiment Holder with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158833	4¾"	13¼"	¾"	1.5	-
A41588A8	3¾"	12¼"	⅜"	0.9	Slate Only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht	Lbs	des
A4158843	5½"	17¾"	¾"	1.9	-
A41588A7	4"	11¾"	⅜"	1.0	Slate Only



Slate and Acacia Board with 2 Stainless Steel Handles

art.	Width	Length	Ht	Lbs	des
A4158851	8½"	20¼"	⅝"	3.1	-
A41588AA	3½"	6¼"	⅜"	0.5	Slate Only
A41588AB	7½"	7½"	⅜"	1.0	Slate Only

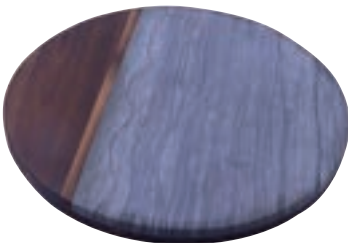


Serving Board, Acacia

art.	Width	Length	Ht	Lbs
A4982426	7½"	10¼"	⅞"	1.2
A4982430	7½"	11⅞"	⅞"	1.4
A4982432	8½"	12⅝"	⅞"	1.8
A4982435	12"	14"	¾"	2.5

Acacia wood is known for its rich, dark colors and beautiful, contrasting patterns. This is an impressive and elegant way to present and serve cheese, bread, charcuterie and more. Wash with mild soap and water; dry thoroughly.

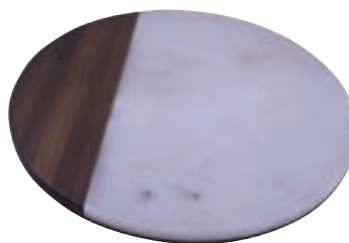
MARBLE & ACACIA BOARDS AND PADDLES



Round Acacia/Marble Board, Black

art.	Dia	Ht	Lbs
A5100025	9 7/8"	5/8"	2.6

These unique boards are made from a combination of Acacia wood and polished natural stone. Ideal for serving charcuterie, cheese, appetizers and countless other items, the wood is heat-treated, or carbonized, in order to help reduce water absorption, prolonging its life-span. It is important to note that this process may leave behind a smoky essence. This will fade over time and will not affect food's flavors. Handwash only.



Round Acacia/Marble Board, White

art.	Dia	Ht	Lbs
A5100030	11 3/4"	5/8"	3.8

These unique boards are made from a combination of Acacia wood and polished natural stone. Ideal for serving charcuterie, cheese, appetizers and countless other items, the wood is heat-treated, or carbonized, in order to help reduce water absorption, prolonging its life-span. It is important to note that this process may leave behind a smoky essence. This will fade over time and will not affect food's flavors. Handwash only.

BUFFET



Rectangular Acacia/Granite Paddle, Black & White

art.	Width	Length	Ht	Lbs
A5100044	7 7/8"	17 3/8"	3/4"	3.2

These unique boards are made from a combination of Acacia wood and polished natural stone. Ideal for serving charcuterie, cheese, appetizers and countless other items, the wood is heat-treated, or carbonized, in order to help reduce water absorption, prolonging its life-span. It is important to note that this process may leave behind a smoky essence. This will fade over time and will not affect food's flavors. Handwash only.



Rectangular Acacia/Marble Paddle, White

art.	Width	Length	Ht	Lbs
A5100056	7 7/8"	22"	5/8"	4.2

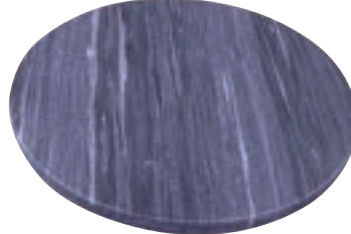
These unique boards are made from a combination of Acacia wood and polished natural stone. Ideal for serving charcuterie, cheese, appetizers and countless other items, the wood is heat-treated, or carbonized, in order to help reduce water absorption, prolonging its life-span. It is important to note that this process may leave behind a smoky essence. This will fade over time and will not affect food's flavors. Handwash only.



Lazy Susan, White Marble

art.	Dia	Ht	Lbs
A5100035	11 3/4"	1/2"	8.3

This revolving server, or Lazy Susan, is ideal for serving multiple dishes, condiments, desserts, appetizers and much more. Made of natural stone, each piece features unique veining or speckling with a glossy finish, and a sturdy aluminum base that glides smoothly with every turn. Perfect for the table or the counter. Handwash only.



Lazy Susan, Black Marble

art.	Dia	Ht	Lbs
A5101135	11 3/4"	1/2"	8.3

This revolving server, or Lazy Susan, is ideal for serving multiple dishes, condiments, desserts, appetizers and much more. Made of natural stone, each piece features unique veining or speckling with a glossy finish, and a sturdy aluminum base that glides smoothly with every turn. Perfect for the table or the counter. Handwash only.



Lazy Susan, Black & White Granite

art.	Dia	Ht	Lbs
A5100040	15 5/8"	1/2"	10.8

This revolving server, or Lazy Susan, is ideal for serving multiple dishes, condiments, desserts, appetizers and much more. Made of natural stone, each piece features unique veining or speckling with a glossy finish, and a sturdy aluminum base that glides smoothly with every turn. Perfect for the table or the counter. Handwash only.



Marble Board with Glass Cloche

art.	Dia	Ht	Lbs
A4159130	11 7/8"	7 1/8"	14.3



Rectangular Marble Board

art.	Width	Length	Ht	Lbs
A4158735	9 7/8"	13 3/4"	3/8"	5.1



PS

Pack of 100 Small Dishes

art.	Width	Length	Ht	Oz	Lbs
48359-01	3 3/8"	3 3/8"	5/8"	0.5	1.2

Set 100 pcs.



PS

Pack of 100 Disposable Tall Glasses

art.	Width	Length	Ht	Oz	Lbs
48354-01	1 5/8"	1 5/8"	3 3/8"	2.67	2.9

Set 100 pcs.



PS

Pack of 100 Disposable Triangular Glasses

art.	Width	Length	Ht	Oz	Lbs
48353-01	3 3/8"	3 3/8"	2 1/2"	4.1	3.5

Set 100 pcs.



PS

Pack of 100 Small Triangular Bowls

art.	Width	Length	Ht	Oz	Lbs
48356-01	3 3/8"	3 3/8"	1 1/8"	1.0	2.4

Set 100 pcs.

MINI PORCELAIN DISHES



These mini porcelain dishes will add a touch of elegance to any dinner table or catered event. Heat-resistant to approximately 800 °F, they range in sizes to serve anything from appetizers to side dishes and desserts. Larger sizes do not include lids. Dishwasher, oven and microwave-safe.



Porcelain Mini Rectangular Casserole with Lid

art.	Width	Length	Ht	Oz	Lbs
41200-13	2 1/8"	4"	1 3/4"	2.5	0.4



Porcelain Mini Square Casserole with Lid

art.	Width	Length	Ht	Oz	Lbs
41200-14	3 3/4"	3 3/4"	1 3/4"	2.5	0.4

MINI PORCELAIN DISHES



Porcelain Mini Oval Casserole with Lid						
art.	Width	Length	Ht	Oz	Lbs	
41200-15	2¾"	4⅞"	1¾"	2.5	0.4	



Porcelain Mini Rectangular Casserole						
art.	Width	Length	Ht	Oz	Lbs	
41200-59	4"	5½"	1⅜"	10.5	0.8	



Rectangular Lid			
art.	Width	Length	Lbs
41200-60	4"	5½"	0.2



Porcelain Mini Oval Casserole						
art.	Width	Length	Ht	Oz	Lbs	
41200-61	3¾"	5½"	1⅜"	8.75	0.7	



Oval Lid			
art.	Width	Length	Lbs
41200-62	3¾"	5½"	0.2



Porcelain Mini Round Casserole					
art.	Dia	Ht	Oz	Lbs	
41200-63	5⅞"	2⅞"	14	0.8	



Round Lid		
art.	Dia	Lbs
41200-64	5⅞"	0.2



TABLETOP



NATURAL SLATE



AR



Slates are eco-friendly, as they are mined directly from natural quarries. They are ideal for foods such as cheeses, pates, cured meats, desserts and vegetables, as they retain cold and will keep foods fresh and appetizing. Simply chill the board for approximately 30 minutes before serving, or refrigerate them overnight. The boards are equipped with non-slip feet that also elevate them slightly, making the boards easier to pick up. These slates are natural and therefore require hand-washing under warm water using a sponge or a nylon kitchen brush. These slates may break if dropped. Not oven or microwave-safe.



Natural Slate Tray - 1/1 Hotel Pan Size

art.	Width	Length	Ht.	Lbs
A4158529	12 5/8"	20 7/8"	5/6"	6.4



Natural Slate Tray - 1/2 Hotel Pan Size

art.	Width	Length	Ht.	Lbs
A4158533	10 3/8"	12 7/8"	5/6"	2.8




Natural Slate Tray - 1/3 Hotel Pan Size

art.	Width	Length	Ht.	Lbs
A4158532	6 7/8"	12 7/8"	5/16"	1.9


Natural Slate Tray - 1/4 Hotel Pan Size

art.	Width	Length	Ht.	Lbs
A4158528	6 3/8"	10 1/4"	5/16"	1.7


Square Natural Slate Tray

art.	Width	Length	Ht.	Lbs
A4158525	9 7/8"	9 7/8"	5/16"	1.7
A4158630	11 7/8"	11 7/8"	5/16"	3.1


Rectangular Natural Slate Tray

art.	Width	Length	Lbs
41585-45	11 3/4"	17 3/4"	5.9


Rectangular Natural Slate Tray

art.	Width	Length	Ht.	Lbs
A4158531	11 7/8"	7 7/8"	5/16"	3


Rectangular Natural Slate Tray

art.	Width	Length	Lbs	fits
41585-51	5 7/8"	9 1/2"	1.6	44842-30
41585-52	3 7/8"	18 1/2"	1.8	44843-24
41585-53	8 1/8"	10 3/8"	2.3	44843-12
41585-54	4 3/4"	12 5/8"	1.4	44842-35


Square Tray, Set of 4

art.	Width	Length	Lbs
41585-10	3 7/8"	3 7/8"	1.6


Round Natural Slate Tray

art.	Dia	Lbs
41586-22	8 5/8"	1.2
41586-28	11"	2.1
41586-33	13"	3.5
41586-38	15"	4.3





Round Natural Slate Tray

art.	Dia	Ht.	Lbs
A4159030	11 7/8"	5/16"	3.4



Round Slate Tray with Copper Handles

art.	Dia	Ht.	Lbs
A4158931	11 7/8"	5/16"	3.5



Slate Cheese Board with Glass Cloche

art.	Dia	Ht.	Lbs
A4158526	9 7/8"	7 7/8"	3.6
A4158527	13 1/4"	7 1/8"	6.1



Mini Slate with Glass Cloche

art.	Dia	Ht.	Lbs
A4158510	4"	3 5/8"	0.9



Natural Slate Tray with Dome

art.	Dia	Ht.	Lbs
41585-00	4 1/8"	3 1/8"	0.9



Slate Cheese Markers, Set of 4

art.	Width	Length	Lbs
A4158505	2"	2 3/8"	0.3



Rectangular Slate Board with Cloche

art.	Width	Length	Ht.	Lbs
A4158828	4"	7 7/8"	5/16"	1.5

Cloche dimensions are D 3 3/8" x H 3 3/8".



Slate Butter Server with Glass Cover

art.	Width	Length	Ht.	Lbs
A4158625	4"	7 7/8"	5/16"	1.6

Cover dimensions are L 6 1/8" x W 2 3/8" x H 3".





Two-Tier Natural Slate Display Stand

art.	Dia	Ht.	Lbs
41587-25	9 7/8"	9 1/2"	3.2



Two Tier Round Slate Stand with Black Handle

art.	Dia	Ht.	Lbs
A4158520	7 7/8" & 5 7/8"	9 1/4"	2.1

This two-tier slate tray is ideal for serving appetizers, mini baked goods, and cheeses. The natural, uneven texture and edges of the tray add to its rustic appeal and makes a visually appealing presentation on a buffet table.



Round Slate Stand with Black Handle

art.	Dia	Ht.	Lbs
A4158930	11 7/8"	5"	3.4



Two Tier Square Slate Stand with Black Handle

art.	Size	Lbs
A4158730	11 7/8" & 9 7/8"	7.4



Square Slate Stand with Black Handle

art.	Width	Length	Ht.	Lbs
A4158731	11 7/8"	11 7/8"	5"	2.2



Rectangular Slate Paddle

art.	Width	Length	Ht.	Lbs
A4158515	4 3/8"	7 7/8"	5/16"	2.2



Round Slate Paddle

art.	Dia	Ht.	Lbs
A4158623	9"	5/16"	1.7
A4158628	11"	5/16"	3.0



TABLETOP



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Ht.	Lbs
A4158729	4 ½"	9"	⅝"	1.6



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Ht.	Lbs
A4158530	9 ⅞"	13 ¾"	⅝"	2.2



Square Slate Tray with Stainless Steel Handles

art.	Width	Length	Ht.	Lbs
A4158932	11 ⅞"	11 ⅞"	⅝"	3.8



Rectangular Slate Tray with Stainless Steel Handles

art.	Width	Length	Ht.	Lbs
A4158960	5 ⅞"	23 ⅝"	⅝"	4.4



Slate Serving Stand with Risers

art.	Width	Length	Ht.	Lbs
A4158948	6 ¾"	18 ⅞"	1 ½"	3.7



Natural Slate with One Well

art.	Width	Length	Lbs	Well Dia
41585-01	4 ¾"	9 ⅞"	1.2	2 ⅜"

Compatible with mini glass jars: 41589-08, 41589-14, 41589-16 and 41589-22.



Natural Slate with Two Wells

art.	Width	Length	Lbs	Well Dia
41585-02	3 ⅞"	5 ⅞"	0.3	2 ⅜"

Compatible with mini glass jars: 41589-08, 41589-14, 41589-16 and 41589-22.



Natural Slate with Three Wells

art.	Width	Length	Lbs	Well Dia
41585-03	3 ⅞"	11"	1.1	2 ⅜"

Compatible with mini glass jars: 41589-08, 41589-14, 41589-16 and 41589-22.

GLASS JARS



Perfect for the sterilization and pasteurization of any product, fruit, vegetables, but also meat, fish, foie gras or delicatessen products. They are suitable for serving jams and sauces: they also look beautiful on the table. They are perfect for cooking and serving on the table. They are 100% pure glass, so they do not release harmful substances into food, they resist very high temperatures (up to 200°C in the oven), they can be washed in the dishwasher (including seal).





Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-08	2 3/8"	2 1/8"	2 3/4	3.7



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-14	2 3/8"	2 3/4"	4 3/4	4.3



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-16	2 3/8"	3 1/8"	5 1/2	4.7



Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-20	3 1/2"	2 3/8"	6 3/4	6.7



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-22	2 3/4"	3 1/8"	7 1/2	4.9



Glass Jar & Lid, Set of 2

art.	Dia	Ht.	Oz	Lbs
41589-58	4 3/8"	4 3/8"	19 1/2	2.1



Glass Jar & Lid, Set of 3

art.	Dia	Ht.	Oz	Lbs
41589-37	4 3/8"	3"	12 1/2	2.5



Gaskets, Set of 10

art.	Dia	Lbs	fits
41589-AA	2⅜"	0.1	41589-08-14-16-22-25-50-99
41589-BB	3⅝"	0.1	41589-20
41589-CC	4⅜"	0.2	41589-37-58

These rubber gaskets are used in combination with stainless steel clamps to seal glass jars and maintain contents fresh. Use during the canning process or in standard storage.



Hermetic Jar Covers, Set of 5

art.	Dia	Lbs
41589-AC	2⅜"	0.1



Cover Clamps, Stainless Steel, Set of 8

art.	Lbs
41589-AB	0.1

These stainless steel clamps are used to fasten the lids and gaskets to glass jars and carafes. They will fit jars 41589-08, 41589-14, 41589-16, 41589-22, 41589- 20, 41589-37 and 41589-58, and carafes 41589-25, 41589-50 and 41589-99.



Mini Jar Holder, 3 Compartments

art.	Width	Length	Ht.	Lbs	Color
A4982522	2⅝"	8¾"	4⅛"	0.4	Stainless Steel
A4982523	2⅝"	8¾"	4⅛"	0.4	Copper
A4982524	2⅝"	8¾"	4⅛"	0.4	Black

Available in three finishes, stainless steel, copper and matte black, these versatile stands were created for the Paderno World Cuisine mini glass jars. The contemporary design offers an updated look for any setting, and offers the convenience of serving multiple sauces, toppings, appetizers and much more, in an organized way. They are dishwasher-safe and ideal for restaurants, bars and buffets settings. Use with jars 41589-08, 41589-14 or 41589-16.



TABLETOP SERVING ITEMS & ACCESSORIES



**Juice Pitcher with Ice Insert, Acrylic**

art.	Dia	Ht.	Qts	Oz	Lbs
44992-03	10 ¼"	11 ¾"	3	101 ½	1.8

**Juice Pitcher with Lid, Acrylic**

art.	Dia	Ht.	Qts	Oz	Lbs
44992-02	6 ½"	10 ¼"	2 ½	67 ¾	1.6

**Toast rack**

art.	Width	Length	Ht.	Lbs
41599-08	4 ¾"	7 7/8"	2 ¼"	0.6

This toast rack will hold eight slices of bread and is constructed of 18/10 stainless steel. Holds toast upright and easy to reach on the breakfast table.

**Egg Cup, Melamine, Set of 4**

art.	Dia	Ht.	Lbs
41597-04	3 ¾"	¾"	0.3

This set of four egg cups is used to hold soft-boiled eggs and make a nice presentation at the breakfast table. Made of durable, scratch and stain-resistant melamine.

**Butter Cup with Stainless Steel Dome**

art.	Dia	Ht.	Lbs
41561-09	3 ½"	2 ¾"	0.5

This porcelain butter server is a perfect way to serve spreadable butter. The stainless steel dome lid has a mirror-finish that will add a touch of elegance to any meal.

**Lion's Head Soup Bowl, Porcelain**

art.	Dia	Oz	Lbs
44379-05	4 ¾"	17	0.9

The iconic lion's head bowl is a classic way to serve French onion soup. The bowl, made of porcelain, retains heat well to keep contents hot, and can also withstand the high-temperature required to melt and brown the bread and cheese topping. Dishwasher-safe.

**Splayed Round Polyrattan Bread Basket**

art.	Dia	Ht.	Lbs
42948-18	7 ½"	2 ¾"	0.1
42948-20	7 7/8"	2 ¾"	0.2
42948-25	9 7/8"	2 ¾"	0.2

**Round Bread Basket**

art.	Dia	Ht.	Lbs
42935-19	7 ½"	3 ½"	0.3
42935-26	10 ¼"	3 ½"	0.4



TABLETOP



Round Polyrattan Bread Basket

art.	Dia	Ht.	Lbs
42944-23	9"	2 ¾"	0.3



Oval Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42945-27	5 7/8"	9"	2 ½"	0.4



Oval Bread Basket

art.	Width	Length	Ht.	Lbs
42945-18	7 7/8"	10 5/8"	3 7/8"	0.1
42945-23	5 1/8"	7 1/8"	2 ½"	0.2



Round Canvas Bread Basket, Beige

art.	Dia	Ht.	Lbs
42875-17	6 ¾"	3 1/8"	0.2
42875-20	7 7/8"	3 ½"	0.3

This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Round Canvas Bread Basket, Black

art.	Dia	Ht.	Lbs
42875B17	6 ¾"	3 1/8"	0.2
42875B20	7 7/8"	3 ½"	0.3

This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Oval Canvas Bread Basket, Beige

art.	Width	Length	Lbs
42876-20	5 ½"	7 7/8"	0.2
42876-25			0.3

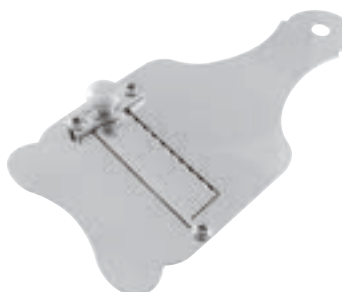
This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Oval Canvas Bread Basket, Black

art.	Width	Length	Ht.	Lbs
42876B20	5 7/8"	7 7/8"	2 ¾"	0.2
42876B25	7 1/8"	9 7/8"	3 ½"	0.4

This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Truffle Slicer, Serrated, Stainless Steel

art.	Width	Length	Lbs
A4982211	3 3/8"	7 3/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Slicer, Serrated, Olivewood

art.	Width	Length	Lbs
A4982212	3 1/2"	7 7/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Slicer, Stainless Steel

art.	Width	Length	Lbs
A4982213	3 3/8"	7 3/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Slicer, Olivewood

art.	Width	Length	Lbs
A4982214	3 1/2"	7 7/8"	0.3

The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Shaver, Stainless Steel

art.	Width	Length	Lbs
48237-00	3 3/8"	6 3/4"	0.3

The flat, smooth plane of this paddle-like device is designed for producing paperthin slices of truffles. It has an adjustable blade to produce varying thicknesses.



Truffle Jar

art.	Dia	Ht.	Lbs
48237-99	2 3/8"	1 3/4"	0.3

This small polycarbonete jar is used to store and transport truffles. The container is transparent, allowing the precious item to be shown without needing to be handled. Use with the included plastic bag to heat-seal the jar and minimize weight-loss. This process will also extend the life and precious flavors and scents of the truffle. Do not use the bag with a vacuum sealer.

SS

PC



TABLETOP



SS

Mini Salt and Pepper Shakers, Set of 2

art.	Dia	Ht.	Lbs
42924-02	2"	2 1/2"	0.4

These small shakers are ideal for tables with limited space or for individual use. The set includes two glass shakers that hold approximately 1oz of salt or pepper, each, with stainless steel tops. Dishwasher-safe.



SS

Mini Square Salt and Pepper Shakers, Set of 2

art.	Width	Length	Ht.	Lbs
42927-02	1 1/8"	1 1/8"	2"	0.2

Small shakers are ideal for tables with limited space or for individual use. The set includes two glass shakers that each hold approximately 1/2 oz of salt or pepper, with stainless steel tops. Dishwasher-safe.



Salt and Pepper Shaker with Stainless Steel Top

art.	Oz	Lbs
42928-00	1 3/4	0.3

Made of glass with a stainless steel top, this tower-shaped shaker features universal perforations that allow salt or pepper to pass through without clogging. Holds approximately 1oz. Sold individually.



SS

Salt and Pepper Shakers, Set of 12

art.	Dia	Ht.	Lbs
42926-12	1 1/8"	3 1/2"	1.9

Great for busy restaurants, this pack includes 12 shakers with universal tops that work with salt or pepper. The base is made of clear glass and the top is made of stainless steel.



SS

Oil and Vinegar Atomizers, Set of 2

art.	Dia	Ht.	Oz	Lbs
41635-02	1 5/8"	6 3/8"	3 3/4	1.2

This reusable atomizer set is an excellent way to improve flavors during cooking, or at the table, while keeping additional calories at a minimum. The narrow bottles are easily gripped with a single hand and the easy-to-use aerosol-style pump dispenses a fine mist of oil or vinegar with the simple push of a button. The tops are made of stainless steel with plastic nozzles. Can be used with liquids such as oil, vinegar, pulp-free citrus juice and wine. Tops are not dishwasher-safe.



SS

Oil Can, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A4178005	3 1/4"	5 3/8"	16.9	0.7
A4178100	3 1/4"	7 1/2"	33.8	1.2

Stainless steel oil dispensers protect the flavor of cooking oils by preventing exposure to light. Equipped with a hinged-lid that opens and closes easily, this style features a plastic drip-free spout for accurate pouring, and a large mouth for easy filling and cleaning. Hand wash.



SS

Oil Dispenser, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A4178050	3 3/8"	7"	16.9	0.6
A4178010	4 1/2"	8 3/8"	33.8	1.2

Stainless steel oil dispensers protect the flavor of cooking oils by preventing exposure to light. The handle is wide for a comfortable hold, and the spout is tapered to control the flow of oil when drizzling over dishes and breads. 18/10 stainless steel. Hand wash.





PP

Polyrattan Flatware/Breadstick Basket

art.	Dia	Ht.	Lbs
42584-01	4 ¾"	5 ⅞"	0.3



PP

Polyrattan Rectangular Flatware/Bread Basket

art.	Width	Length	Ht.	Lbs
42584-02	3 ⅞"	10 ⅝"	1 ¾"	0.2



PP

Polyrattan Four Compartment Flatware Basket

art.	Width	Length	Ht.	Lbs
42584-04	12 ¾"	20 ⅞"	2 ½"	2.4



SS

Tablecloth Clips, Stainless Steel, Set of 4

art.	Width	Length	Ht.	Lbs
42953-04	½"	2"	1 ¾"	0.2

Simple to use, tablecloth clips are a must-have for outdoor events. The clips easily slide onto covered tables, ensuring that tablecloths stay in place during windy conditions. Fits on tabletops up to 1½" thick. Made of stainless steel, set of 4.



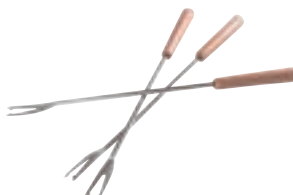
SS

ABS

Crumb Scraper

art.	Lbs
42593-00	0.1

Easily removes crumbs from table in one sweeping motion. Made of oak and stainless steel.

**Fondue Forks with Wood Handle, Set of 6**

art.	Width	Length	Lbs
A4982205	¼"	9 ½"	0.3

This set of 6 fondue forks is ideal for securing pieces of bread, meat or fruit for sweet or savory fondue dipping. The stainless steel, double-pronged forks have wooden handles with individually colored tops so that dinner guests can keep track of their forks. Hand-washing recommended.

**Dipping Forks, Set of 6**

art.	Length	Lbs
15428-06	10 ¼"	0.3

Replacement forks for fondue set #15430-11.

**Cheese Fondue Set**

art.	Dia	Ht.	Lbs
41311-00	8 ⅝"	6 ⅞"	4.8

This 10-piece ceramic cheese fondue set comes with a 1-Qt ceramic pot, 6 color coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a wood base. The pot dimensions are Dia 8"xH 2½", and the overall height is 7".





SS

Meat Fondue Set, Stainless Steel

art.	Dia	Ht.	Lbs
41312-00	7 7/8"	7 1/8"	2.8

This 10-piece stainless steel meat fondue set comes with a 1½ QT black pot, 6 color-coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a chromed steel tray base. The pot dimensions are Dia 5 5/8"xH3 3/4", and the overall height is 8 1/2".



Copper Fondue Set

art.	Dia	Ht.	Lbs	des
15430-11	6 1/4"	10 1/4"	6	-
	6 7/8"	4 3/8"		Base
	6 1/2"	3 3/4"		Insert
	6 1/4"	4 1/2"		Stand

Lightly-hammered copper fondue sitting on a sturdy iron stand. Porcelain insert capacity when filled to inner line 32 ounces. The set comes with a burner and six forks.



SS

Fondue Burner, Replacement

art.	Dia	Ht.	Lbs
44220-AA	3 1/8"	1 7/8"	0.2



Enamel Steel Mussel Serving Pot Set

art.	Dia	Length	Overall L.	Lbs
42414-05	5 3/8"	3 1/2"	1.1 lb.	1.1
42414-10	7 1/8"		2.2 lb.	1.6
42414-15	7 7/8"		3.3 lb.	2.2
42414-20	9 1/2"		4.4 lb.	3.0

This two-piece serving set includes a deep pot that is used to hold cooked mussels and their delicious broth, plus a lid that can be used to hold empty mussel shells. Each piece is made of steel with a shiny black enameled finish and a stainless steel rim. Not stovetop or oven-safe. Dishwasher-safe.



SS

4-Skewer Stand, Stainless Steel

art.	Dia	Ht.	Lbs
42417-22	8 5/8"	18 1/8"	1.3
A4982144	Spare Skewers 15 3/4"		0.1

The skewer, designed to go straight from the grill to the table, usually holds assorted foods to create a dish by itself. This stainless steel set is comprised of four skewers and a hanger stand. For replacement skewers see item #A4982144. Sold individually.



SS

Skewer Holder Clips, Set of 6

art.	Width	Length	Lbs
A4982105	1 3/4"	4"	0.2

This set of six stainless steel skewer clip holders will fit on any plate, coupe or rimmed, and dish for an original and attractive presentation. A maximum 12" skewer length is recommended.

**Vertical Skewer Stand**

art.	Width	Length	Ht.	Lbs
A4982546	4 ¾"	17 ¾"	11 ¼"	1.3

This beechwood stand is an original and attractive way to present meat and vegetable skewers at any table. The stainless steel frame attach to the lightly-oiled bases magnetically, making it easy to remove for assembling and cleaning, while ensuring that the holders will not tip over. The base is also slightly indented to catch drippings from food, and feature a convenient space for a ramekin (not included). The holder accommodates up to five skewers. Handwash beechwood bases and dry immediately. Skewers are not included. Use with Paderno World Cuisine item #42511-25.

**Lobster Cracker, Aluminum**

art.	Length	Lbs
48240-00	5 ½"	0.2

**Lobster Pick, Stainless Steel**

art.	Length	Lbs
48238-00	7 ⅞"	0.1

This tool facilitates the extraction of lobster meat. It can also be used with other shellfish, such as crab.

**Escargot Dish, Stainless Steel**

art.	Dia	Lbs
41687-06	6 ⅞"	0.5
41687-12	8 ⅞"	0.5

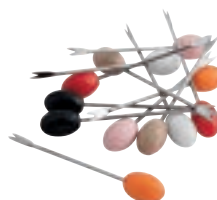
**Lobster Cracker, Stainless Steel**

art.	Length	Lbs
48239-00	7 ⅞"	0.4

**Sea Urchin Cutter, Stainless Steel**

art.	Dia	Length	Lbs
48286-68	2 ⅜"	9"	0.5

This tool was crafted with the unique task of cutting through sea urchin in mind. It is the only tool available that can perform this task flawlessly. Made of stainless steel, it is durable and is built to last a lifetime.

**Snail & Hors d'Oeuvre Forks, Set of 12**

art.	Lbs
41686-12	0.1

This little two-prong fork will extract escargot from its shell, and can also double as an hors d'oeuvre or cocktail pick.

**Low Seafood Tray Holder**

art.	Dia	Ht.	Lbs	Top Dia
A4159124	9 ½"	4"	0.6	6 ⅝"

SS

SS

SS

SS

SS



TABLETOP



Seafood Tray Holder

art.	Dia	Ht.	Lbs	Top Dia
A4159126	10"	7 1/8"	0.6	7 1/8"



Low Seafood Tray Holder, Black

art.	Dia	Ht.	Lbs	Top Dia	col.
A415924B	9 1/2"	4"	0.8	6 5/8"	●



Seafood Tray Holder, Black

art.	Dia	Ht.	Lbs	Top Dia	col.
A415925B	10"	7 1/8"	0.8	8 1/4"	●



Low Seafood Tray Holder, Copper

art.	Dia	Ht.	Lbs	Top Dia	col.
A415924C	9 1/2"	4"	0.8	6 5/8"	●



Seafood Tray Holder, Copper

art.	Dia	Ht.	Lbs	Top Dia	col.
A415925C	10"	7 1/8"	0.8	8 1/4"	●



Seafood Platter Turntable Aluminum

art.	Dia	Ht.	Lbs
A4982330	8 3/4"	1/2"	0.5

Serving a large group is easy with this rotating base. Designed to be used with a seafood stand and seafood platter, the base turns making food easily accessible to each dinner guest. The top has four rubber grips that keep the platter in place, and the bottom has four rollers that turn smoothly. Use with stands #A4159126 and #A4159124, and seafood tray series 41591.



Seafood Tray, Aluminum

art.	Dia	Ht.	Lbs
41591-32	12 5/8"	2 3/8"	1.5
41591-36	14 1/8"	2 3/8"	1.7
41591-40	15 3/4"	2 3/8"	2.5
41591-45	17 3/4"	2 3/8"	2.7

This heavy rolled-edge aluminum tray has high sides for containing ice and for layering seaweed to top with fresh seafood.



Stainless Steel Purse Holder

art.	Width	Length	Lbs
41559-04	1 7/8"	4 1/2"	0.1

Made of stainless steel, this holder offers a safe and convenient way to hold purses and bags in restaurants, bars and cafés. The discreet top swivels and can easily be hooked onto tabletops or stored flat when not in use. Can hold up to approximately 10 pounds, clearance is 2 1/4".

SS

**Wine Bucket, Aluminum**

art.	Dia	Ht.	Lbs
41501-20	7 7/8"	8 1/4"	1.2

**Wine collar, chromed**

art.	Dia	Lbs
41511-00	2"	0.1

This extremely convenient ring sits on the neck of a wine bottle, discreetly catching the last drop after serving.

**Brandy Warmer, Palladium**

art.	Ht.	Lbs
41678-14	5 3/4"	0.7

This aerial digestif warmer is designed to warm brandy and cognac, which reveal their true aromas when brought to an appropriate temperature. Made of thick stainless steel wire, the holder sets a rounded glass over a small flame at just the right angle that provides the necessary heat. The holder includes a stainless steel burner with a wick that can be lit with a small amount of standard lamp oil. Glass is not included.

**Bottle Cooler, Stainless Steel and Copper**

art.	Dia	Ht.	Lbs
41508C12	4 3/4"	7 3/8"	1.4

This insulated wine bottle cooler is made of hammered stainless steel and plated with copper for an elegant look. The double-wall design will keep bottles cool without leaving droplets of moisture behind, as often happens with most wine buckets. Fits most standard 750mL bottles. Not dishwasher-safe.



SS

**Wine Taster, Stainless Steel**

art.	Dia	Lbs
41499-08	3 3/8"	0.2

This traditional sommelier cup is made of stainless steel.

SS

**Champagne Saber, Stainless Steel**

art.	Length	Lbs
41496-40	15 3/4"	5.1

The champagne saber is a blunt-edge sword that is used to open champagne bottles during ceremonial occasions. The saber is run along the body of the bottle to separate the collar from top of the neck, leaving the bottle open and ready to pour. The cork and collar remain together after separating from the neck. Overall length is 21".



DISPLAY & PRESENTATION

BUFFET



INDIVIDUAL PORTION APPETIZER SPOONS



This series of Paderno World Cuisine serving pieces offers a variety of functional and versatile items that can be used to serve any type of cuisine. The selection includes several unique shapes, as well as traditional, Asian-inspired designs, in polished or matte finishes. They are made of melamine, a durable, break-resistant material that is perfect for indoor and outdoor use and is easy to maintain. Dishwasher-safe; do not microwave.



MF

Individual Portion Appetizer Spoon, Melamine

art.	Size	Length	Lbs	col.
44850-11	4 3/8" x 1 3/4"	4 3/8"	0.01	○
44850B11	4 3/8" x 1 3/4"	4 3/8"	0.1	●



MF

Leaf Appetizer Spoon, Melamine

art.	Size	Length	Lbs	col.
44850-12	4" x 1 3/4"	3 7/8"	0.1	○
44850B12	4" x 1 3/4"	3 7/8"	0.1	●
44850G12	4" x 1 3/4"	3 7/8"	0.1	●



PVD

SS

Tasting Spoon, Stainless Steel

art.	Length	Lbs	des.	col.
42988-99	3 7/8"	0.1	Stainless Steel	●
42988C99	4 3/4"	0.1	Copper	●
42988G99	4 3/4"	0.1	Gold	●



MF

Appetizer Plate with Tab, Melamine

art.	Width	Length	Ht.	Lbs	col.
44844-01	3 3/4"	3 3/4"	5/8"	0.2	○





MF

Leaf Dish, Melamine

art.	Width	Length	Ht.	Lbs
44835-45	9 1/2"	17 3/4"	1"	1.6
44835-53	11 3/8"	20 7/8"	1"	2.6

It is ideal for sushi or side dishes. It is dishwasher safe and very durable. This platter adds an authentic touch to any Asian dish. Unless you try to pick it up you would never think that it was anything other than porcelain. It is extremely resistant to breakage and has a glossy finish. It has four rubber feet to avoid slipping. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



MF

Round Platter, Melamine

art.	Dia	Ht.	Lbs
44845-38	15"	3/4"	2.4

Constructed of acrylic, this roll-top dome cover opens and closes easily for quick access to food, and to keep food fresh. It pairs with melamine platter #44845-38.



W

Stand, Wood

art.	Dia	Ht.	Lbs
41445-05	7 7/8"	4 1/8"	1.1
41445-06	12"	5 7/8"	1.9
41445-07	12"	7 7/8"	2.5

Acacia wood.



W

Stand, Wood

art.	Width	Length	Ht.	Lbs
41445-09	6 3/8"	20 7/8"	7 7/8"	2.1

Acacia wood.



Rectangular Stand, Two-Way, Black

art.	GN	Width	Length	Ht.	Lbs
44840-55	1/1-2/4	12 3/4"	20 7/8"	6 3/8"	2.5
44840-56	1/2-1/4	10 3/8"	12 3/4"	6 3/8"	1.8
44840-57	1/3-2/3	12 3/4"	13 7/8"	6 7/8"	2.1

This two-way frame was designed to accommodate two sizes of hotel pans. Place with the largest side in a horizontal position to hold bigger pans, or stand with the long sides upright to elevate smaller pans. Perfect for any buffet, the assorted sizes create varying heights and widths that add visual interest to settings when used together. The sturdy frames are made of steel with a matte, powder-coat finish. Wipe to clean, not dishwasher-safe.

POLYPROPYLENE BASKETS



This selection of Paderno World Cuisine baskets is made of polyrattan, a composite plastic that has the appearance of traditional wood, but is woven from food-safe, BPA-free synthetic fibers. The material is ideal for long-lasting baskets, as it is both water and UV-resistant to keep its color shade and shape. Polyrattan is dishwasher, microwave and freezer-safe, making it easy to clean and maintain. These baskets are perfect for display, organization or gift-giving.



Bread Basket, Large Round, Polyrattan

art.	Dia	Ht.	Lbs
42968-38	15"	3 7/8"	0.9



Buffet Basket, Round, Polyrattan

art.	Dia	Ht.	Lbs
42969-31	14 5/8"	4 3/4"	0.8



Buffet Basket with Handles, Round, Polyrattan

art.	Dia	Ht.	Lbs
42969-36	14 3/8"	4 3/4"	0.8



Buffet Basket, Square, Polyrattan

art.	Width	Length	Ht.	Lbs
42967-43	15 3/4"	16 1/8"	9 7/8"	2.2

With stainless steel wire frame.





Bread Basket - Hotel Pan Sizes

art.	GN	Width	Length	Ht.	Lbs	col.
42967-13	1/1	12 ¾"	20 ⅞"	3 ⅞"	1.3	●
42967-14	1/2	10 ⅜"	12 ¾"	3 ⅞"	0.7	●
42967-15	1/3	6 ⅞"	12 ¾"	3 ⅞"	0.6	●



Buffet Basket, Rectanular, Poly rattan

art.	Width	Length	Ht.	Lbs
42967-53	12 ⅝"	20 ⅞"	6 ⅞"	1.5

With stainless steel wire frame.



Bread Basket, Oval, Poly rattan

art.	Width	Length	Ht.	Lbs
42936-28	6 ¼"	11"	3 ⅜"	0.3



Bread Basket, Rectanular, Poly rattan

art.	Width	Length	Ht.	Lbs
42947-30	8 ⅝"	11 ¾"	2 ¾"	0.3
42947-40	11 ⅜"	16 ⅞"	2 ¾"	0.7



Baguette Basket

art.	Dia	Ht.	Lbs
42967-35	13 ¾"	16 ½"	1.8

With stainless steel wire frame.



Bread Basket, Rectanular, Poly rattan

art.	Width	Length	Ht.	Lbs
42936-23	7 ½"	9"	3 ½"	0.4



Bread Basket, Oblong, Poly rattan

art.	Width	Length	Ht.	Lbs
42946-23	3 ⅞"	9"	2 ⅜"	0.2
42946-37	5 ⅞"	14 ¾"	2 ¾"	0.3



Bread Basket, Round, Black, Poly rattan

art.	Dia	Ht.	Lbs
42461-35	13 ¾"	7 ⅞"	2.1

This poly rattan basket is reinforced with a metal frame and can be used alone or with roll-top cover #42452-35 (not included). It is an excellent addition to any buffet display.



SAN

Roll-Top Cover for Bread Basket, Black

art.	Dia	Lbs
42452-35	15"	2.5

This roll-top dome cover fits basket #42461-35. It can be easily opened for access to contents, and easily closed to maintain food fresh. Made of PPMA.



Egg Basket, keeps warm, Fabric-lined Rattan

art.	Dia	Ht.	Lbs
42949-26	10 1/4"	6 3/4"	0.8

This insulated basket has a hinged lid attached and is sure to keep bread or hardboiled eggs warm. Made of rattan, this item is excellent for buffets.



W

Bread Box, Beechwood

art.	Width	Length	Ht.	Lbs
42874-01	10 1/4"	13 3/8"	4 7/8"	2.4
42874-02	10 1/4"	13 3/8"	7 7/8"	3.4

Ideal for buffets and other elaborate displays, these beechwood crates can accommodate a variety of breads, from small rolls to large loaves. The contemporary design features grid-pattern walls that also allow visibility to contents. Wipe to clean.



W

Pretzel/Sausage Stand, Beechwood

art.	Dia	Ht.	Lbs
42870-50	8 5/8"	19 5/8"	2.3

This wooden stand creates a convenient display for pretzels and linked sausages. The stand has six alternating arms on which to hang food.





SAN

Roll-top cover

art.	Dia	Ht.	Lbs
41447-38	15"	7 7/8"	2.5

Constructed of acrylic, this roll-top dome cover opens and closes easily for quick access to food, and to keep food fresh. It pairs with melamine platter #44845-38.



SAN

SS

Food Display Set, Cold, 5-piece

art.	Dia	Ht.	Lbs
41447-05	15"	9 1/2"	7.3

The Cooling Display Set is ideal when serving temperature-sensitive foods in buffet lines or gatherings. Made of stainless steel, the base and platter come apart to accommodate two removable ice packs (included). The roll-top Plexiglas dome can be opened easily for quick access to food.



SS

Tray, Stainless Steel

art.	GN	Width	Length	Lbs
42451-11	1/1	12 3/4"	20 7/8"	2.6
42451-12	1/2	10 1/2"	12 1/2"	1.3

It is used for serving pieces at buffets, cafeterias and large events.



PE

Cutting Board, Black, Polyethylene

art.	GN	Width	Length	Lbs
42460-06	1/1	12 3/4"	20 7/8"	5.5

This polyethylene board is a standard full size. It can be used alone or with 1/1 displays. Dishwasher-safe.



MF

Bowl, Black, Melamine

art.	Dia	Ht.	Oz	Lbs	col.
44837B05	5 1/2"	2 1/2"	17	0.4	●
44837B25	9"	4 1/8"	84 1/2	1.3	●

It is extremely versatile and very durable. It can be used for a variety of things from preparing to serving. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



MF

Bowl, White, Melamine

art.	Dia	Ht.	Oz	Lbs	col.
44837-05	5 1/2"	2 1/2"	17	0.4	○
44837-25	9"	4 1/8"	84 1/2	1.3	○

It is extremely versatile and very durable. It can be used for a variety of things from preparing to serving. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Bowl, Glass

art.	Dia	Lbs
41425-AA	2 ¾"	0.2
41405-AA	5 ½"	0.6
41400-AA	9"	2

These versatile glass bowls are the perfect addition to any kitchen. They can be used for simple and elegant presentations in buffet lines, and are also durable and heavy-duty enough to be used as traditional mixing bowls. Can be displayed with Chrome Bowl Holders #41912-03 and #41912-04.



PC

Lid for Bowl, Airtight Cover

art.	Dia	Lbs
42452-14	5 ½"	0.4
42452-23	9"	0.9

Constructed of polycarbonate, this lid easily opens and closes allowing for quick access to contents, while still protecting them from contaminants. Use with the white or black melamine bowls, or the glass bowls. Item numbers are: 44837-05, 44837-25, 44837B05, 44837B25, 41405-AA and 41400-AA.



AY

Lid for Bowl, Hinged

art.	Length	Lbs
42453-23	9"	0.7



AY

Lid for Bowl, Hinged

art.	Dia	Lbs
41405-AB	5 ½"	0.2



AY

PC

SS

Cold Food Server with Ice Pack

art.	Dia	Ht.	Oz	Lbs
41448-10	5 ½"	4 ½"	33 ¾	1.3

This set was designed to keep condiments, sauces and toppings cool in buffet lines. The stainless steel base houses a removable ice pack (included) that sits beneath the container and will keep food fresh outside of the refrigerator. The set also includes a notched, hinged lid that opens and closes easily, and accommodates serving utensils (not included).



AY

PC

SS

Cold Food Server with Ice Pack

art.	Dia	Ht.	Oz	Lbs
41448-40	8 ⅝"	7 ⅞"	135 ¼	4.8
41910-AL	Cooling Pack			0.7

This set was designed to keep condiments, sauces and toppings cool in buffet lines. The stainless steel base houses a removable ice pack (included) that sits beneath the container and will keep food fresh outside of the refrigerator. The set also includes a notched, hinged lid that opens and closes easily, and accommodates serving utensils (not included).



BUFFET



Bowl Set with Lids & Stand, Chrome Plated

art.	Width	Length	Ht.	Lbs
41442-03	9 ½"	24"	13 ¾"	13.9

This set is great for buffets. The chromed stand is elevated to save space and accommodates three 9" glass bowls, each with an approximate 3qt capacity. The set also includes three hinged, polycarbonate lids. Replacement bowls are #41400-AA.



Three-Tier Buffet Ladder & Medium Bowl, Chrome Plated

art.	Width	Length	Ht.	Lbs
41912-03	11 ¾"	11 ¾"	18 ⅞"	9.5

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, four 5½" glass bowls, each with an approximate 0.65qt capacity, and four hinged polycarbonate lids with notches to accommodate serving spoons. It is ideal for serving condiments, sauces and toppings. Replacement bowls are #41405-AA. Serving utensils are not included.



Four-Tier Buffet Ladder & Medium Bowl, Chrome Plated

art.	Width	Length	Ht.	Lbs
41912-04	11 ¾"	11 ¾"	18 ⅞"	10.4

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, six 5½" glass bowls, each with an approximate 0.65qt capacity, and six hinged polycarbonate lids with notches to accommodate serving spoons. It is ideal for serving condiments, sauces and toppings. Replacement bowls are #41405-AA. Serving utensils are not included.



Four-Tier Ladder & Large Bowl, Chrome Plated

art.	Width	Length	Ht.	Lbs
41913-04	12 ¼"	15 ⅝"	26"	26.6

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, six 9" glass bowls, each with an approximate 3qt capacity, and six hinged polycarbonate lids with notches to accommodate serving spoons. It is ideal for serving cereals and salads. Replacement bowls are #41400-AA. Serving utensils are not included.



Condiment Tower with Frosted Acrylic Bins

art.	Width	Length	Ht.	Lbs
41911-02	9 ½"	7 ½"	11"	3.6
41911-03	9 ½"	7 ½"	16 ⅞"	4.8
41911-04	9 ½"	7 ½"	20 ⅞"	6.3

A must-have in coffee houses, cafeterias, buffets and snack bars, these sturdy condiment towers were designed to hold packets of ketchup, mustard, sugar and creamer, and many other condiment bar essentials. The stainless steel frame has a satin polish finish and the bins are made of frosted acrylic, providing for a contemporary look that will work in casual and upscale settings alike. Each bin is easy to remove and reinsert, and dishwasher-safe for easy cleaning. Bin capacity is approximately 1.1 Qts and measurements are: 7⅞" L x 6⅞" W x 4" H. Replacements are item #41911-AA.



Frosted Acrylic Bin

art.	Lbs
41911-AA	0.4

This is a replacement bin for Condiment Towers #41911-02, #41911-03 and #41911-04. Made of sturdy acrylic, each bin has three clips on the back and can easily be attached to the towers at varying heights. Dishwasher-safe.



SAN

SS

Cereal Dispenser, Polypropylene

art.	Width	Length	Ht.	Qts	Lbs
41810-04	6 7/8"	8 5/8"	20 1/2"	4.7	4.8

The Polypropylene Cereal Dispenser is ideal for buffets. The holding container has a capacity of 4.7 Qts and dispenses cereal with the simple turn of a knob. It sits on an elevated stainless steel base, ensuring enough space to place a bowl for serving. The stainless steel lid maintains freshness and is easy to remove for refilling.



SAN

SS

Cereal Dispenser Duo, Polypropylene

art.	Width	Length	Ht.	Qts	Lbs
41810-09	13 3/4"	8 5/8"	20 1/2"	4.7	9.4

This cereal dispensing set is ideal for large buffets. Equipped with two holding containers, each with a holding capacity of 4.7 Qts, it dispenses cereal with the simple turn of a knob. The containers sit on an elevated stainless steel base, ensuring enough space beneath each to place a bowl for serving. The stainless steel lids maintain freshness and are easy to remove for refilling.



SS

PP

Insulated Beverage Dispenser, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
41904-10	9 1/2"	16 1/2"	10	4.9

This stainless steel insulated beverage dispenser is perfect for any indoor and outdoor event. It is balanced on three sturdy legs and the lid has a handle for easy transportation. The flip-top spout ensures even and smooth dispensing. Great for hot and cold beverages.



SS

Air Pot, Push-button

art.	Dia	Ht.	Qts	Lbs
42406-35	7"	17"	3.5	4.3

This stainless steel airpot is perfect for any indoor or outdoor event. Beverages are easily dispensed by simply pushing down on the top button. The airpot includes a handle for easy transport. Great for hot and cold beverages.



SS

Air Pot, Push-button

art.	Dia	Ht.	Qts	Lbs
42400-19	9"	13"	2	3

This stainless steel airpot is perfect for any indoor or outdoor event. Beverages are easily dispensed by simply pushing down on the top button. The airpot includes a handle for easy transport. Great for hot and cold beverages.



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