

PADERNO[®]

STRONG TOOLS
FOR POWERFUL KITCHENS



USA CATALOG
2026



Ugo Akleh
guldrestaurant

PADERNO[®]



STRONG TOOLS
FOR POWERFUL KITCHENS

With over 100 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.

NEW WEBSITE, NEW EXPERIENCE.



SMOOTHER NAVIGATION
MORE RELEVANT CONTENT
TAILORED SERVICES FOR PROFESSIONALS
AN ENHANCED, SMART DIGITAL TOOL, DESIGNED
TO SUPPORT YOUR BUSINESS.

FOLLOW US



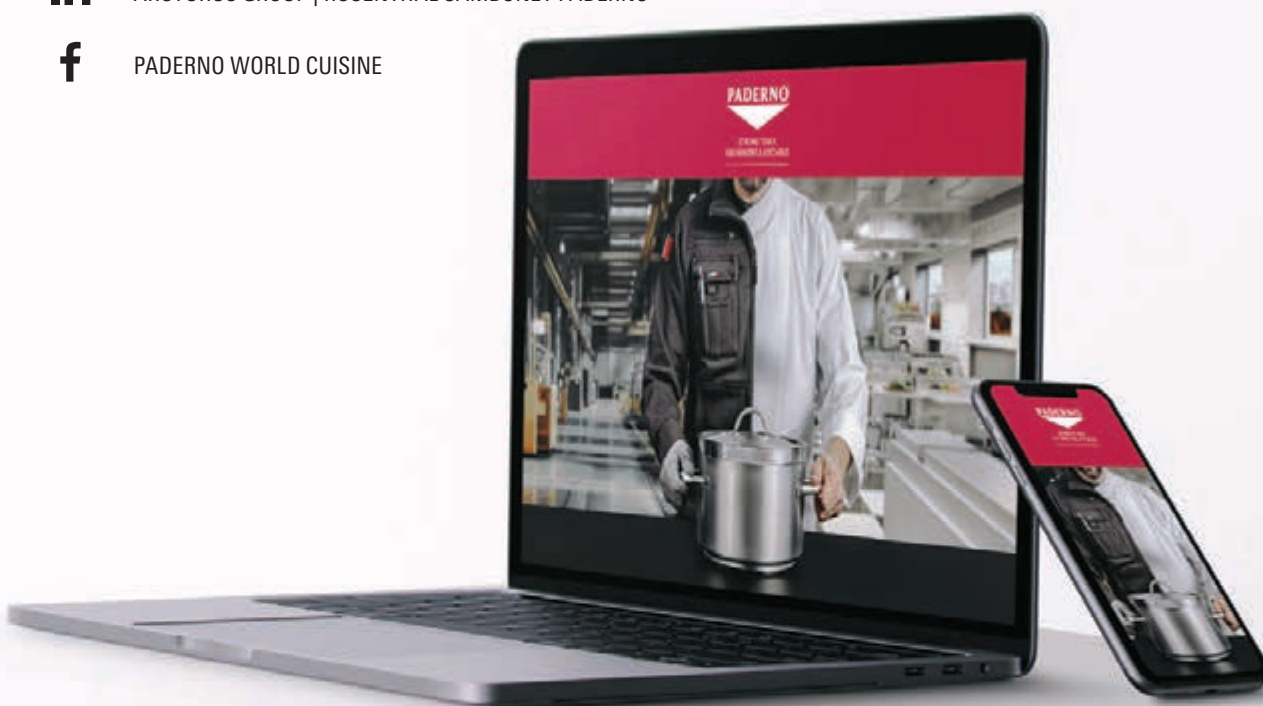
PADERNO_OFFICIAL



ARCTURUS GROUP | ROSENTHAL SAMBONET PADERNO



PADERNO WORLD CUISINE



100 YEARS ANNIVERSARY

**IN THE KITCHEN, EVERY DAY
IS A CHALLENGE.**

**SINCE 1925, WE HAVE FACED IT ALONGSIDE
YOU WITH PASSION AND DETERMINATION,
PROVIDING THE TOOLS TO TURN EVERY
NEW CREATION INTO A NEW MASTERPIECE.**

**BECAUSE OUR ESSENCE IS FORGED IN THE
STRONGEST AND MOST PRECIOUS ELEMENT
THAT HAS ALWAYS UNITED US: CARE.**

**100 YEARS OF PADERNO,
100 YEARS IN YOUR KITCHENS.**

THANK YOU.

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.

Chef Ugo Alciati, face of our 100 years communication campaign



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 Arcturus Group today brings together 10 of the most prestigious European brands in the tableware, kitchen, and home living sectors, establishing itself as one of the leading players in the industry.



ARCTURUS GROUP



sambonet



Thomas



Arthur Krupp®

GREEN & SUSTAINABILITY

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

CLEAN ENERGY

Our production site relies on a state-of-the-art, 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.



OVER 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 warehous 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

20.000

REFERENCES
IN STOCK

20.000

PIECES
PRODUCED
PER SHIFT

3

CHECKS
BEFORE EACH
SHIPMENT

95

SHIPMENTS
WITHIN 48 HOURS
FROM THE ORDER

40

MODELS
OF CUTLERY

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.

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".

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.

SISTEMA DI GESTIONE
AMBIENTALE CERTIFICATO



UNI EN ISO 14001:2015

SISTEMA DI GESTIONE
DELL'ENERGIA CERTIFICATO



UNI CEI EN ISO 50001:2018

UNI PDR 125
BUREAU VERITAS
Certification



SISTEMA DI GESTIONE
SICUREZZA CERTIFICATO



UNI EN ISO 45001:2023

SISTEMI DI GESTIONE
CERTIFICATI



UNI EN ISO 9001:2015
UNI EN ISO 22000:2018



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ECOVADIS SILVER MEDAL

The EcoVadis medals align with the ten principles of the United Nations Global Compact, the conventions of the International Labour Organization (ILO), the GRI (Global Reporting Initiative) standards, and the ISO 26000 standard. The evaluation examines 21 sustainability criteria divided into four main themes: Environment, Labor Practices and Human Rights, Ethics, and Sustainable Procurement. Over 130,000 companies worldwide have been evaluated by EcoVadis.



LABORATORIO DI ANALISI
INTERNO CERTIFICATO



LAB CERTIFICATIONS

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.

EMPLOYEE WELFARE

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.



AT YOUR SERVICE



ITALIAN SHOWROOM

At our headquarters in Orfengo, we have a spacious, welcoming, and functional showroom. By appointment, we welcome you to come and experience firsthand the quality of our products.



US HEADQUARTER IN RANDOLPH, NEW JERSEY

The Rosenthal, Sambonet, Paderno US headquarter, is based in Randolph, New Jersey. The North American distribution hub is wholly owned, covering over 6,000 sqm (65,000 sq feet), housing 40 employees, sales offices, and a state-of-the-art warehouse with more than 15,000 products. The Outlet, opened in 2021, completes the facility and occupies over 140 sqm (1,500 sq feet). Inside, customers can explore a wide range of tableware, including pieces by iconic artists, alongside professional kitchen tools.

MIAMI SHOWROOM

In November 2022 coinciding with Miami Design Week, the US subsidiary is inaugurating an exclusive showroom located in the 'Magic City', the heart of the State of Florida. Approximately 250 sqm where all the Arcturus brands are displayed by a wide selection of table and kitchen range. A vibrant place where chefs, food & beverage managers, architects and interior designers can create new tailor-made projects, focused on Hospitality and Contract sector. A reference point also for cruise lines and the Caribbean market.

NEW YORK SHOWROOM

The Rosenthal, Sambonet, Paderno showroom at 41 Madison Avenue in Manhattan, in the Flatiron district (in the southern part of Manhattan) was opened in 2014. This showroom is located inside a building known for hosting various high-end design brands and homeware products. The company, chose this space to showcase their collections.

ARCTURUS LAB IN MILAN

In November 2022, the Group inaugurated its new showroom in the Bovisa area, redeveloping the old Officine Coppo - the place where the roots of Arcturus' history lie. A showroom intended to meet the international clientele, and where professionals, designers and architects can give life to kitchen and table projects, especially for the Contract sector.

CUSTOMER SERVICE

We offer you the expertise of our specialists to help you design and create the solution you are looking for. Our team members are highly trained to handle every commercial need and support you throughout the process. Contact us for assistance with purchases, tracking, and after-sales service.

DIGITAL TRANSFORMATION

We manage information about our products through a comprehensive database with accurate content and technical details, ready to meet all your needs. An online tool for fast and easy search and download.



INDEX



COOKWARE, POTS & PANS

20



GN HOTEL FOOD PANS

71



TOOLS & UTENSILS

86



CUTLERY

142



PASTRY & BAKEWARE

157



ETHNIC CUISINE & PIZZA

210



BAR TOOLS

241


























TABLE TOP & PRESENTATION

286

KEY LEGEND

ABS	Copolymer, acrylonitrile-butadiene-styrene	PA⁺_{plus}	Polyamide (nylon 6.6) with fiberglass
AG	Silverplated	PR	Porcelain
AQ PVD	Antique PVD	PC	Polycarbonate
AR	Natural slate	PE	Polyethylene
AY	Acrylic	PMMA	Polymethylmethacrylate, plexiglass
B	Bamboo	PPE	Phenylene ether-expanded polypropylene
BC	Bone china	PP	Polypropylene
BPA FREE	Without bisphenol A	PS	Polystyrene
FE	Metal	PVD	Physical vapor deposition
HDPE	High-density polyethylene	R	Natural rattan
MF	Melamine	SAN	Acrylonitrile-styrene copolymer
MS	Methylstyrene	SMMA	Styrene Methyl Methacrylate
NEW	New	SS	Stainless steel
NSF	NSF certified	VG	Vintage
PA	Polyamide (nylon)	VG PVD	Vintage PVD
		W	Wood

KEY LEGEND

	Suitable for electric stoves		GN size
	Suitable for glass-ceramic stoves		Battery powered
	Suitable for induction stoves		Hand wash
	Suitable for gas stoves		Do not use sharp objects
	For gluten free food		Do not use on open flames
	Coolable		Dishwasher safe
	Heated		No dishwasher safe
	Water resistant		Microwave safe
	NO water resistant		Oven safe
	With light		No microwave safe
	Food safe		No oven safe
	Stackable		



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



Sauce Pan

art.	Dia	Ht.	Qts	Lbs
12206-16	6 ¼"	3 ½"	1 ½	1.7
12206-18	7 ⅞"	3 ⅜"	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 ½"	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 ⅞	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 ½"	1 ¾	1.9
15606-20	7 ⅞"	4 ¾"	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 ⅜	3.6
15608-24	9 ½"	3 ⅞"	3 ¾	3.4
15608-28*	11"	3 ½"	2 ⅜	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 ½	4.6
15614-32*	12 ⅝"	2 ⅞"	4 ⅝	6.0

* With loop handle.



Sauce Pot

art.	Dia	Ht.	Qts	Lbs
15607-16	6 ¼"	3 ⅞"	1 ¾	2.0
15607-20	7 ⅞"	4 ¾"	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 ⅜	3.4
15609-24	9 ½"	3 ⅞"	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 ⅞"	3 ⅝	4.3
15615-32	12 ⅝"	2 ⅜"	5 ⅞	8.2



Oval Baker

art.	Size	Ht.	Qts	Lbs
15638-30	11 ¾" × 7 ⅞"	2"	1 ½	2.7
15638-35	13 ¾" × 9 ⅞"	2"	2 ½	3.5

NOT suitable for induction.



Lid

art.	Dia	Lbs
15661-16	6 ¼"	1.2
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 Saucepan

art.	Size	Ht.	Qts	Lbs
15338-38	15" x 9 7/8"	5 1/8"	13 3/4	8



Bake Roasting Pan

art.	Size	Ht.	Qts	Lbs
15343-36	15" x 11"	4 3/8"	11 5/8	7.8



Oval Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Lbs
15339-36	10 1/2"	15 1/8"	5 1/2"	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 1/8"	19 1/2"	6 1/8"	8.8

Lightly-hammered copper fish poacher includes a support rack. 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.



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.



Bain-marie With Porcelain

art.	Dia	Ht.	Lbs
15403-16	6 ¼"	6 ¾"	7.3



Mixing Bowl Frosted Finishing

art.	Dia	Lbs
15409-26	10 ¼"	2.2
15409-30	11 ¾"	2.5
15409-36	14 ¼"	3.8



Sugar Sauce Pan, Copper

art.	Dia	Ht.	Qts	Lbs
15406-16	6 ¾"	3 ⅝"	1 ¾	2.6
15406-20	8"	4 ⅛"	3 ⅜	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.



Zabaione Bowl

art.	Dia	Lbs
15407-16	6 ¼"	2.6
15407-20	7 ⅞"	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 ¾"	1 ½	1.7
A1551524	9 ½"	1 ¾"	2	2.6
A1551528	11"	2 ⅛"	3 ½	3.3
A1551532	12 ⅝"	2 ⅜"	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 3/4"	3 1/8"	32	1.0
A1550914	5 1/2"	3 1/2"	48	1.3
A1550816	6 3/8"	3 1/8"	56	1.6



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lbs
A1540712	4 3/4"	3 1/8"	32	1.0



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lbs
A1540410	4"	1 1/4"	8	0.5
A1540412	4 3/4"	1 3/8"	12	0.7
A1540414	5 1/2"	1 5/8"	22	0.9
A1540416	6 3/8"	1 5/8"	28	1.2



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lbs
A1550310	4"	1 1/4"	8	0.5
A1550312	4 3/4"	1 3/8"	12	0.7
A1550414	5 1/2"	1 5/8"	22	0.9
A1550416	6 3/8"	1 5/8"	28	1.2



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lbs
A1540510	4"	1 3/4"	12	0.6



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lbs
A1550410	4"	1 3/4"	12	0.6



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lbs
15226-07	2 3/4"	1 5/8"	5	0.4



Mini Copper Lid

art.	Dia	Ht.	Lbs
A1555510	4"	1 1/8"	0.3
A1555512	4 3/4"	1 1/4"	0.4
A1555514	5 1/2"	1 3/8"	0.5
A1555516	6 3/8"	1 1/2"	0.7



Copper Cleaner

art.	Dia	Ht.	Oz	Lbs
70208	2 1/2"	5 1/4"	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



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



- 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 ¾"	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 ¼" x 5 ½"	1 ½"	4	0.4



Casserole, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-12	5 ½"	2"	14	0.7
41210-13	6"	2"	20	0.9
41210-14	6 ¾"	2"	24	1.3



Rectangular Baker, Stoneware

art.	Size	Ht.	Oz	Lbs
41210-05	3 ¼" x 5 ½"	1 ½"	6	0.5



Crème Brûlée Dish, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-10	4 ¾"	1 ⅝"	6.5	0.4



Round Casserole, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-01	5 ½"	1 ½"	6	0.5



Crock with Lid, Stoneware

art.	Dia	Ht.	Oz	Lbs
41210-07	4 ½"	2 ⅞"	12	0.5
41210-08	5 ½"	3"	16	1.2

SERIES 12500 STAINLESS STEEL MINIATURES



Developed for Paderno World Cuisine, this 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.



Mini Sauce Pot, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250710	4"	2 3/4"	20	0.8
A1250712	4 3/4"	3 1/8"	32	1.0



Mini Sauté Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250810	4"	1 3/4"	12	0.6



Mini Sauté Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250811	4"	1 1/4"	8	0.5
A1250812	4 3/4"	1 3/8"	12	0.7
A1250814	5 1/2"	1 5/8"	22	0.9



Mini Rondeau, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250910	4"	1 3/4"	12	0.6



Mini Rondeau, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1250911	4"	1 1/4"	8	0.5
A1250912	4 3/4"	1 3/8"	12	0.7
A1250914	5 1/2"	1 5/8"	22	0.9
A1250916	6 3/8"	1 5/8"	28	1.2



Mini Sauce Pan, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A1251110	4"	2 3/4"	20	0.7
A1251112	4 3/4"	3 1/8"	32	1.0



Mini Lid, Stainless Steel

art.	Dia	Ht.	Lbs
A1256110	4"	1 1/8"	0.3
A1256112	4 3/4"	1 1/4"	0.4
A1256114	5 1/2"	1 3/8"	0.5
A1256116	6 3/8"	1 1/2"	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	5¼"	4"	2"	2.9



Mini White Oval Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17525W	5¼"	4"	2"	2.9



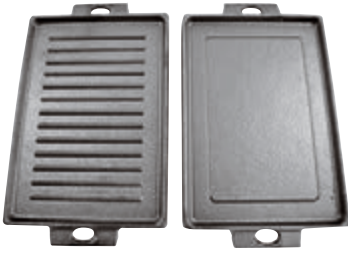
Mini Black Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17535B	5"	3 ½"	1 ¾"	5.3



Mini White Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Lbs
A17535W	5"	3 ½"	1 ¾"	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 ¼"	2 ¾"	29	3.7	●
A176210B	3 5/8"	1 7/8"	9	2.0	●
A176214B	5 ¼"	2 ¾"	29	3.7	●



Mini Dutch Oven, Orange Enamel

art.	Dia	Ht.	Oz	Lbs
A176314R	5 ¼"	2 ¾"	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 ¾"	4 ¾"	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.

ENAMELLED CAST IRON



Manufactured in Turkey from cast iron and liquid enamel with high standards and advanced technology. Three layers of beautiful porcelain enamel fired twice for maximum beauty, durability and cooking performance. Beautiful design and individual serving size offers delightful presentation options for your entrées, appetizers or tempting desserts.



Saucepot Round with Lid

art.	Dia	Oz	Lbs	Por.	col.
44201R10	3 7/8"	11.75	2.8	1	●
44201V10	3 7/8"	11.75	2.7	1	●
44201B10	3 7/8"	11.75	2.8	1	●
44201O10	3 7/8"	11.75	2.8	1	●
44201N10	3 7/8"	11.75	2.6	1	●



Saucepot Round with Lid

art.	Dia	Oz	Lbs	Por.	col.
44201R12	4 3/4"	18.5	3.9	1	●
44201V12	4 3/4"	18.5	3.8	1	●
44201B12	4 3/4"	18.5	3.8	1	●
44201O12	4 3/4"	18.5	4	1	●
44201N12	4 3/4"	18.5	3.8	1	●



Oval Saucepan with Lid

art.	Size	Oz	Lbs	Por.	col.
44202R12	4 3/4"x3 1/2"x2 3/8"	14.25	3.1	1	●
44202N12	4 3/4"x3 1/2"x2 3/8"	14.25	3	1	●



Mini Wok

art.	Dia	Ht.	Oz	Lbs	Por.
44270-16	6 1/4"	3 1/8"	25.25	3.2	1



Pan with Beechwood Platter

art.	Dia	Oz	Lbs	Por.
44247S16	6 1/4"	15	3.2	1-2



Round Pan

art.	Dia	Lbs	Por.
44234-12	4 3/4"	1.8	1
44234-16	6 1/4"	2.6	1-2



Blinis Pan, Non-Stick Aluminum

art.	Dia	Ht.	Lbs
16719-12	4 3/4"	3/4"	0.5



Blinis Pan, Steel

art.	Dia	Ht.	Lbs
11715-12	4 3/4"	3/4"	1

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



Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11101-16	6 ¼"	6 ¼"	3 ¾	2
11101-20	7 ⅞"	7 ⅞"	6 ½	3
11101-24	9 ½"	9 ½"	10 ½	4
11101-28	11"	11"	17 ½	7
11101-32	12 ½"	12 ½"	25 ¾	8
11101-36	14 ⅞"	14 ⅞"	38	14
11101-40	15 ¾"	15 ¾"	53	17
11101-45	17 ¾"	17 ¾"	74	22
11101-50	19 ⅝"	19 ⅝"	105 ⅝	33



Sauce Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11107-16	6 ¼"	4 ¾"	2 ¼	2
11107-20	7 ⅞"	5 ⅞"	4 ¼	3
11107-24	9 ½"	6"	6 ⅞	5
11107-28	11"	6 ⅞"	11 ½	7
11107-32	12 ½"	7 ⅝"	16 ½	10
11107-36	14 ⅞"	8 ½"	23 ¼	12
11107-40	15 ¾"	9 ⅝"	32 ½	19
11107-45	17 ¾"	10 ⅞"	46 ½	24
11107-50	19 ⅝"	12 ½"	66 ½	30



Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11109-16	6 ¼"	3"	1 ¾	2
11109-20	7 ⅞"	3 ¾"	2 ⅝	3
11109-24	9 ½"	3 ¾"	4 ½	5
11109-28	11"	4 ¾"	7	6
11109-32	12 ½"	5"	10 ½	9
11109-36	14 ⅞"	5 ½"	15	11
11109-40	15 ¾"	6 ⅞"	20 ⅝	16
11109-45	17 ¾"	6 ⅝"	28 ½	22
11109-50	19 ⅝"	7 ½"	39	27



Stock Pot with Tap, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11102-28	11"	11"	17 ½	8
11102-32	12 ½"	12 ½"	25 ¾	9
11102-36	14 ⅞"	14 ⅞"	38	14
11102-40	15 ¾"	15 ¾"	53	18
11102-45	17 ¾"	17 ¾"	74	22
11102-50	19 ⅝"	19 ⅝"	105 ⅝	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 ½"	3 ⅞"	1 ¼	2
11106-16	6 ¼"	4 ¾"	2 ¼	2
11106-20	7 ⅞"	5 ⅞"	4 ¼	3
11106-24	9 ½"	6"	6 ⅞	10
11106-28*	11"	6 ⅞"	11 ½	7
11106-32*	12 ½"	7 ⅝"	16 ½	10
11106-36*	14 ⅞"	8 ½"	23 ¼	13

* With loop handle.



Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11108-16	6 ¼"	2 ½"	1 ¾	2
11108-20	7 ⅞"	3 ⅞"	2 ⅝	3
11108-24	9 ½"	3 ¾"	4 ½	5
11108-28*	11"	4 ¾"	7	7
11108-32*	12 ½"	5"	10 ½	9
11108-36*	14 ⅞"	5 ½"	15	11

* With loop handle.



Splayed Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11112-16	6 ¼"	2 ¾"	1	1
11112-18	7 ⅞"	2 ¾"	1 ¼	2
11112-20	7 ⅞"	2 ½"	1 ⅝	2
11112-24	9 ½"	3"	2 ⅞	3



Saucier, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11113-18	7 ⅞"	2 ¾"	1 ¾	2
11113-20	7 ⅞"	3"	2 ¾	3
11113-24	9 ½"	3 ¾"	3 ½	4
11113-26	10 ¼"	3 ½"	4 ½	4



Frypan, Stainless Steel

art.	Dia	Ht.	Lbs
11114-20	7 ⅞"	2"	2
11114-24	9 ½"	2"	3
11114-28	11"	2 ⅞"	4
11114-32	12 ½"	2 ¾"	7
11114-36*	14 ⅞"	2 ¾"	8
11114-40*	15 ¾"	2 ¾"	9
11114-45*	17 ¾"	2 ½"	9

* 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, 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
- Hollow, tubular stay-cool handles in stainless steel 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





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



INDUCTION
READY!



- 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



Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
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
12513-24	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
12514-32	12 1/2"	1 5/8"	4.9



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.



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 3/64" to 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 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 3/32" (2.5 mm) thickness increases up to 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 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 3/32" (2.2mm) thickness and has riveted handles.



Paella Pan, Polished Carbon Steel

art.	Dia	Base Dia	Ht.	Lbs	Des
A4172434	13 1/2"	11 3/8"	1 1/2"	2.3	6 Servings
A4172447	18 1/2"	16"	2"	4.0	12 Servings



Paella Pan Cover, Aluminum

art.	Dia	Ht.	Lbs
A4982189	15"	1 1/2"	0.5

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.



Silicone Sleeve

art.	Size	Ht.	Lbs	Fits Frypans	col.
11710-AA	1 1/2"	3/8"	0.2	7 7/8" to 14 1/8"	●
11710-AB	1 1/2"	3/8"	0.2	15 3/4" to 19 5/8"	●

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"	27 1/2"	1 1/2"	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 1/2"	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	18 3/8"	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.



Black Oval Dutch Oven, Cast Iron

art.	Width	Length	Ht.	Qts	Lbs
A1737027	8 1/4"	10 5/8"	4 1/8"	3 1/2	9.9
A1737033	10 5/8"	13"	4 3/4"	6 3/4	15.5



Black Round Dutch Oven, Cast Iron

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

CAST ALUMINUM



This 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 ⅞"	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 ⅞"	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





Non-Stick Pancake Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611814	5 1/2"	3/4"	0.7

The pancake pan is made of 1/8" (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 3/4"	3/4"	0.5

The blini pan is made of 1/8" (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 1/2"	1.0
A1611420	8"	2"	1.4
A1611425	10"	2"	1.9
A1611432	12"	2"	2.7

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 1/8" (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 1/2"	1.0
A1611720	8"	2"	1.4
A1611725	10"	2"	1.9
A1611732	12"	2"	2.7
A1611736	14"	2 1/2"	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 1/8" (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 3/4"	7" & 8"
A11710AD	5 1/4"	10"
A11710AE	6 1/2"	12" & 14"



Non-Stick Frypan, Aluminum

art.	Dia	Ht.	Lbs
A4611724	9 1/2"	1 3/8"	2.0
A4611728	11"	1 1/2"	2.5
A4611732	12 1/2"	1 3/4"	3.6

The professional series frying pans are made of 1/8" (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.



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	14 1/8"	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 3/32" (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 1/2"	15 3/4"	3 1/8"	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 1/4"	15 3/4"	3 1/2"	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 1/4"	15 3/4"	3 1/2"	8.2
11943-45	11 7/8"	17 3/4"	3 1/2"	11.4
11943-50	11 7/8"	19 5/8"	3 1/2"	12.1
11943-60	13 3/4"	23 5/8"	3 1/2"	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 1/4"	15 3/4"	1 1/2"	2.8
11948-45	11 7/8"	17 3/4"	1 1/2"	3.4
11948-50	11 7/8"	19 3/4"	1 1/2"	3.7

Lid for roasting pan series 11943 and 11944.



SS

Asparagus Steamer Set, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
12037-16	6¼"	9½"	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 ⅝"	2 ⅜"	0.4
A4982217	6 ⅜"	3 ⅜"	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 ¾"	5 ½"	1 ½	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 ¾"	5 ½"	1 ½	1.0
11911-14	5 ½"	6 ¼"	2 ⅝	1.5
11911-16	6 ¼"	7 ⅛"	3 ¾	2.2
11911-18	7 ⅛"	7 ⅞"	5 ¼	3.0
11911-20	7 ⅞"	8 ⅝"	7 ⅜	3.5



Square Bain-Marie, Stainless Steel, Stackable Insert

art.	Width	Length	Ht.	Lbs
44502-01	6 ⅞"	6 ⅞"	9 ¼"	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 ¼"	18 ½"	4 ½"	2.4
41964-60	7 ½"	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.



ENAMELLED CAST IRON

COOKWARE



Suitable for use on all cooking surfaces (gas, electric, ceramic, induction) and in ovens (gas, oil, coal, or wood), excluding microwaves. A perfect combination of cast iron, enamel, non-stick coating, and high quality. Thanks to its design, it absorbs and distributes heat evenly, making it ideal for all cooking techniques. In casserole preparations, the steam generated by the unique lid design condenses and falls back into the food, preserving flavors and aromas while retaining nutrients. Cast iron is a 100% recyclable material, making it environmentally friendly. Its remarkable ability to retain heat allows for significant energy savings, enabling low-temperature cooking and keeping food warm even at the table. Additionally, cast iron also retains cold, making it perfect for keeping food fresh. Easy to clean and dishwasher-safe, thanks to the advanced technology used in the enamel coating process, it features ergonomic handles and knobs made of cast iron and stainless steel, ensuring maximum practicality and durability.

SERIES ANATOLIA



Enamelled cast iron 3 coats, 2 fires. - Material thickness: bottom 4 mm, edges 3,5 mm.



Saucepot with Lid, Blue

art.	Dia	Ht.	Qts	Lbs	Por.
44275B26	10 ¼"	4 ½"	4 ½	11.5	4-6



Saucepot with Lid, Aubergine

art.	Dia	Ht.	Qts	Lbs	Por.
44275A26	10 ¼"	4 ½"	4 ½	11.5	4-6



Saucepot with Lid, Green

art.	Dia	Ht.	Qts	Lbs	Por.
44275G26	10 ¼"	4 ½"	4 ½	11.5	4-6



Saucepot with Lid

art.	Dia	Qts	Lbs	Por.
44201R16	6 ¼"	1	5.4	1-2
44201R20	7 ⅞"	2 ¾	9.5	2-3
44201R24	9 ½"	4 ¾	13.6	4-5
44201R28	11"	7	16.3	6-8
44201R32	12 ⅝"	10 ½	22.2	12-16



Saucepot with Lid

art.	Dia	Qts	Lbs	Por.
44201N16	6 ¼"	1	5.6	1-2
44201N20	7 ⅞"	2 ¾	9.4	2-3
44201N24	9 ½"	4 ¾	12.6	4-5
44201N28	11"	7	17.5	6-8
44201N32	12 ⅝"	10 ½	25.6	12-16



Casserole Pot With Glass Lid

art.	Dia	Qts	Lbs	Por.
44204R24	9 ½"	2 ½	8.3	4
44204R28	11"	3 ½	11	4-6



Casserole Pot With Lid

art.	Dia	Ht.	Qts	Lbs	Por.
44204R32	12 ⅝"	3 ½"	6	18.7	6-8



Oval Saucepan With Lid

art.	Dia	Qts	Lbs	Por.
44202R29	11 ⅜"	5	15.2	6



Oval Saucepan With Lid

art.	Dia	Qts	Lbs	Por.
44202N25	9 ⅞"	3 ½	12.6	4
44202N29	11 ⅜"	5	15.1	6



Bread Pot

art.	Size	Qts	Lbs	Por.
44219R31	5 ⅝"x12 ¼"x3 ⅞"	2 ¼	7.9	2-4



Bread Pot

art.	Dia	Ht.	Qts	Lbs	Por.
44219R24	9 1/2"	4 1/4"	3 3/4	11.3	4-6



Terrine Pot

art.	Size	Qts	Lbs	Por.
44219R26	3 3/8"x10 3/8"x2 3/8"	1 1/8	6.8	2-4



Grill Pan

art.	Size	Qts	Lbs	Por.
44209R26	10 1/4"x10 1/4"	2 1/4	8	4
44209R32	10 1/4"x12 5/8"	2 3/4	9.9	6



Grill Pan

art.	Size	Ht.	Qts	Lbs	Por.
44211R01	10 1/4"x10 1/4"x2 1/8"	2 1/8"	2 3/4	6.6	4-6



Grill Pan

art.	Size	Qts	Lbs	Por.
44210-42	12 1/4"x16 1/2"	4 3/4	11.5	8



Grill Pan

art.	Size	Qts	Lbs	Por.
44210-26	10 1/4"x10 1/4"	2 1/4	6.5	4
44210-32	10 1/4"x12 5/8"	3	8.2	6



Grill Pan

art.	Dia	Qts	Lbs	Por.
44212-30	11 3/4"	2 1/2	9.2	4-6



Grill Pan With Beechwood Board

art.	Size	Qts	Lbs	Por.
44210S32	10 ¼"x12 ⅝"	3	10.4	6



Bake Roasting Dish

art.	Size	Lbs	Por.
44218R30	8 ⅝"x11 ¾"	7.7	6-8
44218R40	10 ¼"x15 ¾"	11.2	8-12



Grill Pan

art.	Dia	Lbs	Por.
44214-25	9 ⅞"	4	2-3

Silicone sleeve.



Grill Pan

art.	Size	Lbs	Por.
44213-24	9 ½"x9 ½"	5.2	1-2
44213-36	8 ¼"x14 ⅛"	6	2-4

Silicone sleeve.





Griddle Plate, Dual Side

art.	Size	Lbs	Por.
44224-22	8 5/8"x5 7/8"	5.1	1-2



Griddle Plate, Dual Side

art.	Size	Lbs	Por.
44217-45	10 1/4"x17 3/4"	13.7	6-8



Grill Plate, Dual Side With Beechwood Board

art.	Size	Lbs	Por.
44224S22	8 5/8"x5 7/8"	8.3	1-2



Grill Plate, Dual Side With Beechwood Board

art.	Size	Lbs	Por.
44226S30	8 5/8"x11 3/4"	11.6	2-3



Table Barbecue

art.	Size	Lbs	Por.
44225-22	8 5/8"x5 7/8"	10.9	1-2

Fuel holder not included. See item 41809-09.



Table Barbecue

art.	Size	Lbs	Por.
44227-30	8 5/8"x11 3/4"	12.1	2-3

Fuel holder not included. See item 41809-09.



Fajita Pan With Beechwood Board

art.	Size	Lbs	Por.
44228S23	6 3/4"x9"	4.1	1



Fish Pan With Beechwood Board

art.	Size	Lbs	Por.
44221S30	6 1/8"x11 5/8"	4.4	1-2



Fish Pan With Beechwood Board

art.	Size	Lbs	Por.
44220S24	5 7/8"x9 1/2"	4.7	1-2



Pizza Pan With Beechwood Board

art.	Dia	Lbs	Por.
44222S20	7 7/8"	4.2	1
44222S28	11"	6.6	1



Oval Pan With Beechwood Board

art.	Size	Lbs	Por.
44230S14	8 1/4"x5 1/2"x1"	4.1	1-2



Round Pan With Beechwood Board

art.	Dia	Lbs	Por.
44232S16	6 1/4"	3.5	1-2
44232S20	7 7/8"	5.3	2-3



Rectangular Plate With Beechwood Board

art.	Size	Lbs	Por.
44245S32	12 5/8"x7 7/8"	7.1	1



Round Pan With Beechwood Board

art.	Dia	Qts	Lbs	Por.
44233-20	7 7/8"	3/4	5.6	3-4

Cups not included.



Rectangular Pan With Beechwood Board

art.	Size	Lbs	Por.
44237S15	4 3/4"x5 7/8"	3.2	1-2



Hot Pot With Beechwood Board

art.	Dia	Ht.	Oz	Lbs	Por.
44246S14	5 1/2"	1 5/8"	10 3/4	2.6	1
44246S17	6 3/4"	1 5/8"		3.9	1



Soufflé Pot With Beechwood Platter

art.	Dia	Oz	Lbs	Por.
44240S08	3 1/8"	5 3/4	1.3	1



Soufflé Pot, Enamelled

art.	Dia	Ht.	Oz	Lbs
44240-08	3 1/8"	1 7/8"	5	0.8



Sauce Bowl, Melamine

art.	Dia	Ht.	Lbs
44243-00	2 3/4"	1 3/8"	0.1



Lid Holder Set 2 Pieces

art.	Size	Lbs
42561-99	4 1/8"x3 3/8"	0.1

PVC non-slip coating. Heat-resistant. Suitable for all pots with lid.



Silicone Sleeves 2 Pcs

art.	Lbs	col.
44208G00	0.1	●
44208R00	0.1	●



Fuel Holder

art.	Dia	Ht.	Lbs
41809-09	3 1/2"	2 1/2"	0.4

For items: 44255-22, 44227-30.



PORCELAIN

OVEN COOKING DISHES



Only use in the oven or microwave oven, do not place on direct flame.



Oval Dish, Fluted

art.	Size	Lbs
44371-24	9 1/2"x5 1/2"x1 5/8"	1.6
44371-28	11"x6 1/4"x1 3/4"	2.3
44371-32	12 3/4"x7 1/8"x2"	2.7
44371-36	14 3/8"x7 5/8"x2"	3.8
44371-40	16 1/8"x9"x2 1/8"	5.3
44371-44	17 3/8"x10 3/8"x2 1/4"	6.7
44371-48	18 7/8"x11 1/4"x2 1/2"	9.5



Round Dish, Fluted

art.	Dia	Lbs
44372-26	10 3/8"	2.3
44372-32	12 5/8"	4.8
44372-36	14 1/8"	4.9
44372-40	15 3/4"	6.1



Rectangular Dish, Fluted

art.	Size	Lbs
44374-22	8 5/8"x6 1/4"x2 3/8"	2.4
44374-25	9 7/8"x7 7/8"x2 3/4"	3.3
44374-32	12 5/8"x8 5/8"x2 3/8"	4.5
44374-36	14 1/8"x9 1/2"x2 3/8"	6.3
44374-40	15 3/4"x10 1/4"x2 3/8"	8.2
44374-44	17 3/8"x12 5/8"x2 3/8"	9.1



Rectangular Dish, Low, Fluted

art.	Size	Lbs
44376-40	15 3/4"x11 3/4"x1 5/8"	6.3



Egg Dish, Fluted

art.	Size	Lbs
44394-18	7 1/8"x8 1/4"	1.2
44394-21	8 1/4"x9 5/8"	1.7



Creme Broulée Bowl

art.	Dia	Ht.	Lbs
44391-12	4 5/8"	1 1/8"	0.5



Square Dish, Fluted

art.	Size	Lbs
44375-25	9 7/8"x9 7/8"x2 3/8"	3.9



Egg Dish, High, Fluted

art.	Size	Lbs
44395-18	7 1/8"x7 7/8"	1.2



Ramekin, Fluted

art.	Dia	Ht.	Lbs
44390-07	2 3/4"	1 5/8"	0.2
44390-09	9	1 3/4"	0.4
44390-11	11	2 3/8"	0.8
44390-15	15	2"	1
44390-18	18	3"	2.5
44390-23	23	3 1/8"	3.3

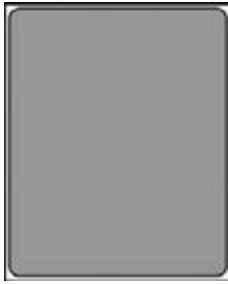
GN HOTEL FOOD PANS

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	¾	25 ⅝" x 20 ⅞"	¾"	-	6.0
14101-04	¾	25 ⅝" x 20 ⅞"	1 ⅝"	-	6.2
14101-06	¾	25 ⅝" x 20 ⅞"	2 ½"	20	7.0
14101-10	¾	25 ⅝" x 20 ⅞"	3 ⅞"	32 ¾	8.0
14101-15	¾	25 ⅝" x 20 ⅞"	5 ⅞"	48 ½	9.0
14101-20	¾	25 ⅝" x 20 ⅞"	7 ⅞"	59 ¼	9.4



art.	GN	Length x Width	Depth	Qts	Lbs
14102-02	¼	20 ⅞" x 12 ¾"	¾"	-	2.0
14102-04	¼	20 ⅞" x 12 ¾"	1 ⅝"	-	3.0
14102-06	¼	20 ⅞" x 12 ¾"	2 ½"	9 ½	1.0
14102-10	¼	20 ⅞" x 12 ¾"	3 ⅞"	14 ¾	1.5
14102-15	¼	20 ⅞" x 12 ¾"	5 ⅞"	22 ¼	2.0
14102-20	¼	20 ⅞" x 12 ¾"	7 ⅞"	29 ½	5.0



art.	GN	Length x Width	Depth	Qts	Lbs
14103-02	⅔	13 ⅞" x 12 ⅝"	¾"	-	2.0
14103-04	⅔	13 ⅞" x 12 ⅝"	1 ⅝"	-	2.0
14103-06	⅔	13 ⅞" x 12 ⅝"	2 ½"	5 ¾	2.0
14103-10	⅔	13 ⅞" x 12 ⅝"	3 ⅞"	9 ½	3.0
14103-15	⅔	13 ⅞" x 12 ⅝"	5 ⅞"	13 ¾	3.0
14103-20	⅔	13 ⅞" x 12 ⅝"	7 ⅞"	19	4.0



art.	GN	Length x Width	Depth	Qts	Lbs
14104-06	¾	20 ⅞" x 6 ⅜"	2 ½"	4 ¼	1.8
14104-10	¾	20 ⅞" x 6 ⅜"	3 ⅞"	6	1.9
14104-15	¾	20 ⅞" x 6 ⅜"	5 ⅞"	9 ¼	3.0



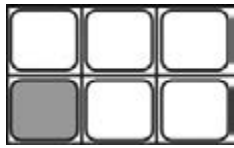
art.	GN	Length x Width	Depth	Qts	Lbs
14105-02	½	12 ½" x 10 ½"	¾"	-	2.0
14105-04	½	12 ½" x 10 ½"	1 ⅝"	-	1.0
14105-06	½	12 ½" x 10 ½"	2 ½"	4 ¼	1.0
14105-10	½	12 ½" x 10 ½"	3 ⅞"	6 ¾	1.2
14105-15	½	12 ½" x 10 ½"	5 ⅞"	10	2.0
14105-20	½	12 ½" x 10 ½"	7 ⅞"	13 ¼	3.0



art.	GN	Length x Width	Depth	Qts	Lbs
14107-06	⅓	12 ¾" x 7 ⅞"	2 ½"	2 ¾	1.0
14107-10	⅓	12 ¾" x 7 ⅞"	3 ⅞"	4 ¼	1.2
14107-15	⅓	12 ¾" x 7 ⅞"	5 ⅞"	6	1.7
14107-20	⅓	12 ¾" x 7 ⅞"	7 ⅞"	8 ¼	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14108-06	¼	12 ¾" x 6 ¼"	2 ½"	2	0.8
14108-10	¼	12 ¾" x 6 ¼"	3 ⅞"	3	1.0
14108-15	¼	12 ¾" x 6 ¼"	5 ⅞"	4 ¼	1.2
14108-20	¼	12 ¾" x 6 ¼"	7 ⅞"	5 ¾	2.0

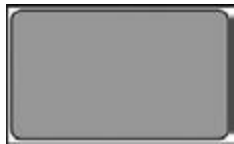


art.	GN	Length x Width	Depth	Qts	Lbs
14109-06	1/6	7"x6 1/4"	2 1/2"	1	1.0
14109-10	1/6	7"x6 1/4"	3 7/8"	1 3/4	0.3
14109-15	1/6	7"x6 1/4"	5 7/8"	2 1/2	0.8
14109-20	1/6	7"x6 1/4"	7 7/8"	3 1/2	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14110-06	1/9	7"x4 3/8"	2 1/2"	3/4	1.0
14110-10	1/9	7"x4 3/8"	3 7/8"	1	0.5

Food Pans, Fixed Handles



art.	GN	Length x Width	Depth	Qts	Lbs
14112-10	1/1	20 7/8"x12 3/4"	3 7/8"	14 3/4	3.5
14112-15	1/1	20 7/8"x12 3/4"	5 7/8"	22 1/4	4.0
14112-20	1/1	20 7/8"x12 3/4"	7 7/8"	29 1/2	6.0



art.	GN	Length x Width	Depth	Qts	Lbs
14115-10	1/2	12 1/2"x10 1/2"	3 7/8"	6 3/4	2.0
14115-15	1/2	12 1/2"x10 1/2"	5 7/8"	10	3.0
14115-20	1/2	12 1/2"x10 1/2"	7 7/8"	13 1/4	3.2



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

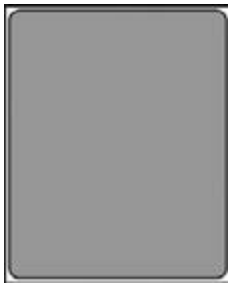


art.	GN	Length x Width	Depth	Qts	Lbs
14118-10	1/4	12 3/4"x6 1/4"	3 7/8"	3	1.3
14118-15	1/4	12 3/4"x6 1/4"	5 7/8"	4 1/4	1.4
14118-20	1/4	12 3/4"x6 1/4"	7 7/8"	5 3/4	2.0

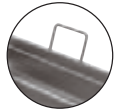


art.	GN	Length x Width	Depth	Qts	Lbs
14119-10	1/6	7"x6 1/4"	3 7/8"	1 3/4	1.0
14119-15	1/6	7"x6 1/4"	5 7/8"	2 1/2	1.2

Food Pans, Retractable Handles



art.	GN	Length x Width	Depth	Qts	Lbs
14151-10	¾	25 ⅝" x 20 ⅞"	3 ⅞"	32 ¾	8.0
14151-15	¾	25 ⅝" x 20 ⅞"	5 ⅞"	48 ½	10.0
14151-20	¾	25 ⅝" x 20 ⅞"	7 ⅞"	59 ¼	12.0



art.	GN	Length x Width	Depth	Qts	Lbs
14152-06	¼	20 ⅞" x 12 ¾"	2 ½"	9 ½	5.0
14152-10	¼	20 ⅞" x 12 ¾"	3 ⅞"	14 ¾	4.0
14152-15	¼	20 ⅞" x 12 ¾"	5 ⅞"	22 ¼	5.0
14152-20	¼	20 ⅞" x 12 ¾"	7 ⅞"	29 ½	5.0



art.	GN	Length x Width	Depth	Qts	Lbs
14155-10	½	12 ½" x 10 ½"	3 ⅞"	6 ¾	2.0
14155-15	½	12 ½" x 10 ½"	5 ⅞"	10	2.3
14155-20	½	12 ½" x 10 ½"	7 ⅞"	13 ¼	2.9



art.	GN	Length x Width	Depth	Qts	Lbs
14157-10	⅓	12 ¾" x 7 ⅞"	3 ⅞"	4 ¼	1.5
14157-15	⅓	12 ¾" x 7 ⅞"	5 ⅞"	6	1.9
14157-20	⅓	12 ¾" x 7 ⅞"	7 ⅞"	8 ¼	2.2



art.	GN	Length x Width	Depth	Qts	Lbs
14158-10	¼	12 ¾" x 6 ¼"	3 ⅞"	3	1.4
14158-15	¼	12 ¾" x 6 ¼"	5 ⅞"	4 ¼	1.4
14158-20	¼	12 ¾" x 6 ¼"	7 ⅞"	5 ¾	2.0



art.	GN	Length x Width	Depth	Qts	Lbs
14159-10	⅙	7" x 6 ¼"	3 ⅞"	1 ¾	1.0
14159-15	⅙	7" x 6 ¼"	5 ⅞"	2 ½	1.0
14159-20	⅙	7" x 6 ¼"	7 ⅞"	3 ½	2.0

Food Pans, Non-Stick Coated



art.	GN	Length x Width	Depth	Lbs
14162-02	¼	20 ⅞" x 12 ¾"	¾"	2.0
14162-04	¼	20 ⅞" x 12 ¾"	1 ⅝"	2.5
14162-06	¼	20 ⅞" x 12 ¾"	2 ½"	3.0



art.	GN	Length x Width	Depth	Lbs
14165-02	½	12 ½" x 10 ½"	¾"	1.0
14165-04	½	12 ½" x 10 ½"	1 ⅝"	1.2
14165-06	½	12 ½" x 10 ½"	2 ½"	1.6

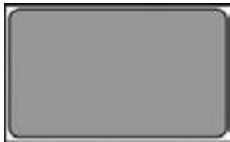


Food Pans, Perforated

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	¼	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	3/4	20 7/8"x6 3/8"	1/8"	1.2
14505-00	½	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	¼	12 3/4"x6 1/4"	1/8"	1.0
14509-00	1/6	7"x6 1/4"	1/8"	1.0
14510-00	1/6	7"x4 3/8"	1/8"	0.3



Lids with Notched Edge for Handles

art.	GN	Length x Width	Depth	Lbs
14512-00	¼	20 7/8"x12 3/4"	1/8"	3.0
14515-00	½	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	¼	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	¼	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	½	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	¼	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	¼	20 7/8"x12 3/4"	1/8"	2.2
14535-00	½	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	¼	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	¼	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	½	12 1/2"x10 1/2"	1/8"	1.3
14547-00	1/3	12 3/4"x7 1/8"	1/8"	1.0



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

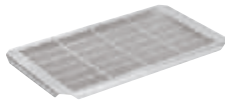
Baking Sheets Non-Stick Coated



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



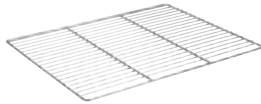
Drainer Plate

art.	GN	Length x Width	Depth	Lbs
14402-00	¼	20 7/8"x12 3/4"	1/8"	1.0
14405-00	½	12 1/2"x10 1/2"	1/8"	1.0
14407-00	⅓	12 3/4"x7 1/8"	1/8"	1.0



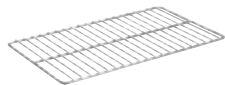
Adaptor Bar

art.	GN	Length x Width	Depth	Lbs
14409-01	¼	12 3/4"x12 3/4"	1/8"	0.2
14409-02	¾	20 7/8"	1/8"	0.4



Wire Grid

art.	GN	Length x Width	Depth	Lbs
44421-00	¾	25 5/8"x20 7/8"	1/4"	1.9



Wire Grid

art.	GN	Length x Width	Depth	Lbs
44422-00	¼	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

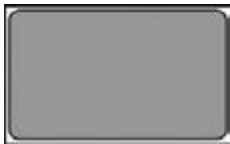
art.	Length x Width	Depth	Lbs
41763-00	23 5/8"x15 7/8"	3/4"	1.2

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	¼	20 7/8"x12 3/4"	2 ½"	9	1.4
14702-10	¼	20 7/8"x12 3/4"	3 7/8"	13 ¾	1.8
14702-15	¼	20 7/8"x12 3/4"	5 7/8"	20 ½	2.1
14702-20	¼	20 7/8"x12 3/4"	7 7/8"	27 ½	2.3



art.	GN	Length x Width	Depth	Qts	Lbs
14705-06	½	12 ½"x10 ½"	2 ½"	4	0.7
14705-10	½	12 ½"x10 ½"	3 7/8"	6 ¼	0.8
14705-15	½	12 ½"x10 ½"	5 7/8"	9 ½	1.0
14705-20	½	12 ½"x10 ½"	7 7/8"	12 ½	1.0



art.	GN	Length x Width	Depth	Qts	Lbs
14707-06	⅓	12 ¾"x7 1/8"	2 ½"	2 ½	0.5
14707-10	⅓	12 ¾"x7 1/8"	3 7/8"	3 ¾	0.6
14707-15	⅓	12 ¾"x7 1/8"	5 7/8"	5 ½	0.7
14707-20	⅓	12 ¾"x7 1/8"	7 7/8"	7 ½	0.8



art.	GN	Length x Width	Depth	Qts	Lbs
14708-06	¼	12 ¾"x6 ¼"	2 ½"	1 ¾	0.4
14708-10	¼	12 ¾"x6 ¼"	3 7/8"	2 ¾	0.5
14708-15	¼	12 ¾"x6 ¼"	5 7/8"	4	0.6
14708-20	¼	12 ¾"x6 ¼"	7 7/8"	5 ¾	0.7



art.	GN	Length x Width	Depth	Qts	Lbs
14709-06	⅙	7"x6 ¼"	2 ½"	1	0.3
14709-10	⅙	7"x6 ¼"	3 7/8"	1 ½	0.3
14709-15	⅙	7"x6 ¼"	5 7/8"	2 ¼	0.4
14709-20	⅙	7"x6 ¼"	7 7/8"	3 ½	0.4



art.	GN	Length x Width	Depth	Qts	Lbs
14710-06	⅙	7"x4 ¾"	2 ½"	1 ¼	0.1
14710-10	⅙	7"x4 ¾"	3 7/8"	¾	0.2



Drainer Plate

art.	GN	Length x Width	Depth	Lbs
14712-00	¼	18 ½"x10 ½"	5/8"	0.6
14715-00	½	10 ½"x 8 1/8"	5/8"	0.3
14717-00	⅓	10 ½"x 4 5/8"	5/8"	0.2
14718-00	¼	8 1/8"x4"	5/8"	0.1
14719-00	⅙	4 5/8"x8"	5/8"	0.1

Lids



art.	GN	Length x Width	Depth	Lbs	col.
14722-00	1/4	20 7/8"x12 3/4"	1/8"	0.7	●
14722-11	1/4	20 7/8"x12 3/4"	1/8"	0.7	●
14722-22	1/4	20 7/8"x12 3/4"	1/8"	0.7	●
14722-33	1/4	20 7/8"x12 3/4"	1/8"	0.7	●
14722-99	1/4	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	1/6	7"x4 3/8"	1/8"	0.1	●
14730-11	1/6	7"x4 3/8"	1/8"	0.1	●
14730-22	1/6	7"x4 3/8"	1/8"	0.1	●
14730-33	1/6	7"x4 3/8"	1/8"	0.1	●
14730-99	1/6	7"x4 3/8"	1/8"	0.1	○

GN HOTEL 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.

Food Pans



art.	GN	Length x Width	Depth	Qts	Lbs
44332-03	1/4	20 7/8"x12 3/4"	3/4"	-	7.0
44332-06	1/4	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	3/4	20 7/8"x6 3/8"	3/4"	-	2.0
44334-06	3/4	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



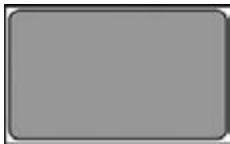
GN HOTEL FOOD PANS

INDUCTION SUITABLE PORCELAIN



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.

Food Pans



art.	GN	Length x Width	Depth	Qts	Lbs	col.
44312A06	1/4	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312B06	1/4	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312G06	1/4	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312O06	1/4	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312R06	1/4	20 7/8"x12 3/4"	2 1/2"	10 1/2	10.6	●
44312Y06	1/4	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	3/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314B06	3/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314G06	3/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314O06	3/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314R06	3/4	20 7/8"x6 3/8"	2 1/2"	4 1/4	6.6	●
44314Y06	3/4	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.



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

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



NSF

SS

One-Piece Skimmer, Stainless Steel

art.	Dia	Length	Lbs
11971-25	10"	29 1/2"	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.



SS

Mesh Skimmer, Stainless Steel

art.	Dia	Length	Lbs
11991-16	6 1/4"	15 3/4"	1

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

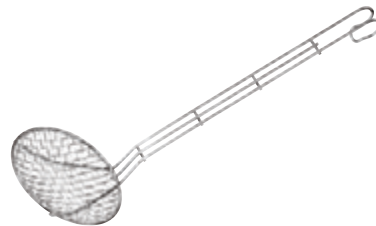


SS

Wire Bird's Nest Set, Stainless Steel

art.	Dia	Length	Lbs
42623-10	4"	10 1/4"	0.4

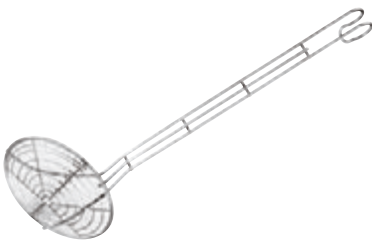
When clamped together, these two nest-like deep fryer baskets rapidly brown and shape food, such as potatoes, leeks or cooked noodles.



SS

Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12640-14	5 1/2"	15 3/4"	0.6
12640-16	6 1/4"	15 3/4"	0.6
12640-18	7 1/8"	15 3/4"	0.7
12640-20	7 7/8"	19 5/8"	1.2
12640-24	9 1/2"	19 5/8"	1.3
12640-28	11"	19 5/8"	1.4



SS

Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12641-14	5 1/2"	15 3/4"	0.6
12641-16	6 1/4"	15 3/4"	0.7
12641-18	7 1/8"	15 3/4"	0.7
12641-20	7 7/8"	19 5/8"	1.2
12641-24	9 1/2"	19 5/8"	1.4
12641-28	11"	19 5/8"	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.



SS

Wire Skimmer, Stainless Steel

art.	Dia	Length	Lbs
12642-28	11"	33 1/2"	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

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 7/8"	0.1	Rounded
42900-24	7 1/8"	9 1/2"	0.1	Flat

Beech wood.



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	½"	5 ⅞"	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

PVD

3-pcs Set Culinary Tweezers, Stainless Steel

art.	Length	Lbs
42904G00	5 ⅞"-6 ¼"	0.2

With its elegant PVD gold finish, perfect for delighting cooking enthusiasts—ideal for home cooks, professional chefs, and anyone passionate about the art of cooking.



SS

Plating Spoon, Stainless Steel

art.	Width	Length	oz	Lbs
A4150514	1"	6 ⅜"	1 ¼	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 1¼ ozs per spoonful. 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 ⅞"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Cooking Tongs, Stainless Steel, Straight

art.	Length	Lbs
42902-30	11 ⅞"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Serving Tongs, Stainless Steel

art.	Length	Lbs
41698-22	8 ⅞"	0.1
41698-30	11 ⅞"	0.2
41698-40	15 ¾"	0.3

These stainless steel tongs are designed for tossing and serving.



SS

Oversized Whisk, Stainless Steel

art.	Length	Lbs
41980-99	49 ¼"	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 49¼" handle.



SS

Check Spindle, Stainless Steel

art.	Dia	Ht.	Lbs
12504-20	3 ½"	7 ⅞"	0.3



W

Check Spindle with Wood Base

art.	Width	Length	Ht.	Lbs
42504-09	2 ⅞"	3 ⅞"	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.





Stackable Measuring Jug, Stainless Steel

art.	Dia	Ht.	oz	Lbs
42581-01	3"	2	3 ¾	0.2
42581-03	4"	2 ¾	10 ½	0.3
42581-05	4 ½"	4 ¾	0	0.4
42581-10	5 ¾"	5 ½	0	0.6
42581-15	6 ½"	5 ¾	0	0.8
42581-20	6 ¾"	7 ½	0	1.2

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



Measuring Spoon Set, Stainless Steel

art.	Teaspoon	Lbs
42615-04	¼, ½, 1 & 3	0.2

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



Measuring Cup Set, Stainless Steel

art.	Cup	Lbs
42616-04	¼, ⅓, ½ & 1	0.6

This stainless steel dry-measure set, ranging from ¼ to 1 cup, is a staple in every kitchen.



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	●



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	○



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	●



Squeeze Bottle, Set of 4

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



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.



Squeeze Bottle

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



Squeeze Bottle with Triple Nozzle

art.	Dia	Ht.	oz	Lbs	col.
41520-08	2 5/8"	3 3/8"	8	0.1	○
41520-12	2 5/8"	4 5/8"	12	0.1	○
41520-16	2 5/8"	6 1/4"	16	0.2	○
41520-24	2 3/4"	8 5/8"	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 1/8in, 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.



Flour Scoop, Stainless Steel

art.	Dia	Length	Qts	oz	Lbs	des.
42609-15	3"	4 ¼"	-	3 ¾	0.5	Scoop Length 5 ¾"
42609-20	4"	5 ½"	1	-	1.2	Scoop Length 7 5/8"
42609-25	6"	5 ½"	3	-	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.



Composite Flour Scoop

art.	Size	Qts	oz	Lbs
12940-02	10 7/8"x3 3/4"	-	8 ½	0.3
12940-05	12 5/8"x4 3/4"	-	17	0.5
12940-10	15 3/8"x5 7/8"	1	-	0.7
12940-20	18 7/8"x7 1/8"	2 ½	-	1.2
12940-25	19 5/8"x7 5/8"	2 5/8	-	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 1/4".



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".



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 1/2	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.



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 ⅛"	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 ⅛"	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 ⅛"	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 1/4"	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, 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.



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 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 Container

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



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 3/8"	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 ½"	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 ¼" 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 3¾" x Ht. ½". 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.





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

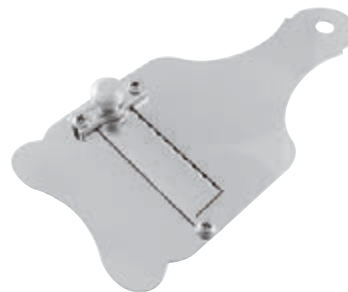
These silicone tubes are a quick and easy way to peel whole garlic cloves. Simply insert cloves and roll until the peel pulls away. Cleaned cloves will roll out, while the sticky paper is left behind. The tubes can be rinsed or washed in the dishwasher. Set of 2.



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 7/8"	0.3

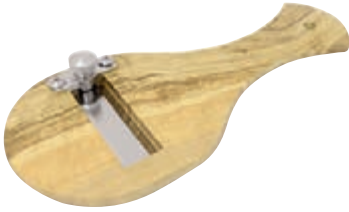
The plane of this paddle-like device is designed for producing paper-thin slices of truffles. It has an adjustable blade to produce varying thicknesses.



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.



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.

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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 taut 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 ¼"	11 ¾"	0.4



SS

Grater, Stainless Steel, Non-slip Handle

art.	Size	Length	Ht.	Lbs
42560-09	3"x5 ¼"	11 ¾"	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

Cutter/Corer, Stainless Steel

art.	Dia	Ht.	Lbs
48286-70	1 ½"	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.



Bronze Duck Press

art.	Width	Ht.	Lbs
A4982128	8"	20 ½"	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.





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Spiral Slicer

art.	Size	Lbs
49827-03	5 3/8" x 14" x 9 1/2"	5.8
B4982701	1 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	4 3/4" x 15 3/4" 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 15 3/4" x W 4 3/4" x H 2".



Stainless Steel Mandoline with Pusher, 2 Combs

art.	Size	Lbs
49752-01	15"x4 1/2"x1 3/4"	1.6

The Compact-PRO BASALTE stainless steel mandoline features an ergonomic pusher and 2 julienne combs (4 & 10 mm), with adjustable cutting thickness from 0.5 to 10 mm and a 95 mm cutting width. Its diagonal, honeycomb-patterned blade, made in Thiers, minimizes vegetable adhesion for precise, fast, and effortless slicing. Its streamlined design allows easy placement on containers, ideal for use on GN 1/1 or 1/2 pans (horizontal slicing).



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

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.



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 1/2"	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 1/2"	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.





Fresh Butter Maker

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

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.



Tomato Juicer, Manual

art.	Dia	Ht.	Lbs
42576-00	8 1/4"	19 5/8"	8

This tomato press separates skin and seeds to only release the juice of the tomato pulp. The 8 1/4"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.



SS

Berry Mill, Stainless Steel

art.	Dia	Ht.	Lbs
A1263820	7 7/8"	3 1/2"	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	1/32" perforations	-	1.8
42577-91	1/16" perforations	-	1.8
42577-92	5/64" perforations	-	1.8
42577-93	1/8" perforations	-	1.8
42577-94	3/32" 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 31 1/2". The mill includes a 1/8" (3mm) sieve with an overall diameter of 7 7/8". 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, #3

art.	Dia	Ht.	Lbs
42570-32	12¼"	9¾"	4.3
42570-91	¼" perforations	-	0.1
42570-92	⅜" perforations	-	0.1
42570-94	½" 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 ¼", ⅜" or ½" (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	¼" perforations	-	0.1
42573-92	⅜" perforations	-	0.1
42573-94	½" 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 ¼", ⅜" or ½" (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	½" perforations	-	1.5
42574-91	¼" perforations	-	1.5
42574-92	⅜" perforations	-	1.5
42574-93	½" perforations	-	1.5
42574-94	⅝" 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	5/64" perforations	-	1.5
42575-93	1/8" perforations	-	1.5
42575-94	5/32" 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.

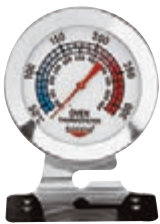


SS

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.





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.





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 ⅞"	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 7/8"	0.4
12970-08	3 ½"	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 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.



PA+
plus

Composite Ladle, Short Handle

art.	Dia	Length	Lbs
12969-10	4"	10 5/8"	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 ¾"	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.





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.



Color-coded tools aligned with the HACCP (Hazard Analysis and Critical Control Points) system, ensure that different food categories are handled with dedicated equipment. Recognizing the growing concerns around foodborne illnesses and allergies, Paderno has responded to the evolving needs of the industry. Our HACCP-compliant, color-coded tools provide a simple yet highly effective way to organize kitchen workflows and support safe food preparation, cooking, and service. Key Benefits: Reduces food handling errors; Eliminates language barriers among staff; Simplifies staff training; Enhances kitchen efficiency and safety; Demonstrates a strong commitment to food safety—for both customers and health inspectors.



PA+
plus

Ladle

art.	Dia	Length	Lbs	col.
12970Y08	3 1/8"	13"	0.1	●
12970W08	3 1/8"	13"	0.1	○
12970R08	3 1/8"	13"	0.1	●
12970V08	3 1/8"	13"	0.1	●
12970G08	3 1/8"	13"	0.1	●
12970B08	3 1/8"	13"	0.1	●
12970-08	3 1/8"	13 1/4"	0.2	●



PA+
plus

Mixing Spoon

art.	Length	Lbs	col.
12903Y40	15"	0.2	●
12903-40	15"	0.2	○
12903R40	15"	0.2	●
12903V40	15"	0.2	●
12903G40	15"	0.2	●
12903M40	15"	0.2	●
12903B40	15"	0.2	●



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plus

Risotto Mixing Spoon

art.	Length	Lbs	col.
12904Y01	34	0.2	●
12904W01	34	0.2	○
12904V01	34	0.2	●

The spoon's shape helps prevent rice from sticking to the bottom of the pan, while the hole allows gentler, more even stirring, preventing rice grains from breaking and helping ensure uniform cooking.





PA+
plus

Slotted Turner

art.	Length	Lbs	col.
12921Y05	11 3/4"	0.1	●
12921W05	11 3/4"	0.1	○
12921R05	11 3/4"	0.1	●
12921V05	11 3/4"	0.1	●
12921G05	11 3/4"	0.1	●
12921B05	11 3/4"	0.1	●
12921-05	11 3/4"	0.1	●



PA+
plus

Spatula, Perforated

art.	Length	Lbs	col.
12921Y01	11 3/4"	0.1	●
12921R01	11 3/4"	0.1	●
12921V01	11 3/4"	0.1	●
12921G01	11 3/4"	0.1	●
12921B01	11 3/4"	0.1	●
12921-01	11 3/4"	0.1	●



PA+
plus

Ladle

art.	Dia	Length	Lbs	col.
12920Y01	3 1/2"	12 1/4"	0.2	●
12920R01	3 1/2"	12 1/4"	0.2	●
12920V01	3 1/2"	12 1/4"	0.2	●
12920G01	3 1/2"	12 1/4"	0.2	●
12920B01	3 1/2"	12 1/4"	0.2	●
12920-01	3 1/2"	12 1/4"	0.2	●



PA+
plus

Skimmer

art.	Dia	Length	Lbs	col.
12920Y05	4 3/8"	13 3/4"	0.2	●
12920R05	4 3/8"	13 3/4"	0.2	●
12920V05	4 3/8"	13 3/4"	0.2	●
12920G05	4 3/8"	13 3/4"	0.2	●
12920B05	4 3/8"	13 3/4"	0.2	●
12920-05	4 3/8"	13 3/4"	0.2	●



PA+
plus

Spatula

art.	Length	Lbs	col.
12920Y10	13 3/4"	0.2	●
12920R10	13 3/4"	0.2	●
12920V10	13 3/4"	0.2	●
12920G10	13 3/4"	0.2	●
12920B10	13 3/4"	0.2	●
12920-10	13 3/4"	0.2	●



PA+
plus

Spoon

art.	Length	Lbs	col.
12920Y15	13 3/4"	0.2	●
12920R15	13 3/4"	0.2	●
12920V15	13 3/4"	0.2	●
12920G15	13 3/4"	0.2	●
12920B15	13 3/4"	0.2	●
12920-15	13 3/4"	0.2	●



PA+
plus

Pickle Spoon With Fork Tip

art.	Dia	Length	Lbs	col.
12901G00	1 1/2"x2 1/3"	10	0.1	●

2-in-1 spoon for scooping and draining pickles or oil directly from jars. S/s prongs are ideal for retrieving longer pickles from tall or narrow jars.



PA+
plus

Ladle For Pickles, Perforated

art.	Dia	Length	Lbs	col.
12910V01	2 3/4"	9 7/8"	0.1	●
12910G01	2 3/4"	9 7/8"	0.1	●
12910-01	2 3/4"	9 7/8"	0.1	●

Perforated ladle for scooping and draining pickles or oil from containers and/or GN pans, ideal for use in catering and collective dining.



PA+
plus

Kitchen Brush

art.	Length	Lbs	col.
12902Y01	10 1/4"	0.3	●
12902R01	10 1/4"	0.3	●
12902V01	10 1/4"	0.3	●
12902G01	10 1/4"	0.3	●
12902B01	10 1/4"	0.3	●



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plus

Utility Tongs

art.	Length	Lbs	col.
12930Y51	9 7/8"	0.1	●
12930W51	9 7/8"	0.1	○
12930R51	9 7/8"	0.1	●
12930V51	9 7/8"	0.1	●
12930G51	9 7/8"	0.1	●
12930M51	9 7/8"	0.1	●
12930B51	9 7/8"	0.1	●
12930-51	9 7/8"	0.2	●



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plus

Tongs For Delicate Foods

art.	Length	Lbs	col.
12930V53	7 7/8"	0.1	●
12930G53	7 7/8"	0.1	●
12930B53	7 7/8"	0.1	●
12930-53	7 7/8"	0.1	●



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Serving Tongs

art.	Dia	Length	Lbs	col.
12930R54	5 7/8"x3 1/2"	11 3/4"	0.2	●
12930G54	5 7/8"x3 1/2"	11 3/4"	0.2	●
12930B54	5 7/8"x3 1/2"	11 3/4"	0.2	●
12930-54	5 7/8"x3 1/2"	11 3/4"	0.2	●

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 ½"	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 ½"	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, pointed, 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 1/8"	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

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



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.



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.



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.



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.



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.



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

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.



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.



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.



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.



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.



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



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.



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.



Fine Cheese Grater

art.	Width	Length	Lbs
48278-21	2 1/8"	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.



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.



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.



Pastry Brush

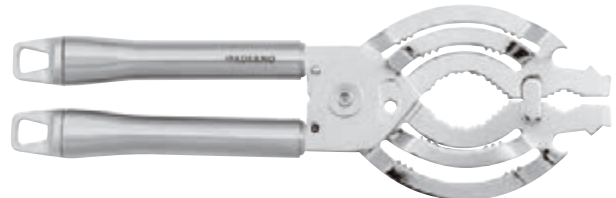
art.	Length	Lbs
48278-94	8 5/8"	0.2



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.



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.



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.



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.



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.



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

**Melon Baller, Stainless Steel**

art.	Dia	Length	Lbs
48278-35	3"	7 ½"	0.2

**Wide Peeler, Stainless Steel**

art.	Length	Lbs
48278-53	7 ¼"	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.

**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.

**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.

**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.

**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.

**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.

**Odor Removal Bar**

art.	Width	Length	Lbs
48278-99	2 ½"	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.



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 and will last the test of time. It has a loop at the end of the handle for easy hanging and storage. Its 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 ⅜"	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 ⅜"	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. Its length allows for long reaches from pot to bowl. It keeps hands a safe distance from hot liquids.





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



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.



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.



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
18520-04	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
18520-06	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
18520-08	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
18520-10	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.



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.



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.



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.

**Chef's Knife**

art.	Length	Lbs
18100-16	6 ¼"	0.3
18100-20	7 ½"	0.4
18100-24	9 ½"	0.5
18100-30	11 ¾"	1.0
18100-36	14 ½"	1.5

**Carving Knife**

art.	Length	Lbs
18102-16	6 ¼"	0.3
18102-20	7 ½"	0.4
18102-26	10 ¼"	0.9
18102-30	11 ¾"	1.0

**Santoku Knife**

art.	Length	Lbs
18103-18	7 ½"	1.0

**Santoku Knife, Scalloped**

art.	Length	Lbs
18104-18	7 ½"	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

**Steak Knife, Serrated**

art.	Length	Lbs
18122-12	4 ¾"	0.2





Paring Knife

art.	Length	Lbs
18124-09	3 1/2"	0.1



Bird's Beak, Paring Knife

art.	Length	Lbs
18126-07	2 3/4"	0.1



Paring Knife

art.	Length	Lbs
18125-07	2 3/4"	0.1
18125-10	4"	0.2



Bread Knife

art.	Length	Lbs
18128-20	7 7/8"	0.3

The gentle upward sloop 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 1/2"	0.4
18128-30	11 7/8"	0.5

The gentle upward sloop 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 5/8"	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 3/4"	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	7/8"	5 1/2"	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 3/4"	0.1

Designed to score and break apart hard cheeses, such as Parmesan. Handwashing is recommended.

**Oyster Knife**

art.	Length	Lbs
18209-06	5 7/8"	0.3

**Japanese "Santoku" Knife**

art.	Length	Lbs
18222-18	7 1/8"	1.3

The Santoku knife is a general-purpose kitchen knife with a flat edge and a sheepsfoot 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.

**Ham Boning Knife**

art.	Width	Length	Lbs
48021-21	1 1/4"	12 7/8"	0.6





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, Single Blade

art.	Length	Lbs
48017-14	5 ½"	0.4
48017-25	10 ¾"	0.4



Mezzaluna, Double Blade

art.	Length	Lbs
48215-14	5 ½"	1.0
48215-30	11 ⅞"	1.0

This mezzaluna knife/chopper has a double stainless steel blade, ideal for chopping and mincing efficiently and safely.



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.



Oval Sharpening Steel

art.	Length	Lbs
18236-30	11 ⅞"	1.2

The oval sharpening steel is popular with butchers as the oval shape allows for a broader surface to be sharpened.



Sharpening Steel

art.	Length	Lbs	col.
18235-30	11 ⅞"	1,1	●



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.



Sharpening Stone GRIT 1000/240

art.	Width	Length	Ht.	Lbs
18251-01	2 ¾"	8 ¼"	1 ⅞"	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.



Sharpening Stone GRIT 1000/600

art.	Width	Length	Ht.	Lbs
18251-02	2 3/4"	8 1/4"	1 1/8"	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.



Sharpening Stone GRIT 1000/3000

art.	Width	Length	Ht.	Lbs
18251-03	2 3/4"	8 1/4"	1 1/8"	0.8

1000 grit side for maintaining very sharp edge. 3000 grit side for finishing the sharpest edges with a polish.



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 ⅝"	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 ½"	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 ½”	0.7
18282-19*	7 ½”	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 ⅜”	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.



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



SS

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



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.

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

Ham Tongs, Stainless Steel

art.	Size	Width	Lbs
42510-00	4 3/8"	2 3/8"	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 5/8"	5 5/8"	-	1.9
48232-40	16"	1/2"	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 3/8"	5 3/8"	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 1/8"	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 1/8"	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 1/2"	1.3

Designed to overcome overly muscular meat cuts, this hammer will superficially break fibers.



Meat Tenderizer, Aluminum

art.	Length	Lbs
42508-01	9 3/4"	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 3/4"	9 1/2"	22.7



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
49972P30	15 3/4"	19 3/4"	31 1/2"	101.4

Stationary cast aluminum stands for meat slicers.



Meat Slicer Stand with Wheels, Aluminum

art.	Ht.	Lbs
49971R00	31 1/2"	101.0

Cast aluminum stands for meat slicers. 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





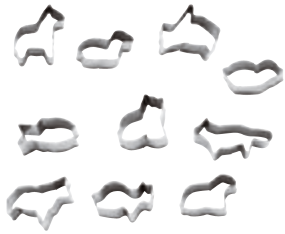
Alphabet Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47301-12	¾"	1"	¾"	26	0.7



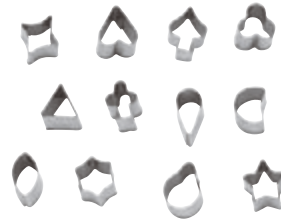
Numbers Dough Cutter, Stainless Steel

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	1 ½"	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 ⅜"	1 ⅜"	6	0.6





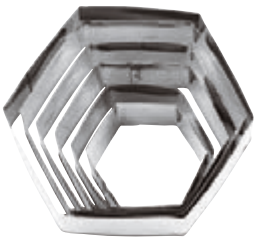
Star Dough Cutter, Stainless Steel

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

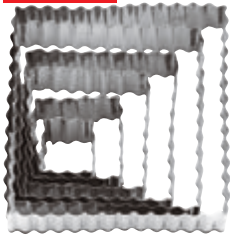
art.	Size	Ht.	Pcs	Lbs
47317-12	from 3/8" - 4 3/4"	1 1/8"	14	0.6



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





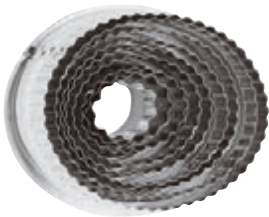
Square Fluted Dough Cutter, Stainless Steel

art.	Size	Ht.	Pcs	Lbs
47324-12	from 1 1/2" - 2 3/4"	1 3/8"	6	0.6



Oval Plain Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47326-10	3/4" - 2 3/4"	7/8" - 3 1/4"	1 3/8"	9	0.6



Oval Fluted Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47325-10	3/4" - 2 3/4"	7/8" - 3 1/4"	1 3/8"	9	0.6



Fruit Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47327-12	1"	2"	3/4"	12	0.6



Animals Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47328-15	1"	2"	3/4"	10	0.6



Christmas Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47333-15	1 1/2"	2 1/2"	3/4"	7	0.6



Easter Dough Cutter, Stainless Steel

art.	Width	Length	Ht.	Pcs	Lbs
47334-12	1 1/4"	2"	3/4"	6	0.6



Stars Dough Cutter, Stainless Steel

art.	Size	Pcs	Lbs
47335-12	2 1/2"	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



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



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 1/2"	1 1/8"	1 1/8"	6	0.6



Square Pastry Ring, Stainless Steel

art.	Width	Length	Pcs	Lbs
47426-01	3 1/8"	3 1/8"	6	1.0



Rectangle Pastry Ring, High-sided, Stainless Steel

art.	Width	Length	Ht.	Lbs
47426-07	2 3/8"	4 3/4"	1 3/4"	0.2



Donut Cutter, Stainless Steel

art.	Dia	Ht.	Lbs
A5006214	3 1/4"	1 3/8"	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 1 1/8". Dishwasher-safe.



Pastry Cutter with Handle, Stainless Steel

art.	Dia	Ht.	Lbs
A4982107	8 3/8"	1 3/8"	0.6

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 (1 3/8") provides a comfortable grip during use. Overall height with handle is 2 1/2" for all sizes. Made of stainless steel.



Almond Paste Knife

art.	Length	Lbs
47630-28	6 1/2"	0.5





ABS

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.



Chocolate Dipping Forks, Set of 4, S/S & Plastic

art.	Length	Lbs
47833-04	6"	0.4



Chocolate Dipping Forks, Set of 10, S/S & Plastic

art.	Length	Lbs
47833-10	6"	0.9



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 ½"	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	5/32"	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

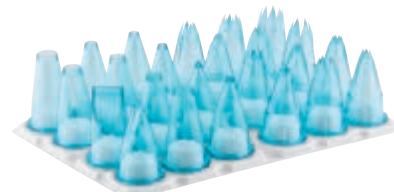
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Russian Piping Tips

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.





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 1/8"	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.



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.



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.



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.



SS

Pastry Bag & Tip Dryer, Stainless Steel

art.	Length	Ht.	Lbs
47113-03	19 5/8"	19 5/8"	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.

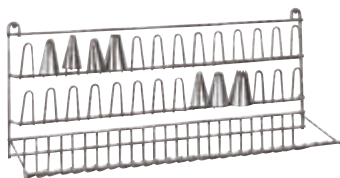


SS

Pastry Bag Dryer, Stainless Steel

art.	Width	Length	Ht.	Lbs
47107-00	16 1/2"	19 5/8"	10 1/4"	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	5 1/8"	19 5/8"	9 1/2"	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	7 5/8"	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 3/4"	3 3/8"	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 5/8"	3 3/8"	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 3/4"	4 3/4"	1.2



SS

Cake Lifter, Stainless Steel

art.	Width	Length	Lbs
47094-30	10 1/4"	10 5/8"	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"	2⅝"	250	0.2
47686-12	4¾"	2½"	250	0.2
47686-14	5½"	3⅛"	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.

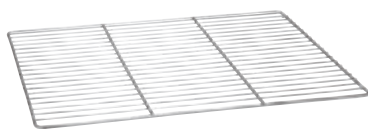


SS

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.



SS

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.



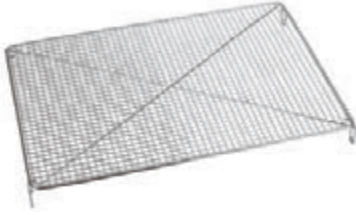
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Cooling Rack, with Feet, Stainless Steel

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.



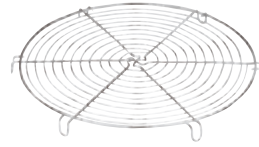


SS

Grate, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982146	8¾"	12½"	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.



Round Cooling Rack, Chromed

art.	Dia	Lbs
47098-18	7¼"	0.3
47098-22	8⅝"	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	1⅞"	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	8¼"	11¾"	0.1
A4768944	11½"	16¾"	0.5
A4768962	16¾"	24½"	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 over rack or cooling rack. It is composed of fiberglass fibers and therefore cannot be cut.



Counter Pastry Mat

art.	Width	Length	Lbs
A4768964	17½"	25¾"	1.0
A4768978	23"	30¾"	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"	15¾"	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	7½"	11"	1¼"	0.2
A4769034	11¾"	13¾"	1¼"	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 crisper 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 20¾" 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 20¾" 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	¼	12¾"	20⅞"	1.6
41744-53	¾	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	¼	12 ¾"	20 ⅞"	1.2
41756-60	-	15¾"	23⅝"	1.7



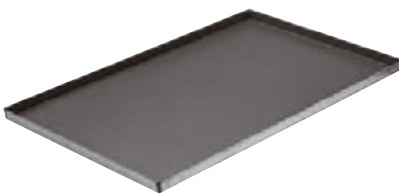
Baking Sheet, 90° Sides, Aluminized Steel

art.	Width	Length	Lbs
41746-60	15¾"	23⅝"	3.8



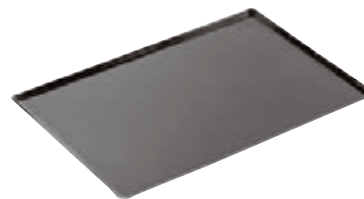
Sponge Cake Pan, Splayed Sides, Aluminized Steel

art.	Width	Length	Ht.	Lbs
41751-30	9"	11 ¾"	1⅞"	1.2
41751-35	11"	13¾"	1⅞"	1.7
41751-40	11 ¾"	15¾"	1⅞"	2.1
41751-60	15¾"	23⅝"	1⅞"	3.8
41751-65	17¾"	25 ⅝"	1⅞"	4.4



Baking Sheet, 90° Sides, Non-Stick

art.	Width	Length	Ht.	Lbs
41747-60	15¾"	23⅝"	¾"	3.8



Baking Sheet, 45° Sides, Silicone

art.	GN	Width	Length	Lbs
41743D32	¼	12 ¾"	20 ⅞"	1.7
41743D53	¾	20 ⅞"	25 ⅝"	1.7
41743D60	-	15 ¾"	23 ⅝"	1.7



Baking Sheet, 45° Sides, Perforated, Silicone Coated

art.	GN	Width	Length	Lbs
41753D30	-	11 ¾"	15 ¾"	1.7
41753D32	¼	12 ¾"	20 7/8"	1.2
41753D53	¾	20 7/8"	25 5/8"	1.7
41753D60	-	15 ¾"	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



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.



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 3/4"	0.1
12909-23	9"	0.1



Adjustable Cake Slicer with 3 Blades, Aluminum

art.	Length	Ht.	Lbs
47031-46	19 3/4"	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 3/4"	15 3/4"	1/8"	1.5
47693-05	15 3/4"	15 3/4"	1/4"	1.3
47693-10	15 3/4"	15 3/4"	3/8"	0.9
47693-15	15 3/4"	15 3/4"	5/8"	1.9

To produce perfect layers.



SS

Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-11	17 3/4"	20 7/8"	6 1/4"	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

Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-25	15 3/4"	23 5/8"	4 3/8"	53

Construction in aluminum, s/steel frames. Includes s/s plate, spatula, maintenance kit, 3 frames 22.5-30-45 mm.



SS

Double Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-22	18 7/8"	19 5/8"	5 7/8"	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

Plain Multi-Wheeled Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47820-05	2 1/2"	9 1/2"	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 1/8"	9 1/2"	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.



SS

Lattice Cutter, Stainless Steel

art.	Width	Lbs
47029-12	4 3/4"	0.8



SS

Roller Docker, Stainless Steel

art.	Width	Lbs
47028-12	4 3/4"	1



PP

SS

Croissant Cutter, Stainless Steel

art.	Width	Length	Lbs	des.
47027-11	4 3/4"	7 7/8"	1.8	-
47027-12	4 3/4"	5 5/8"	1.6	-
47027-14	3 3/4"	8 1/8"	1.3	-
47027-15	4 3/4"	7 7/8"	3.3	double
47027-16	4 3/4"	7 7/8"	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 5/8"	4 1/8"	1 5/8"	0.3

This dual-croissant cutter quickly severs precise, clean triangles of dough for perfected croissants. Equipped with a sturdy 3/4" handle, the cutter is made of stainless steel. Overall height with handle is 3 1/2" for both sizes.



PS

Lattice Cutter Press

art.	Dia	Lbs
47030-30	11 3/4"	0.8

This utensil allows for the quick and easy production of a pastry lattice to top 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 3/8"	10	0.2
47032-20	10 3/8"	20	0.3

This polypropylene cake marker portions cakes for even slices. Dishwasher-safe.





PP

Cake Marker

art.	Dia	Parts	Lbs
47033-08	7 1/8"	8-12	0.3
47033-12	10 3/8"	12-18	0.4
47033-14	10 3/8"	14-18	0.4



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-inch barrel requires less time over the pastry sheet as its weight limits the drag of the dough and its large diameter reduces revolutions.



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 heavy-duty stainless steel rolling pin, empowered with oversized dual handles, and a non-stick coating.



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.



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	1½"	6	0.1
47642-40	1½"	6	0.1
47642-60	2¾"	6	0.2
47642-70	2¾"	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 ½"	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 ¾"	3 ¾"	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 ¾"	3 ½"	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 ¾"	3 ¼"	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 ⅞"	3 ⅞"	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"	5¾"	10	0.4
47621-07	3½"	4¾"	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 ⅞"	3 ⅞"	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 3/8"	2"	3/4	0.3
A1258020	7 7/8"	2 5/8"	1 1/2	0.5
A1258024	9 5/8"	3 1/8"	3	0.7
A1258027	10 3/4"	3 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 5/8"	3 1/2"	5	1.2
A1258036	13 1/4"	4 1/4"	8	1.3
A1258039	15 1/4"	4 3/8"	13	1.7
A1258045	17 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 3/4"	5 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.





SS

Sugar Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs
A4702300	2 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.



Plastic Icing Sugar Sieve

art.	Dia	Ht.	Lbs
47614-25	10"	2 3/4"	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 3/4"	0.5

This 100% plastic flour sieve easily catches lumps. It is affordable and sanitary. The mesh is 5/128" (1 mm).



Baker's Brush

art.	Length	Lbs
42614-21	11 3/4"	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 1/4"	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



SS

Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
47532-06	2 3/8"	1 1/8"	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



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





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

Adjustable Round Frame Extender, Stainless Steel

art.	Size	Ht.	Lbs
47529-07	from 6 1/2" to 12 1/2"	2 3/4"	0.4



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

Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47510-15	5 7/8"	1 3/8"	0.2
47510-17	6 3/4"	1 3/8"	0.3
47510-19	7 1/2"	1 3/8"	0.3
47510-21	8 1/4"	1 3/8"	0.3
47510-23	9"	1 3/8"	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.



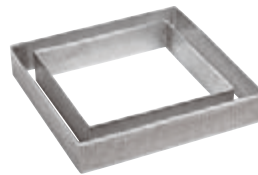


SS

Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47511-07	2 3/4"	3/4"	0.1
47511-09	3 1/2"	3/4"	0.1
47511-11	4 3/8"	3/4"	0.1
47511-15	5 7/8"	3/4"	0.1
47511-17	6 3/4"	3/4"	0.2
47511-19	7 1/2"	3/4"	0.2
47511-21	8 1/4"	3/4"	0.2
47511-23	9"	3/4"	0.2
47511-25	9 7/8"	3/4"	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 7/8"	5 7/8"	1 3/8"	0.3
47512-19	7 1/2"	7 1/2"	1 3/8"	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 11 7/8"x11 7/8" to 22 1/2"x22 1/2"	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.

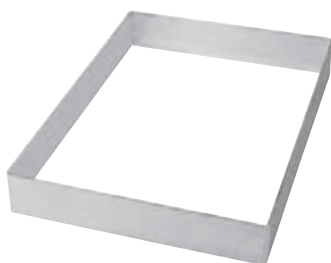


SS

Adjustable Rectangular Frame Extender, Stainless Steel

art.	Size	Ht.	Lbs
47528-05	from 11"x7 1/2" to 21 1/4"x13 3/8"	2"	1

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

Rectangular Pastry Ring, 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

The rectangular frame is versatile and perfect for creating dishes that stand out. It is ideal for a wide range of culinary applications. Often used for baking rectangular tarts, the shape ensures even exposure to heat, resulting in a crispy, golden crust. It's also perfect for shaping layered desserts like mousses, sponge cakes, or even savory creations like vegetable terrines. With its smooth, sturdy sides, this frame offers excellent support for molding, pressing, and packaging, helping you achieve professional-quality results every time.



SS

Square Pastry Ring, Stainless Steel

art.	Size	Ht.	Lbs
47548-02	3 7/8" x 1 3/4"	0.3	
47548-03	7 1/8" x 1 3/4"	0.6	
47548-04	7 7/8" x 1 3/4"	0.6	
47548-05	8 5/8" x 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

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

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

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.

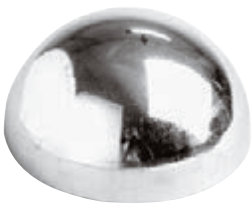


SS

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.



SS

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





SS

Pastry Ring Pusher, Round, Stainless Steel

art.	Dia	Ht.	Lbs
A4982303	2 5/16"	1 7/8"	0.1
A4982306	3 7/16"	1 7/8"	0.2
A4982307	3 3/8"	1 7/8"	0.2



SS

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.



SS

Yule Log Mold with Removable Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982312	3 3/8"	11 1/2"	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.



SS

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

The Crème Caramel Mold, crafted from high-quality stainless steel, is the secret to creating velvety, perfectly shaped desserts. With its smooth, polished surface, it ensures your caramel custard releases effortlessly every time. Ideal for professional kitchens and home bakers alike, this mold holds heat evenly, guaranteeing a flawless texture and consistent results. Whether you're preparing an indulgent dessert for a special occasion or perfecting your signature recipe, this sturdy, elegant mold brings out the best in your crème caramel—smooth, rich, and irresistibly delicious.





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

The Crème Caramel Mold, made from lightweight yet durable aluminum, is the perfect tool for creating smooth, luscious desserts with ease. Its excellent heat conductivity ensures even cooking, giving your crème caramel a silky, delicate texture. The mold's non-stick surface makes for effortless release, ensuring a beautiful presentation every time. Whether you're crafting a classic dessert for a dinner party or simply indulging yourself, this aluminum mold provides both practicality and precision, elevating your crème caramel to a new level of perfection.



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.





Dariele/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, dariele 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 3/8"	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 3/4"	1 1/8"	0.2
47710-16	6 1/4"	1 5/8"	0.4
47710-20	7 7/8"	1 3/4"	0.5
47710-24	9 1/2"	2"	0.7
47710-28	11"	2"	0.9
47710-32	12 5/8"	2 1/8"	1.2

Plain Cake Pan, non-stick, PFOA-free coating.



Fluted Tart Pan Removable Bottom, Non-Stick

art.	Dia	Ht.	Lbs
47712-20	7 7/8"	1"	0.5
47712-24	9 1/2"	1"	0.7
47712-28	11"	1"	0.9
47712-32	12 5/8"	1"	1.1

Fluted Tart Pan, non-stick, PFOA-free coating.



Perforated Tart Pan, Non-Stick

art.	Dia	Ht.	Lbs
41729-30	11 3/4"	1/2"	0.7
41729-34	13 3/8"	1/2"	1.0



Savarin Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47711-08	3 1/8"	3/4"	6	0.1
47711-12	4 3/4"	1"	6	0.2
47711-22	8 5/8"	1 3/4"	1	0.6
47711-24	9 1/2"	2"	1	0.7
47711-26	10 1/4"	2 1/2"	1	0.9

Savarin Mold, non-stick, PFOA-free coating.



Trois Freres Mold, Non-Stick

art.	Dia	Ht.	Lbs
47713-22	8 5/8"	2 1/8"	0.8

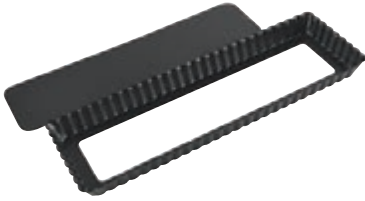
Trois Freres Mold, non-stick, PFOA-free coating.



Kugelhopf Mold, Non-Stick

art.	Dia	Ht.	Lbs
47705-22	8 5/8"	4 3/4"	0.7

Kugelhopf Mold, non-stick, PFOA-free coating.



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.



Bavaois Mold, Non-Stick

art.	Dia	Ht.	Lbs
47735-18	7 1/8"	3 1/2"	0.6

Bavaois Mold, 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



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.



Baguette Pan, Perforated, Non-Stick

art.	Width	Length	Ht.	Lbs
A4701435	6 1/4"	15"	1"	0.5
47014-35	9 5/8"	13 3/4"	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 $\frac{5}{8}$ "	20 $\frac{7}{8}$ "	W:2 $\frac{3}{4}$ " CH: 4	1.8
41758-60	15 $\frac{3}{4}$ "	23 $\frac{5}{8}$ "	W:2 $\frac{3}{4}$ " CH: 5	2.3
41758-65	16 $\frac{7}{8}$ "	25 $\frac{5}{8}$ "	W:2 $\frac{1}{4}$ " CH: 6	2.6
41758-85	16 $\frac{7}{8}$ "	33 $\frac{1}{2}$ "	W:2 $\frac{1}{4}$ " 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 $\frac{1}{8}$ "	3"	1 $\frac{1}{2}$ "	6	0.1

Oval Aspic Mold, non-stick, PFOA-free coating.



Baba Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47728-06	2 $\frac{3}{8}$ "	2 $\frac{3}{8}$ "	6	0.1

Baba Mold, non-stick, PFOA-free coating.



Savarin Mold, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47757-65	2 $\frac{1}{2}$ "	$\frac{5}{8}$ "	6	0.1
47757-80	3 $\frac{3}{8}$ "	$\frac{3}{4}$ "	6	0.1

Savarin Mold, non-stick, PFOA-free coating.



Plain Boat Mold, Non-Stick

art.	Width	Length	Ht.	U Pack	Lbs
47720-06	$\frac{3}{4}$ "	2 $\frac{3}{8}$ "	$\frac{3}{8}$ "	6	0.01
47720-08	1 $\frac{1}{4}$ "	3 $\frac{1}{8}$ "	$\frac{1}{2}$ "	6	0.02
47720-10	1 $\frac{3}{4}$ "	3 $\frac{7}{8}$ "	$\frac{1}{2}$ "	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 $\frac{5}{8}$ "	3 $\frac{1}{8}$ "	$\frac{1}{2}$ "	6	0.02
47721-10	1 $\frac{3}{4}$ "	3 $\frac{7}{8}$ "	$\frac{1}{2}$ "	6	0.04

Fluted Boat Mold, non-stick, PFOA-free coating.



Plain Tartlet, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47722-05	2"	$\frac{1}{2}$ "	6	0.02
47722-06	2 $\frac{3}{8}$ "	$\frac{1}{2}$ "	6	0.03
47722-07	2 $\frac{3}{4}$ "	$\frac{1}{2}$ "	6	0.04
47722-08	3 $\frac{1}{8}$ "	$\frac{1}{2}$ "	6	0.10
47722-10	3 $\frac{7}{8}$ "	$\frac{1}{2}$ "	6	0.10

Plain Tartlet, non-stick, PFOA-free coating.



Fluted Tartlet, Non-Stick

art.	Dia	Ht.	U Pack	Lbs
47723-05	2"	$\frac{3}{8}$ "	6	0.03
47723-06	2 $\frac{3}{8}$ "	$\frac{3}{8}$ "	6	0.04
47723-07	2 $\frac{3}{4}$ "	$\frac{3}{8}$ "	6	0.04
47723-08	3 $\frac{1}{8}$ "	$\frac{1}{2}$ "	6	0.10
47723-10	3 $\frac{7}{8}$ "	$\frac{3}{4}$ "	6	0.10
47723-12	4 $\frac{3}{4}$ "	$\frac{3}{4}$ "	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 1/4" 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.



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".



Bread Pan with Cover, Square, Non-Stick

art.	Size	Ht.	Lbs
A4982309	7 $\frac{7}{8}$ "	7 $\frac{1}{2}$ "	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 $\frac{1}{4}$ "	2 $\frac{3}{4}$ "	0.5
A4982314	4 $\frac{1}{8}$ "	10 $\frac{5}{8}$ "	3 $\frac{1}{8}$ "	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.	Pcs	Lbs
A4982116	3 $\frac{1}{8}$ "	1 $\frac{1}{8}$ "	4	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 $\frac{1}{8}$ "	2"	0.4

These specialty molds are used to make Cannelé Bordelais, an addictive little French cake with a custardy interior and a rich brown, caramelized crust. Made of copper and lined with tin.



Mini Pate Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982310	1 $\frac{1}{2}$ "	11 $\frac{7}{8}$ "	2 $\frac{3}{8}$ "	0.8

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
A4982316	9 $\frac{3}{8}$ "	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 $\frac{1}{4}$ "	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.



Mini Springform, Deep, Non-Stick, Set of 2

art.	Dia	Ht.	oz	Lbs
A4775411	4 $\frac{3}{8}$ "	4 $\frac{1}{4}$ "	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.



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	7 $\frac{7}{8}$ "	15 $\frac{5}{8}$ "	$\frac{3}{4}$ "	0.9



Deep Tart Mold Removable Bottom, Tin

art.	Dia	Ht.	Lbs
A4470210	4"	1 $\frac{1}{8}$ "	0.2





Tart Mold Removable Bottom, Tin

art.	Dia	Ht.	Lbs
A4770220	7 $\frac{7}{8}$ "	1"	0.5
A4770224	9 $\frac{1}{2}$ "	1"	0.6
A4770226	10 $\frac{1}{4}$ "	1"	0.7
A4770228	11"	1"	0.8
A4770230	11 $\frac{7}{8}$ "	1"	0.9
A4770232	12 $\frac{1}{2}$ "	1"	1.0



Tart Pan, Square, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982118	9"	9"	1"	0.9	Top
A4982118	8 $\frac{3}{4}$ "	8 $\frac{3}{4}$ "	-	-	Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982119	4 $\frac{1}{4}$ "	13 $\frac{3}{4}$ "	1"	0.6	Top
A4982119	3 $\frac{3}{4}$ "	13 $\frac{1}{8}$ "	-	-	Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lbs	des.
A4982120	8 $\frac{1}{8}$ "	11 $\frac{1}{4}$ "	1"	1	Top
A4982120	7 $\frac{5}{8}$ "	10 $\frac{3}{4}$ "	-	-	Bottom



Mini Pate Mold, Tin

art.	Width	Length	Ht.	Lbs
A4982436	1 $\frac{1}{2}$ "	20"	2 $\frac{3}{8}$ "	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 $\frac{1}{2}$ " 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.	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 18

art.	dim. mm.	gr.
47862-74	65x22	2-3



Chocolate Praline - Sheet of 22

art.	dim. mm.	gr.
47862-72	110x7	3-4



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



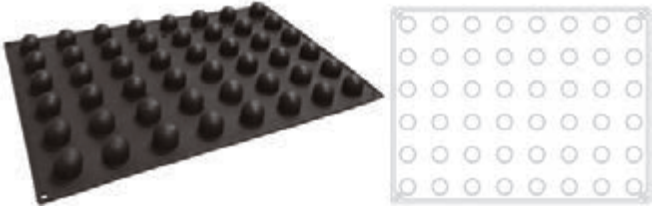
Egg Mold, Pet, 2 Imprints

art.	dim. mm.
47865-44	220x160x85



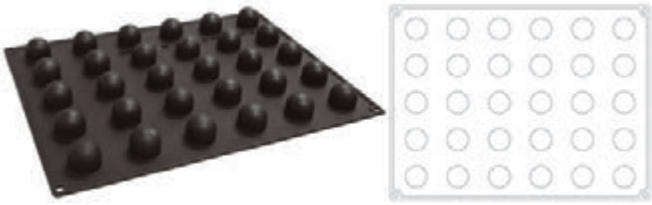
BLACK SILICONE MOLDS 15 3/4" X 11 7/8"

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 11½" long by 6⅞" wide, and each beginning with item number 47780 measures 15½" long by 11½" 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



Cannelé, 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





Mini Muffin, Overall 22½"x14⅞"

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 Cannelle, 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



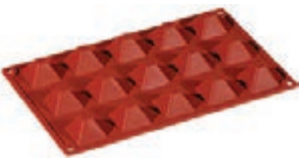
Mini Muffin, 11 Imprints

art.	Ø mm.	h. mm.	ml.
47742-20	50	28	43



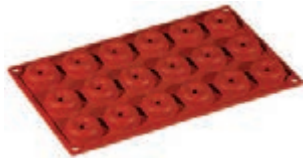
Mini Oval, 16 Imprints

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**

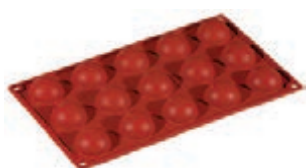
art.	Ø mm.	h. mm.	ml.
47742-15	72	23	67

**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**

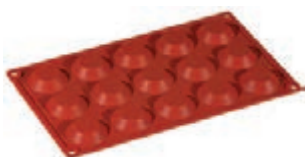
art.	Ø mm.	h. mm.	ml.
47742-47	60	30	57

**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





MF

Soup/Rice Bowl With Lid, Melamine

art.	Dia	Ht.	Lbs
49655-34	4 3/8"	2 1/2"	0.3



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656C10	3 3/4"	1 5/8"	0.2
49656C12	4 3/4"	2 1/2"	0.4
49656C17	6 3/4"	3 1/2"	0.8

Double wall.



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656B10	3 3/4"	1 5/8"	0.2
49656B12	4 3/4"	2 1/2"	0.4
49656B17	6 3/4"	3 1/2"	0.8

Double wall.



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656C07	3"	1"	0.2



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656B07	3"	1"	0.2



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656C08	3 3/8"	2 1/8"	0.4
49656C09	3 3/8"	3 3/8"	0.3



Bowl, Stainless Steel

art.	Dia	Ht.	Lbs
49656B08	3 3/8"	2 1/8"	0.4
49656B09	3 3/8"	3 3/8"	0.4



Set 6 Dip Bowls, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
49656C04	2 3/8"	1"	13.5	0.1
49656C06	2 3/8"	1 3/4"	20.25	0.1





Set 6 Dip Bowls, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
49656B04	2 3/8"	1"	13.5	0.1
49656B06	2 3/8"	1 3/4"	20.25	0.1



Tray, Stainless Steel

art.	Size	Lbs
49656C26	10"x6 1/4"x1 1/8"	0.8



Tray, Stainless Steel

art.	Size	Lbs
49656B26	10"x6 1/4"x1 1/8"	0.8



W

Tortillas Cup, Wood

art.	Dia	Lbs
44241-19	7 1/2"	1.3



SS

2 Pcs Taco Holder Set, 3 Compartments, S/S

art.	Size	Lbs
49657-03	9"x3 7/8"x2"	0.9

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. Dishwasher-safe.



SS

Taco Holder, 3 Compartments, Stainless Steel

art.	Size	Lbs
A4982541	3 3/4"x16 1/4"x2"	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.



Stone Ball With Grid

art.	Dia	Lbs
49655-98	4 7/8"	1.9

Molecular Creative Cuisine. Crafted from eco-friendly concrete cement.





MF

Chinese Spoon

art.	Size	Lbs	col.
44850-13	5 3/8"x1 3/4"	0.1	○
44850B13	5 3/8"x1 3/4"	0.1	●



W

Sushi Dragon Tray

art.	Size	Lbs
49655-93	19 5/8"x7 1/8"	2



W

Sushi Dragon Boat

art.	Size	Lbs
49657-09	15 3/4"x3 7/8"x6 1/4"	1.3



W

Sushi Bridge

art.	Size	Lbs
49655-41	15"x7 1/8"x4 7/8"	1.2
49655-39	20 1/2"x10 1/4"x5 7/8"	1.9



W

Sushi Boat

art.	Size	Lbs
49655-91	15 3/4"x7 1/8"	2.1
49655-29	19 5/8"x7 7/8"	2.5
49655-92	27 1/2"x9 7/8"	3.7





Hand Roll Stand

art.	Size	Lbs
49655-31	7 1/8"x3 1/2"x3 3/8"	0.4



Sushi Ladder 6 Steps

art.	Dia	Ht.	Lbs
49655-73	11"	4 3/4"	1.9



Sushi Ladder 5 Steps

art.	Size	Lbs
49655-68	12 3/4"x9 7/8"x3 7/8"	2.2



Sushi Ladder 7 Steps

art.	Size	Lbs
49655-69	15x10 1/4"x5 7/8"	2.5



W

Sushi Box

art.	Size	Lbs
49657-10	9 1/2"x9 1/2"x1 3/4"	0.9



W

Sushi Geta Board

art.	Size	Lbs
49655-24	5 5/8"x10"x1 1/8"	1.0
49655-67	10 5/8"x7 1/8"x1 1/8"	1.1

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.



W

Sushi Box

art.	Size	Lbs
49657-12	12 5/8"x8 1/2"x1 3/4"	1.3

With eutectic plate to be filled with water.



W

Sushi Box

art.	Size	Lbs
49657-11	7 7/8"x11 3/4"x1 3/4"	0.9



B

Sushi Shell

art.	Length	Lbs
49657-31	7 7/8" - 9 1/2"	0.5



B

Sushi Container

art.	Size	Lbs
49657-34	13 3/8"x5 1/2"x5 1/8"	1.1





B

Sushi Container

art.	Size	Lbs
49657-32	10 ¼"x4 ¾"x2"	1



B

Sushi Container

art.	Size	Lbs
49657-33	12 ⅝"x4 ¾"x3 ⅞"	1.1



B

Sushi Container

art.	Size	Ht.	Lbs
49657-35	8 ⅝"x 5 ⅞" 2"+3 ⅞"		0.6



B

Matcha Tea Whisk 100 Prongs

art.	Ht.	Lbs
49655-94	4 ⅛"	0.3



SS

Tea Strainer

art.	Dia	Lbs
49655-74	2 ½"	0.2



3-Piece Matcha Tea Set

art.	Lbs
49655-95	0.5

Bamboo tea whisk and scoop, ceramic whisk holder.



4-Piece Matcha Tea Set

art.	Lbs
49655-96	1.7

Bamboo tea whisk and scoop, ceramic bowl and whisk holder.



X

Teapot

art.	Size	Ht.	Oz	Lbs
49655R70	7 ⅝"x7 ⅛"	5 ⅞"	27	3.6

Cast iron with s/steel strainer. For 2-3 cups.



6-Piece Set With Teapot

art.	Oz	Lbs
49655-97	27	5.6

Cast iron teapot with stainless steel infuser, 4 cups, and trivet.



Teapot

art.	Size	Ht.	Oz	Lbs
49655-70	7 5/8"x7 1/8"	5 7/8"	27	3.6

Cast iron with s/steel strainer. For 2-3 cups.



Teapot Warmer

art.	Dia	Ht.	Lbs
49655-72	5 1/8"	3"	2



Teapot

art.	Size	Ht.	Oz	Lbs
49655-80	4 7/8"x3 3/8" 4 7/8"	10	1.7	

Cast iron, without tea strainer.



Teapot

art.	Size	Ht.	Oz	Lbs
49655B91	6 3/4"x5 1/2" 6 3/4"	27	3.2	

Cast iron, inside enamelled. S/steel strainer.



Teapot

art.	Size	Ht.	Oz	Lbs
49655G91	6 3/4"x5 1/2" 6 3/4"	27	3.2	

Cast iron, inside enamelled. S/steel strainer.



Teapot

art.	Dia	Ht.	Lbs
49655-81	5 3/8"	1,5	0.9

Cast iron with non-slip feet.





Tray

art.	Size	Lbs
49655-86	12 3/4"x10 3/8"x1 1/8"	1.4



Chopsticks

art.	Length	Lbs
49658-01	10 5/8"	0.6



Disposable Chopsticks

art.	Length	Lbs
49627-22	9 1/2"	1.7



Chopsticks

art.	Length	Lbs
49655-30	9"	0.3



Chopstick Rest

art.	Size	U Pack	Lbs
66950-13	3 7/8"x1 3/8"	6	0.2



Chopstick Rest

art.	Size	Lbs	col.
49655-27	2"x1 3/8"x1/2"	0.1	●



Disposable Noshikushi Skewers, Pack of 100

art.	Length	U Pack	Lbs
48300-42	4 1/8"	100	0.2



Disposable Bamboo Skewers, Pack of 100

art.	Length	U Pack	Lbs
48300-43	3 1/2"	100	0.2
48300-33	5 7/8"	100	0.2

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.



Oil Pourer

art.	Oz	Lbs
41780-05	16.9	0.8
41780-07	25.3	0.9
41780-09	33.8	1.1



Bamboo Sushi Mat

art.	Size	Lbs
49626-00	9 1/2"x9 1/2"	0.2



B

Bamboo Sushi Mat

art.	Size	Lbs
49626-02	8¼"x9½"	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.



B

Pair Chinese Cooking Chopsticks

art.	Length	Lbs
49629-00	17 ¾"	0.2



B

Rice Paddle

art.	Length	Lbs
49655-89	7 ⅞"	0.1



B

Rice Knife

art.	Length	Lbs
49655-90	6 ⅞"	0.1



Sushi Mold

art.	Length	Lbs
49655-19	6 ¼"	0.2





Sushi Mold

art.	Size	Lbs
49655-18	7 1/2"x3 3/8"x2 3/4"	0.6



Sushi Making Set

art.	Lbs
49655-71	1.8



Sushi Mold

art.	Size	Lbs
49655-99	7 5/8"x2 3/4"x2 3/8"	0.5



W

Hangiri/Sushi Rice Tub

art.	Dia	Lbs
49655-50	14 1/8"	2.2
49655-49	17 3/4"	3.6



B

Steamer

art.	Dia	Lbs
49603-15	6 1/4"	0.6
49603-20	7 7/8"	0.9
49603-25	9 7/8"	1.5
49603-30	11 3/4"	1.9
49603-40	15 3/4"	3.9
49603-50	19 5/8"	4

2 bodies + 1 cover.



Steamer Net Liner, 6 Pcs

art.	Dia	Lbs
49614-15	5 7/8"	0.2
49614-20	7 1/2"	0.2
49614-25	9 1/2"	0.3
49614-30	11 3/8"	0.4
49614-40	15 3/8"	0.6
49614-50	19 1/4"	1



SS

Japanese Boxes With Lid

art.	Size	Ht.	Lbs
49659-04	11 1/8"x4 5/8"	2 1/2"	1.6



SS

Japanese Boxes With Lid

art.	Size	Ht.	Lbs
49659-05	8 7/8"x5 7/8"	2 1/2"	2



SS

Japanese Boxes With Lid

art.	Size	Ht.	Lbs
49659-06	12 7/8"x5 7/8"	2 1/2"	2.4



SS

Japanese Boxes With Lid

art.	Size	Ht.	Lbs
49659-08	17"x5 7/8"	2 1/2"	3.2



B

Bamboo Chopsticks, Pack of 50 Pairs

art.	Length	U Pack
48300-29	10 1/4"	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.



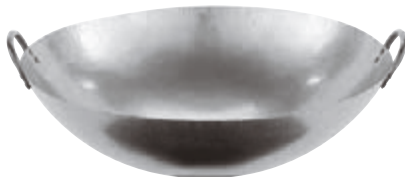


W

Sushi-Making Set, 4 Pieces

art.	Width	Length	Ht.	Lbs
49655-02	3"	8 1/4"	1 3/4"	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.



Dual Handled Steel Chinese Wok

art.	Dia	Ht.	Lbs
49605-46	18"	5 1/2"	4.8
49605-61	24"	7 3/8"	7.7
49605-71	28"	8 5/8"	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.



Carbon Steel Chinese Wok

art.	Dia	Ht.	Lbs
49604-31	12"	3 1/2"	1.9
49604-36	14"	4 3/8"	2.6
49604-41	16"	4 3/4"	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.



SS

Wok Stand, Stainless Steel

art.	Dia	Ht.	Lbs
11953-22	8 5/8"	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"	5 1/2"	-	2.9	Body
49606-01	20"	7 7/8"	-	2.6	Cover
49606-51	20"	5 1/2"	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	Length	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	4½"	2¼"	-	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	5½"	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.



Tortilla Press, Cast Iron

art.	Dia	Ht.	Lbs
A5610042	7½"	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.



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.



Long Chinese Deep Frying Skimmer - Coarse

art.	Dia	Lbs
49607-20	7⅞"	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	7⅞"	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
11701-13	17 3/4"	59"	3
11701-16	19 5/8"	59"	3.4



Pizza Peel, Aluminum

art.	Length	Size	Lbs
11702-02	59"	12 5/8"x12 5/8"	1.8
11702-06	59"	14 5/8"x14 5/8"	2
11702-10	59"	16 1/8"x16 1/8"	2.6
11702-16	59"	19 5/8"x19 5/8"	3.8



Pizza Peel, Slotted, Aluminum

art.	Length	Size	Lbs
11704-02	59"	12 5/8"x12 5/8"	1.7
11704-06	59"	14 5/8"x14 5/8"	1.8
11704-13	59"	17 3/4"x17 3/4"	2.8
11704-16	59"	19 5/8"x19 5/8"	3.2



SS

Pizza Peel, Small

art.	Dia	Length	Lbs
11705-02	6 3/4"	59"	1.7
11705-06	7 7/8"	59"	1.8
11705-10	9"	59"	2
11705-14	10 1/4"	59"	2.3



SS

Pizza Peel, Slotted, Small

art.	Dia	Length	Lbs
11706-02	6 3/4"	59"	1.5
11706-06	7 7/8"	59"	1.7
11706-10	9"	59"	1.7
11706-14	5 1/2"	59"	2.1



Oven Pizza Peel, Aluminum

art.	Length	Size	Lbs
41765-32	59"	12 5/8"x12 5/8"	2.3
41765-37	59"	14 5/8"x14 5/8"	2.6
41765-41	59"	16 1/8"x16 1/8"	3.2
41765-45	59"	17 3/4"x17 3/4"	3.5
41765-50	59"	19 5/8"x19 5/8"	4



Oven Pizza Peel, Aluminum

art.	Length	Size	Lbs
41736-32	59"	12 5/8"x11 3/4"	2.1



SS

Pizza Peel, Slotted, Stainless Steel

art.	Dia	Length	Lbs
41737-17	6 3/4"	59"	2
41737-20	7 7/8"	59"	2
41737-23	9"	59"	2.1



SS

Pizza Peel, Plain, Stainless Steel

art.	Dia	Length	Lbs
41738-17	6 3/4"	59"	2
41738-20	7 7/8"	59"	2.2
41738-23	9"	59"	2.2



Pizza Peel, Small, Aluminum

art.	Dia	Length	Lbs
41735-20	7 7/8"	59"	1.9



W

Pizza Peel, Acacia Wood

art.	Length	Size	Lbs
41764-33	36 1/4"	11 3/4"x13 3/4"	3.4



Adjustable Brush, Brass Bristles

art.	Length	Size	Lbs
41767-20	7 7/8"	7 7/8"x2 1/2"	1.7



Adjustable Brush, Brass Bristles

art.	Length	Size	Lbs
41766-27	10 5/8"	10 5/8"x2 3/4"	2.2



Adjustable Brush, Brass Bristles

art.	Length	Size	Lbs
41766-16	6 1/4"	6 1/4"x2"	1.4





SS

Ash Shovel, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-21	12 ¼"	8 ¼"	68 ½"	1.8



SS

Oven Scraper, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-22	3 ¾"	9 ½"	59"	1.1



Brass Bristle Oven Brush, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41766-14	2 ¾"	5 ½"	59"	2.4



Natural Bristle Oven Brush, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41739-20	6 ¾"	10 ½"	59"	1.6



SS

Support For Peels

art.	Dia	Size	Lbs
41769-36	max Ø 14 ½"	15 ¾"x6 ¼"x15 ¾"	6.9
41769-50	max Ø 19 ½"	20 ½"x6 ¼"x13 ¾"	8



Small Pizza Peel Wall Rack, Aluminum

art.	Size	Lbs
41769-02	12 ½"x3 ¾"x2"	0.7



Pizza Peel Wall Rack, Aluminum

art.	Size	Lbs
41769-01	6 7/8"x3 ½"x3 ½"	0.3



Double-Sided Brush

art.	Length	Lbs
41761-02	39 ¾"	2.2



SS

Pizza Peel Holder, Stainless Steel

art.	Width	Height	Lbs
41769-00	15 ¾"	67 ¾"	22.1

Double front. For peels H 59".



SS

Pizza Peel Rack, Marble Base

art.	Length	Size	Lbs
41769G00	13 ¾"	9 7/8"x13 ¾"x9 1/8"	22.1

Supplied WITHOUT peels. With Gluten Free sign.



Adjustable Brush

art.	Length	Size	Lbs
41767G20	7 7/8"	7 7/8"x2 3/8"	1.8

Brass bristles.



Pizza Peel, Aluminum

art.	Length	Size	Lbs
41704G33	13"	10 3/8"x10 3/8"	1.8
41704G36	14 1/8"	14 1/8"x14 1/8"	1.9



SS

Perforated Pizza Peel, Small

art.	Dia	Length	Lbs
41737G20	7 7/8"	59"	2
41737G23	9"	59"	1.9



SS

Pan Gripper

art.	Length	Lbs
42822-00	7 1/2"	0.4



SS

Pan Gripper, Polypropylene Handle

art.	Width	Length	Lbs
18323-00	3 1/2"	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 Knife

art.	Length	Lbs
48280-45	9"	0.4



SS

Pizza Wheel, Stainless Steel, Polypropylene Handle

art.	Dia	Length	Lbs
18324-10	4"	9 1/2"	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

Perforated Spatula

art.	Size	Lbs
18301-01	4 3/4"x5 7/8"	0.6



SS

Spatula

art.	Size	Lbs
18301-02	4 3/4"x5 7/8"	0.7



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, Slotted, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18302-01	7 1/8"	8 5/8"	1.3



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

art.	Size	Lbs
18501-01	4 3/4"x6 1/4"	0.5
18501-03	5 3/8"x3 7/8"	0.4
18501-04	4 3/4"x 3 3/4"	0.4

These straight or rounded stainless steel scrapers are best used to cut, clean and scrape pastry, bread and pizza dough.



PP

SS

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.



PP

SS

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.





PP
SS

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.



PP
SS

Dough Scraper

art.	Size	Lbs
18504-15	5 7/8"x3"	0.5



PP
SS

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.



PA+
plus

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.



PS

Dough Cutter

art.	Size	Lbs
47621-11	3 7/8"x9 1/2"	0.3

Shock and scratchproof material. Do not use on heat sources.



PS

Dough Cutter

art.	Size	Lbs
47621-12	5 3/8"x5 3/4"	0.4

Shock and scratchproof material. Do not use on heat sources.



PE

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.



PE

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 ¼"	1 ¾"	0.4
11742-18	7 ½"	1 ¾"	0.5
11742-20	7 7/8"	1 ¾"	0.6
11742-22	8 5/8"	1 ¾"	0.7
11742-24	9 ½"	1 ¾"	0.8
11742-26	10 ¼"	1 ¾"	0.9
11742-32	12 5/8"	1 ¾"	1.2
11742-36	14 1/8"	1 ¾"	1.6
11742-40	15 ¾"	1 ¾"	1.8
11742-45	17 ¾"	1 ¾"	2.2
11742-50	19 5/8"	1 ¾"	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 ¾"	1 ½"	1.3
41745-35	11"	13 ¾"	1 ½"	1.8
41745-40	11 ¾"	15 ¾"	1 ½"	2.2
41745-50	13 ¾"	19 5/8"	1 ½"	3.0
41745-60	15 ¾"	23 5/8"	1 ½"	4.0
41745-65	17 ¾"	25 5/8"	1 ½"	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 ¾"	23 5/8"	¾"	3.8



Sponge Cake Pan, Splayed Sides, Aluminized Steel

art.	Width	Length	Height	Lbs
41751-30	9"	11 ¾"	1 ½"	1.3
41751-35	11"	13 ¾"	1 ½"	1.7
41751-40	11 ¾"	15 ¾"	1 ½"	2.1
41751-60	15 ¾"	23 5/8"	1 ½"	3.9
41751-65	17 ¾"	25 5/8"	1 ½"	4.5



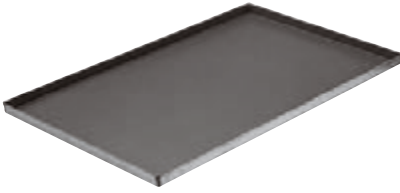
Baking Sheet, 45° Sides, Aluminum

art.	GN	Width	Length	Lbs
41744-32	1/4	12 ¾"	20 7/8"	1.6
41744-53	3/4	25 5/8"	20 7/8"	3.2
41744-60	-	15 ¾"	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 7/8"	1.2
41756-60	15 ¾"	23 5/8"	1.7



Baking Sheet, 90° Sides, Non-Stick

art.	Width	Length	Height	Lbs
41747-60	15 3/4"	23 5/8"	3/4"	3.9



Baking Sheet, Non-Stick

art.	GN	Dia	Pcs
41755-11	1/4	4 7/8"	6



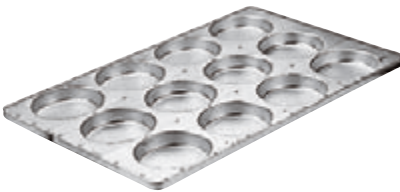
Baking Sheet, 45° Sides, Silicone

art.	GN	Width	Length	Lbs
41743D32	1/4	12 3/4"	20 7/8"	1.7
41743D53	3/4	25 5/8"	20 7/8"	1.7
41743D60	-	15 3/4"	23 5/8"	1.7



Baking Sheet, 45° Sides, Perforated, Silicone Coated

art.	GN	Width	Length	Lbs
41753D30	-	15 3/4"	11 3/4"	1.7
41753D32	1/4	12 3/4"	20 7/8"	1.3
41753D53	3/4	25 5/8"	20 7/8"	1.7
41753D60	-	15 3/4"	23 5/8"	1.7



Baking Tray, Alusteel

art.	Dia	Size	Pcs	Lbs
41752-08	5 1/2"	23 5/8"x15 3/4"	8	4
41752-12	4 3/4"	23 5/8"x15 3/4"	12	3.7
41752-24	4 3/4"	23 5/8"x31 1/2"	24	7.9



Pizza/Polenta Serving Board, Firwood

art.	Dia	Height	Lbs
A4982254	11 7/8"	1 7/8"	1.5
A4982255	13 3/4"	1 7/8"	2.0
A4982256	15 3/4"	1 7/8"	2.5
A4982258	19 3/4"	1 7/8"	3.8



Pasta Drying Rack, Beechwood

art.	Width	Length	Height	Lbs
A4982239	7 1/8"	12 3/8"	11 7/8"	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. 0.3" 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. 0.6" 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. 0.16" 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. 0.24" 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, 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 1/4"	2 1/4"	3 3/4"	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 1/2"	9 1/4"	3/4"	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 3/8"	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 1/8"	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





Double Wall Espresso Cup, Pack 2 Pcs

art.	Dia	Ht.	oz	Lbs
41202-01	2 3/8"	3"	3.5	0.5

Borosilicate glass.



Double Wall Cappuccino Cup, Pack 2 Pcs

art.	Dia	Ht.	oz	Lbs
41202-02	3"	3 3/4"	6.75	0.8

Borosilicate glass.



Ribbed Double Wall Glass

art.	Dia	Ht.	oz	Lbs
44948-10	3 1/2"	3 1/2"	8	0.4
44948-11	3 1/8"/2"	4 3/8"	11.75	0.5
44948-12	3 1/8"/2"	5 5/8"	15.25	0.6

Borosilicate glass.





Ribbed Slim Coffee Cup, Pack 6 Pcs

art.	Dia	Ht.	oz	Lbs
44948-13	2 1/8"/2"	3 1/2"	3.75	2.8

High white glass.



Gour Glass

art.	Dia	Ht.	oz	Lbs
44948-14	1 7/8"/1 5/8"	4 7/8"	14.5	0.4

Borosilicate glass.



Buttock Glass

art.	Dia	Ht.	oz	Lbs
44948-15	2 1/2"/3 1/8"	4 3/8"	15.25	0.5

Borosilicate glass.





Ribbed Slim Waist Glass

art.	Dia	Ht.	oz	Lbs
44948-16	3 ¼"/3 ⅛"	3 ⅞"	11	0.4

Borosilicate glass.



Glass Teapot with Infuser

art.	Dia	Ht.	oz	Lbs
41203-01	5 ½"	4 ¾"	30.5	1

Constructed of borosilicate glass, this teapot includes a stainless steel infuser that is perfect for brewing almost any kind of tea. 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.



Glass Teapot with Infuser

art.	Dia	Ht.	oz	Lbs
A4982014	5 ½"	4 ¼"	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. 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.



Pour Over Coffee Maker With Filter

art.	Dia	Ht.	oz	Lbs
41203-11	3 ⅜"-4 ⅜"	8 ¼"	20.25	1

Borosilicate glass. Bamboo collar. St/steel filter.



Tea-Box

art.	Size	Lbs
41614-22	8 ⅝"x6 ¾"x3 ½"	1.4

AY



Milk & Sugar Set 5 Pcs

art.	Size	Lbs
41537-00	7 1/2"x3 7/8"x4 1/8"	1.2

Stainless steel PTFE coated. Acacia wood.



Milk Jug

art.	Dia	Ht.	oz	Lbs
41537-03	3 1/8"	3 7/8"	11.75	0.4
41537-06	3 1/2"	4 1/2"	20.25	0.5
41537-08	4 1/8"	5 1/8"	27	0.9

PTFE coated.



Cake Stand, Acacia Wood

art.	Dia	Ht.	Lbs
44474-09	3 3/4"	2 3/4"	0.3
44474-13	5 1/8"	3 1/2"	0.5



Dome Cover

art.	Dia	Fits	Ht.	Lbs
41414-10	3 7/8"	44474-13	3 7/8"	0.3



Cake Stand, Acacia Wood

art.	Dia	Fits	Ht.	Lbs
44474-24	9 1/2"	41414-21	3 1/8"	1.3
44474-33	13"	41414-32	3 1/8"	2.2
44474-38	15 1/8"	41414-36	3 1/8"	3.1



Cake Stand, Acacia Wood

art.	Dia	Fits	Ht.	Lbs
44474-25	9 1/2"	41414-21	6 1/4"	1.8
44474-34	13"	41413-32	6 1/4"	3.8
44474-39	15 1/8"	41414-36	6 1/4"	4.8





PC



Dome Cover

art.	Dia	Fits	Ht.	Lbs
41413-30	11 3/4"	44474-33 & -34	15 3/4"	5



PC



Dome Cover

art.	Dia	Fits	Ht.	Lbs
41414-21	8 1/4"	44474-24 & -25	6 3/4"	1.1



PC



Dome Cover

art.	Dia	Fits	Ht.	Lbs
41414-32	12 1/4"	44474-33 & -34	8 7/8"	2.2



PC



Dome Cover

art.	Dia	Fits	Ht.	Lbs
41414-36	14 1/8"	44474-38 & -39	10 5/8"	5.1



PS



Dome Cover

art.	Dia	Ht.	Lbs
41420-30	11 3/4"	4 1/2"	1



B

PS

Tray With Cover

art.	Size	Lbs
41416-24	9 1/2"x7 1/4"x3 1/8"	1



B

PS

Tray With Cover

art.	Size	Lbs
41416-32	12 5/8"x6 1/2"x4 3/8"	1.5



B
PS

Tray With Cover

art.	Dia	Ht.	Lbs
41416-20	8 1/8"	3 7/8"	0.7



W
SAN

Tray With Cover

art.	Dia	Ht.	Lbs
41416-25	9 7/8"	5 3/8"	1.4



W
SAN

Tray With Cover

art.	Size	Lbs
41416-28	11"x5 1/2"x4 1/2"	1.1



SS
PS

Tray With Cover

art.	Size	Lbs
41422-42	16 1/2"x12 1/4"x3 3/8"	2.1



SS
PS

Tray With Cover

art.	Dia	Ht.	Lbs
41422-38	15"	4 3/4"	2.3



SS
SAN

Tray With Cover

art.	Dia	Ht.	Lbs
41422-27	10 5/8"	4 7/8"	1.5



SS
SAN

Tray With Cover

art.	Size	Lbs
41422-30	11 3/4"x6 1/8"x4 1/8"	1.2





SS
PS

Tray With Cover

art.	Size	Lbs
41422-25	9 7/8"x7 1/2"x2 3/4"	0.7



SS
PS

Tray With Cover

art.	Size	Lbs
41422-33	10 3/8"x6 3/4"x3 7/8"	1.2



SS

Tea Infuser Cone, Stainless Steel

art.	Dia	Length	Lbs
A4982407	1 3/8"	6 1/4"	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.



SS

Tea Infuser with Hook, Stainless Steel

art.	Dia	Length	Lbs
A4982409	3/4"	5 3/4"	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 "Egg", Silver-Plated

art.	Width	Length	Lbs
A4982411	1 3/4"	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.



Tea Infuser Teapot, Silver-Plated

art.	Dia	Ht.	Lbs
A4982415	1"	1 1/4"	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 2 3/8" caddy that can be used to hold the infuser once steeping is complete.



SS

Tea Bag Press, Stainless Steel

art.	Width	Length	Lbs
A4982418	2"	6 1/4"	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.



Stovetop Espresso Maker, Stainless Steel

art.	Dia	Ht.	oz	Lbs
A4982010	3 3/4"	7 1/2"	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.



Coffee Pour Over with Stainless Steel Filter

art.	Dia	Ht.	oz	Lbs	des.
A4164910	4¾"	8½"	33.8	1.50	-
A41649FO	5"	3¾"	-	0.13	Spare s/s Filter



Pour Over Kettle with Thermometer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A5100014	5½"	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.



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

Turkish Coffee Pot

art.	Dia	Ht.	oz	Lbs
A4164150	3 $\frac{5}{8}$ "	3 $\frac{3}{8}$ "	16.9	0.6
A4164175	4"	4 $\frac{3}{8}$ "	25.4	0.7
A4164110	4 $\frac{3}{8}$ "	4 $\frac{1}{2}$ "	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.



SS

Kettle, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A4191402	7 $\frac{1}{8}$ "	4 $\frac{1}{4}$ "	2	0.9
A4191403	8"	5 $\frac{1}{4}$ "	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 $\frac{1}{2}$ "	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 $\frac{3}{4}$ "	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 $\frac{3}{4}$ "	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 $\frac{3}{4}$ "	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	2 3/8"	3 3/8"	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.
47023-02	2 1/2"	4"	10	0.4	medium holes
47023-04	2 1/2"	4"	10	0.4	mesh



SS

Sugar Dredger, Stainless Steel

art.	Dia	Ht.	oz	Lbs
41645-00	3"	6 5/8"	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	3 3/8"	5 1/2"	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	12 1/8"	2 3/4"	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	11 7/8"	3 3/4"	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	5 7/8"	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"	14 1/2"	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 ³ / ₈ "	10 ¹ / ₄ "	4 ³ / ₄ "	3 ⁵ / ₈	1.1
41487-15	6 ³ / ₈ "	10 ¹ / ₄ "	5 ⁷ / ₈ "	4 ³ / ₈	1.3
41487-17	6 ³ / ₈ "	10 ¹ / ₄ "	6 ³ / ₄ "	4 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 ¹ / ₂ "	14 ¹ / ₈ "	4 ³ / ₄ "	5 ¹ / ₄	1.7
41471-15	6 ¹ / ₂ "	14 ¹ / ₈ "	6"	6 ⁷ / ₈	2.0
41471-17	6 ¹ / ₂ "	14 ¹ / ₈ "	6 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 ⁷ / ₈ "	14 ¹ / ₄ "	3 ¹ / ₈ "	5 ¹ / ₄	1.6
41486-12	9 ⁷ / ₈ "	14 ¹ / ₄ "	4 ³ / ₄ "	8 ¹ / ₂	2.0
41486-15	9 ⁷ / ₈ "	14 ¹ / ₄ "	5 ⁷ / ₈ "	10 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 ⁵ / ₈ "	14 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 ¹ / ₈ "	1/20 per liter	0.3
41468-24	2"	1/24 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 Dipper, Non-Stick

art.	Dia	Capacity	Lbs
41469-20	2 ¹ / ₈ "	1/20 per liter	0.3
41469-24	2"	1/24 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 "	1/60 per liter	0.4
41473-50	2"	1/24 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.





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	6 1/2"	5 1/2"	0.7



AY

PP

Stackable Universal Dispenser

art.	Width	Length	Ht.	Lbs
47090-23	5 7/8"	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.



PS

Pack of 100 Disposable Bowl

art.	Dia	Ht.	Oz	Lbs
48365-09	3 1/2"	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	1⅝"	1⅝"	3¾"	2.6	2.9



PS

Pack of 100 Small Disposable Glasses

art.	Dia	Ht.	Oz	Lbs
48350-01	1⅝"	2⅝"	2.0	2.1
48350-02	2"	2⅝"	2.7	2.6
48350-03	2⅛"	2¾"	3.4	2.9
48350-04	2⅜"	3½"	6.0	4.2



PS

Pack of 100 Small Square Disposable Containers

art.	Width	Length	Ht.	Oz	Lbs
48351-02	2"	2"	2¾"	3.4	3.7
48351-03	2⅛"	2⅝"	3⅝"	5.1	6.3



PS

Pack of 100 Small Disposable Glasses

art.	Dia	Ht.	Oz	Lbs
48352-01	2½"	2⅝"	2.4	2.9
48352-02	2¾"	2⅝"	4.1	4.4
48352-03	3"	2⅞"	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	3¾"	4½"	12.8	0.3	Stainless Steel
41497G05	3¾"	4½"	12.8	0.3	Gold
41497C05	3¾"	4½"	12.8	0.3	Copper
41497B05	3¾"	4½"	12.8	0.3	Black



SS

Mint Julep Cup with Base, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41497A05	3¾"	4½"	12.8	0.3	Copper Antique



SS

Drinking Cup

art.	Dia	Ht	Oz	Lbs	Color
44941A05	3"	4 ¾"	16 ½	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
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	1/4"	8 1/2"	0.3	Stainless Steel
41490B00	1/4"	8 1/2"	0.3	Black
41490G00	1/4"	8 1/2"	0.3	Gold
41490C00	1/4"	8 1/2"	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	1/4"	8 1/2"	0.3	Stainless Steel
41490B01	1/4"	8 1/2"	0.3	Black
41490G01	1/4"	8 1/2"	0.3	Gold
41490C01	1/4"	8 1/2"	0.3	Copper

Set 12 pcs plus 1 straw brush.



B

Straws, Bamboo, Pack of 150

art.	Dia	Length	Lbs
48311-20	1/4"	8"	0.7
48311-25	1/4"	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	3/8"	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	3/8"	8 1/2"	0.4
41495-10	3/8"	8 1/2"	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".



Skull Drink Stirrers, Stainless Steel, Set of 4

art.	Length	Lbs	Color
41491G01	7 1/4"	0.3	Gold
41491C01	7 1/4"	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	col.
42902-30	11 3/4"	0.3	●
42902G30	11 3/4"	0.3	●

SS



Tongs, Stainless Steel, Straight

art.	Length	Lbs	Color	col.
42902C30	11 3/4"	0.3	Copper	●
42902B30	11 3/4"	0.3	Black	●

SS



Tongs, Stainless Steel, Curved

art.	Length	Lbs
42902-31	12 1/4"	0.3

SS



3-pcs Set Tongs, Stainless Steel

art.	Length	Lbs	Color
42904G00	5 7/8"-6 1/4"	0.2	Gold

SS

PVD



Tasting spoon & tweezer

art.	Length	Lbs
42902-27	10 5/8"	0.2

SS

With its elegant PVD gold finish, perfect for impressing bartenders and cocktail lovers—ideal for home mixologists, professional bartenders, and anyone passionate about the art of drink-making.





SS

Bar Spoon/Muddler

art.	Length	Lbs
41605-00	10 5/8"	0.2



SS

Bar Spoon/Muddler

art.	Length	Lbs	Color	col.
41605-01	10 5/8"	0.2	Copper	●



SS

Bar Spoon/Muddler

art.	Length	Lbs	Color	col.
41605G27	10 5/8"	0.2	Gold	●
41605B27	10 5/8"	0.2	Black	●



SS

Bar Spoon/Muddler, Antique Finish

art.	Length	Lbs	Color
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	col.
41605G03	19 5/8"	0.2	Gold	●



SS

Bar Spoon/Fork, Stainless Steel

art.	Length	Lbs	Color	col.
41605C03	19 5/8"	0.2	Copper	●
41605B03	19 5/8"	0.2	Black	●



SS

Bar Spoon/Fork, Stainless Steel

art.	Length	Lbs	Color
41605-30	11 ¾"	0.2	Stainless Steel
41605G30	11 ¾"	0.2	Gold
41605C30	11 ¾"	0.2	Copper
41605B30	11 ¾"	0.2	Black
41605A30	11 ¾"	0.2	Copper Antique



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 ⅞"	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 ⅝"	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 1/2"	1	0.3	Stainless Steel
41609G36	2"	3 1/2"	1	0.3	Gold
41609C36	2"	3 1/2"	1	0.3	Copper
41609B36	2"	3 1/2"	1	0.3	Black



SS

Thimble Jigger, Stainless Steel

art.	Oz	Lbs	Color
A4160408	1 - 1 3/4	0.2	Stainless Steel
A4160409	1 - 1 3/4	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	5 3/4"	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 3/4"	9 1/2"	23 3/4	1.0	Stainless Steel
41461G07	3 3/4"	9 1/2"	23 3/4	0.9	Gold
41461C07	3 3/4"	9 1/2"	23 3/4	0.9	Copper
41461B07	3 3/4"	9 1/2"	23 3/4	0.9	Black
41461A07	3 1/2"	9"	23 3/4	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.



AY

Cocktail Shaker, Acrylic

art.	Oz	Lbs
41483-04	14 1/4	0.5
41483-06	22 1/4	0.5



Mixing Glass With Lip

art.	Dia	Ht	Oz	Lbs
41514-10	4 1/2"	7 1/2"	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 1/4"	7 7/8"	0.3	Stainless Steel
41503G21	1 1/4"	7 7/8"	0.3	Gold
41503C21	1 1/4"	7 7/8"	0.3	Copper



SS

Ice Scoop, Stainless Steel

art.	Oz	Lbs
41503-00	3 1/2	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 ⅛"	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 ¾"	9 ½"	2 ½"	3 ½	0.5

Mold makes three 2 ¼" 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 ¾"	4 ¾"	1 ½"	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" x W 2" x H 1 ½". Dishwasher-safe.



Ice Sphere Mold, Silicone

art.	Width	Length	Ht	Lbs
A4982024	4 ¾"	9 ½"	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 ¾". Dishwasher-safe.



Citrus Press, Aluminum

art.	Width	Length	Ht	Lbs
A5200120	8 ¾"	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 ½". Handwashing is recommended to maintain the finish.





SS

Ice Tong, Stainless Steel

art.	Length	Lbs	Color
41518G12	6 ¼"	0.2	Gold
41518C12	6 ¼"	0.2	Copper
41518B12	6 ¼"	0.2	Black
41518A12	6 ¼"	0.2	Copper Antique



SS

Ice Bucket, Stainless Steel

art.	Dia	Ht	Oz	Lbs	Color
41513G20	5 7/8"	5 ½"	67 ¾	1	Gold
41513C20	5 7/8"	5 ½"	67 ¾	1	Copper
41513B20	5 7/8"	5 ½"	67 ¾	1	Black
41513A20	5 7/8"	5 ½"	67 ¾	1	Copper Antique



SS

Ice Bucket With Tongs

art.	Dia	Ht	Qts	Lbs
41513-13	5 ½"	8 5/8"	1 ½	1.8

For max 50 ice cubes. 5 hours hold.



Ice Bucket With Tongs

art.	Dia	Ht	Qts	Lbs
41513K13	5 ½"	8 5/8"	1 ½	1.8

For max 50 ice cubes. 5 hours hold.



Icebox

art.	Dia	Ht	Qts	Lbs
41513-30	7 ¼"	7 7/8"	3 ½	2.1
41513-60	10 5/8"	7 7/8"	6 ½	3.8

PS and aluminum. 5 hours hold.



SS

Ice Bucket

art.	Dia	Ht	Lbs
46116-15	4 7/8"	5 1/8"	1.3



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 vintage-style 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 vintage-style 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



PS
PP

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 3/4"	11 3/4"	1



Bar Runner

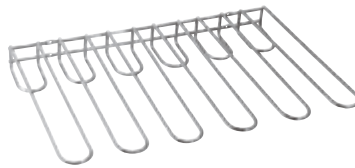
art.	Width	Length	Lbs
44100-01	3 1/8"	26 3/4"	0.9
44100-02	11 3/4"	17 3/4"	1.7



Glass Rack, Ceiling Mounted

art.	Width	Length	Ht	Lbs
A4406001	12 1/2"	17 3/4"	2 1/8"	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	12 1/2"	17 3/4"	2 1/8"	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	16 1/8"	2.0
44056-06	6	26 3/8"	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	27 1/2"	4.0
44057-06	10"	6	27 1/2"	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



SS

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

ABS

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.



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 Cooler, Holds 6 Glasses, Aluminum

art.	Dia	Ht	Lbs
41501-40	15 7/8"	10"	1.7

With 6 notches for glasses.



Wine Bucket, Aluminum

art.	Dia	Ht	Lbs
41501-20	7 7/8"	8 1/4"	1.2



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 5/8"	3 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 7/8"	2 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.



SS

Snack Holder, Stainless Steel

art.	Size	Lbs
41527-12	3 7/8" x 3 3/8" x 2 1/2"	0.3
41527-13	5 1/8" x 4 1/8" x 3 1/2"	0.3



SS

Snack Holder, Stainless Steel

art.	Size	Lbs
41527-10	8 1/2" x 4 1/8" x 1 3/4"	0.7
41527-11	10 1/4" x 5 1/8" x 2"	0.9



SS

Snack Holder, Stainless Steel

art.	Dia	Ht	Lbs
41523-08	3 1/8"	3"	0.2
41523-09	3 1/2"	3 3/8"	0.4



SS

Snack Holder, Stainless Steel

art.	Size	Oz	Lbs
41522-14	5 3/4" x 3 3/4" x 1 3/4"	16.9	0.5



SS

PVD

Snack Holder, Stainless Steel

art.	Size	Lbs	des	col.
41527G10	8 1/2" x 4 1/8" x 1 3/4"	0.7	Gold	●
41527G11	10 1/4" x 5 1/8" x 2"	0.9	Gold	●



SS

PVD

Snack Holder, Stainless Steel

art.	Size	Lbs	des	col.
41527G12	3 7/8" x 3 3/8" x 2 1/2"	0.4	Gold	●
41527G13	5 1/8" x 4 1/8" x 3 1/2"	0.5	Gold	●



SS

PVD

Snack Holder, Stainless Steel

art.	Dia	Ht	Lbs	des	col.
41523G08	3 1/8"	3"	0.3	Gold	●
41523G09	3 1/2"	3 3/8"	0.4	Gold	●



SS

Snack Holder, Stainless Steel

art.	Dia	Ht	Oz	Lbs
41524-10	3 3/4"	4 1/2"	15.2	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

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

Snack Holder, Stainless Steel

art.	Dia	Ht	Oz	Lbs
41524-12	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, Stainless Steel

art.	Dia	Ht	Oz	Lbs	des	col.
41524C10	3 3/4"	4 1/2"	15.2	0.3	Copper	●

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, Stainless Steel

art.	Dia	Ht	Oz	Lbs	des	col.
41524C11	3 3/8"	3 3/8"	11.8	0.2	Copper	●

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, Stainless Steel

art.	Dia	Ht	Oz	Lbs	des	col.
41524C12	3 3/8"	3 3/8"	11.8	0.3	Copper	●

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.



Snack Holder, Aluminum, Hammered Surface

art.	Size	Oz	Lbs	des	col.
41532G15	6 1/8"x4 3/4"x2 1/8"	0.7	0.4	Gold	●
41532G23	9"x6 1/8"x2 3/8"	1.4	0.7	Gold	●



Snack Holder, Aluminum, Hammered Surface

art.	Size	Oz	Lbs	des	col.
41532C15	6 1/8"x4 3/4"x2 1/8"	0.7	0.4	Copper	●
41532C23	9"x6 1/8"x2 3/8"	1.4	0.7	Copper	●



Snack Holder, Aluminum, Hammered Surface

art.	Size	Oz	Lbs	des	col.
41532B15	6 1/8"x4 3/4"x2 1/8"	0.7	0.5	Black	●
41532B23	9"x6 1/8"x2 3/8"	1.4	0.7	Black	●



Oval Tweested Dish

art.	Size	Lbs
41200-01	3 1/2"x2"x1 1/8"	0.2



Eye Dish

art.	Size	Lbs
41200-02	3 1/4"x2 1/4"x1 1/8"	0.2



Egg Dish

art.	Size	Lbs
41200-03	3 3/8"x2 5/8"x3/4"	0.2



Oval Dish

art.	Size	Lbs
41200-04	3 7/8"x2 1/8"x1 1/8"	0.2



Soya Sauce Dish

art.	Size	Lbs
41200-05	3 1/8"x2 1/8"x1/2"	0.2



Square Dish

art.	Size	Lbs
41200-06	3 1/8"x3 1/8"x1"	0.2



Oriental Square Dish

art.	Size	Lbs
41200-07	3"x3"x1 1/8"	0.2



Dye Dish

art.	Size	Lbs
41200-08	2"x2"x1 5/8"	0.2



Chao Dish

art.	Size	Lbs
41200-09	3 1/8"x3 1/8"x2"	0.3



Tear Dish

art.	Size	Lbs
41200-10	3 1/8"x2 3/4"x1 3/8"	0.2



Nem Dish

art.	Size	Lbs
41200-11	2 1/8"x1 3/4"x2 1/2"	0.2



Rectangular Pan

art.	Size	Lbs
41200-16	3 7/8"x2 1/8"x1 3/4"	0.3





Square Pan

art.	Size	Lbs
41200-17	3 1/2"x1 3/8"x1 3/4"	0.3



Oval Pan

art.	Size	Lbs
41200-18	4 1/8"x2 3/4"x1 3/4"	0.3



Footed Square Dish

art.	Size	Lbs
41200-32	3 7/8"x3 7/8"x1 1/2"	0.3



Fish Dish

art.	Size	Lbs
41200-33	4 1/8"x2"x5/8"	0.2



Small Pan

art.	Size	Lbs
41200-34	3 7/8"x2 3/8"x1"	0.2



Mini Pasta Bowl

art.	Size	Lbs
41200-36	3 7/8"x1"x5/8"	0.2



Square Dish

art.	Size	Lbs
41200-40	2 3/4"x2 3/4"x1 3/8"	0.2



Round Bowl

art.	Dia	Ht	Lbs
41200-41	2 3/4"	1 3/4"	0.2



Small Pot

art.	Size	Lbs
41200-49	2"x2"x2"	0.2



Small Bucket

art.	Size	Lbs
41200-50	2 3/8"x2 3/8"x1 3/4"	0.2



Colander

art.	Size	Lbs
41200-51	2 3/4"x2 3/4"x1 3/4"	0.2



Fruit Case

art.	Size	Lbs
41200-52	8x5.5x2.3	0.2



Tin With Lid

art.	Size	Lbs
41200-53	5 3/8"x2 1/8"x2"	0.5



Tin With Lid

art.	Dia	Ht	Lbs
41200-54	5 3/8"	1 5/8"	0.4



French Fries Bowl

art.	Size	Lbs
41200-58	5 1/8"x3 7/8"x1 5/8"	0.6



Ramequin

art.	Dia	Ht	Lbs
41200-46	3 7/8"	2"	0.5
41200-47	3 1/2"	2"	0.4
41200-48	3 1/8"	1 3/4"	0.3



Vintage Tray

art.	Size	Lbs
41200-55	15x10x1,7	0.4



Vintage Tray

art.	Size	Lbs
41200-56	8 3/4"x5 1/2"x3/4"	0.9



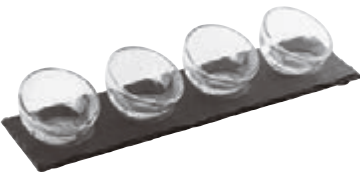
Vintage Tray

art.	Size	Lbs
41200-57	11 5/8"x8 1/8"x3/4"	1.8

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



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 3/8"	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"	7¾"	1¾"	0.4
A4982251	7¾"	11¾"	1¾"	0.5
A4982252	7¾"	13¾"	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"	9¾"	4"	0.6
A4982264	6¾"	9¾"	2½"	0.5
A4982265	5½"	9½"	2¾"	0.5
A4982266	7¾"	11½"	3¾"	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"	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.





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 $\frac{7}{8}$ "	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 7/8"	3/8"	1.7
41327-04	10"	3/8"	1.9
41327-05	12"	3/8"	2.1



Oval Board with Live Edge, Alder

art.	Width	Length	Ht	Lbs
A3004540	5 1/2"	15"	1	1
A3004541	6 1/4"	17 3/4"	1	1.2
A3004542	7 1/2"	19 3/4"	1	1.4
A3004543	7 1/2"	23 5/8"	1	1.8



Oval Paddle with Live Edge, Alder

art.	Width	Length	Ht	Lbs
A3004545	5 1/8"	14 1/8"	1	0.8
A3004546	6"	16 1/2"	1	1
A3004547	7"	19 3/4"	1	1.2

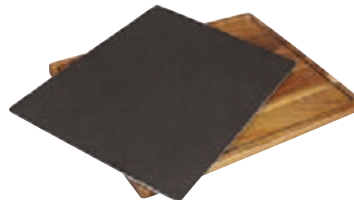
STYLISH SERVING BOARDS, SLATE & ACACIA WOOD

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	7 7/8"	5/8"	2.1	-
A4158830	11 3/4"	5/8"	3.0	-
A41588A2	6 7/8"	3/16"	0.9	Slate Only
A41588A3	11"	3/16"	1.8	Slate Only



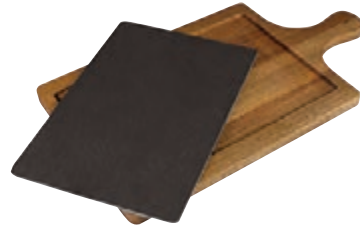
Rectangular Slate with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158840	11 7/8"	15 3/4"	3/4"	5.5	-
A41588A4	10 7/8"	14 1/8"	3/16"	3.1	Slate Only



Square Slate with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158825	9 $\frac{7}{8}$ "	9 $\frac{7}{8}$ "	$\frac{5}{8}$ "	2.6	-
A41588A5	8 $\frac{1}{4}$ "	8 $\frac{1}{4}$ "	$\frac{3}{16}$ "	1.7	Slate Only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht	Lbs	des
A4158844	9 $\frac{7}{8}$ "	17 $\frac{3}{4}$ "	$\frac{3}{4}$ "	3.5	-
A41588A6	7 $\frac{7}{8}$ "	11 $\frac{3}{4}$ "	$\frac{3}{16}$ "	1.9	Slate Only



Slate and Acacia Board with Compartment

art.	Width	Length	Ht	Lbs	des
A4158827	9 $\frac{7}{8}$ "	10 $\frac{7}{8}$ "	$\frac{5}{8}$ "	2.1	-
A41588A9	5 $\frac{7}{8}$ "	9 $\frac{5}{8}$ "	$\frac{3}{16}$ "	1.1	Slate Only



Slate Condiment Holder with Acacia Base

art.	Width	Length	Ht	Lbs	des
A4158833	4 $\frac{3}{4}$ "	13 $\frac{1}{4}$ "	$\frac{3}{4}$ "	1.5	-
A41588A8	3 $\frac{3}{4}$ "	12 $\frac{1}{4}$ "	$\frac{3}{16}$ "	0.9	Slate Only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht	Lbs	des
A4158843	5 $\frac{7}{8}$ "	17 $\frac{3}{4}$ "	$\frac{3}{4}$ "	1.9	-
A41588A7	4"	11 $\frac{3}{4}$ "	$\frac{3}{16}$ "	1.0	Slate Only



Slate and Acacia Board with 2 Stainless Steel Handles

art.	Width	Length	Ht	Lbs	des
A4158851	8 $\frac{5}{8}$ "	20 $\frac{1}{4}$ "	$\frac{5}{8}$ "	3.1	-
A41588AA	3 $\frac{7}{8}$ "	6 $\frac{1}{4}$ "	$\frac{3}{16}$ "	0.5	Slate Only
A41588AB	7 $\frac{1}{8}$ "	7 $\frac{7}{8}$ "	$\frac{3}{16}$ "	1.0	Slate Only

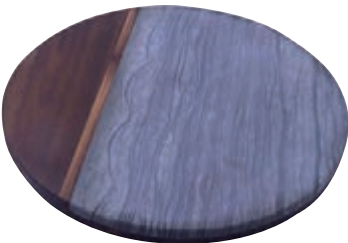


Serving Board, Acacia

art.	Width	Length	Ht	Lbs
A4982426	7 $\frac{1}{8}$ "	10 $\frac{1}{4}$ "	$\frac{7}{8}$ "	1.2
A4982432	8 $\frac{7}{8}$ "	12 $\frac{5}{8}$ "	$\frac{7}{8}$ "	1.8
A4982435	12"	14"	$\frac{3}{4}$ "	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.



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, 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	2½"	4"	1¾"	2.5	0.4



Porcelain Mini Square Casserole with Lid

art.	Width	Length	Ht	Oz	Lbs
41200-14	3¾"	3¾"	1¾"	2.5	0.4



Porcelain Mini Oval Casserole with Lid

art.	Width	Length	Ht	Oz	Lbs
41200-15	2¾"	4½"	1¾"	2.5	0.4



Porcelain Mini Rectangular Casserole

art.	Width	Length	Ht	Oz	Lbs
41200-59	4"	5½"	1⅝"	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"	1⅝"	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	5⅝"	2⅝"	14	0.8



Round Lid

art.	Dia	Lbs
41200-64	5⅝"	0.2



TABLETOP





SS

Insulated Beverage Server

art.	Oz	Lbs
41650-06	20.25	1.8
41650-10	33.75	2.1
41650-13	50.75	2.4



SS

Insulated Beverage Server

art.	Qts	Lbs
42409-10	1	1.5
42409-15	1 ½	1.9
42401-20	2	1.8



SS

Insulated Beverage Server

art.	Oz	Lbs
42405-10	33.75	1.5
42405-20	67.75	2



SS

PP

Insulated Beverage Server

art.	Dia	Ht.	Oz	Lbs
42403-01	6 ¼"	7 ⅞"	33.75	1.6

8 cups.



SS

PP

Insulated Beverage Server

art.	Dia	Ht.	Oz	Lbs
42403B01	6 ¼"	7 ⅞"	33.75	1.6

8 cups.



SS

French Press

art.	Oz	Lbs	col.
42407-03	11.75	0.8	●
42407-06	20.25	1.1	●





SS

French Press

art.	Oz	Lbs
42408-03	11.75	0.8
42408-06	20.25	1.1
42408-08	27	1.3



Juice Pitcher, Glass

art.	Dia	Oz	Lbs
44991-05	3"	17	0.7
44991-10	3 1/8"	33.75	0.8
44991-15	3 1/2"	50.75	1.2

Ideal for water, juices, milk, cereals, etc. Borosilicate glass. Cork lid.



Juice Pitcher, Glass

art.	Dia	Ht.	Oz	Lbs
44995-15	3 3/4"	10 5/8"	50.75	1.5

Stainless steel lid.



Juice Pitcher, Glass

art.	Dia	Ht.	Oz	Lbs
44992-15	3 7/8"	10 1/4"	50.75	1.8

Stainless steel lid with integrated strainer for cores or ice.



Juice Pitcher, Glass

art.	Dia	Ht.	Oz	Lbs
44995-10	3 3/4"	11 3/8"	33.75	1.3

Spout opens and closes automatically while serving.



Juice Pitcher, Glass

art.	Dia	Ht.	Oz	Lbs
44992-10	3 1/8"	9 7/8"	33.75	0.9

Stainless steel lid.



SS

Tea Strainer

art.	Dia	Lbs
41529-05	2"	0.3



SS

Tea Strainer

art.	Dia	Lbs
41530-05	2"	0.3



SS

Tea Strainer

art.	Dia	Lbs
41530-11	2"	0.2



SS

Tea Strainer

art.	Dia	Lbs
41530-07	3"	0.1



SS

Tea Strainer

art.	Dia	Lbs
42617-04	1 3/4"	0.1
42617-05	2"	0.1
42617-06	2 1/2"	0.1
42617-07	3"	0.2



SS

Egg Cup

art.	Dia	Lbs
41598-00	3 1/4"	0.1



Butter Dish

art.	Dia	Ht.	Oz	Lbs
41567-07	3 1/2"	3 1/2"	2.3	0.9

Glass.



Butter Dish

art.	Size	Ht.	Oz	Lbs
41567-08	3 1/2"x3 1/2"	3 1/2"	2.5	1.1

Glass.





Butter Spreader

art.	Length	Lbs
41568-13	5 1/8"	0.1



Butter Cup

art.	Dia	Lbs
41563-07	2 3/4"	0.5



Caviar Cooler

art.	Dia	Length	Lbs
41562-18	7 1/8"	4 3/4"	1.4

Glass bowl Ø 3 7/8".



Wine Cooler

art.	Dia	Ht.	Lbs
41516-20	7 7/8"	9 1/2"	1.7



Wine Cooler

art.	Dia	Ht.	Lbs	col.
41516G20	7 7/8"	9 1/2"	1.7	●
41516C20	7 7/8"	9 1/2"	1.7	●



Wine Bucket

art.	Dia	Ht.	Lbs
41502-20	7 7/8"	7 7/8"	1.9





SS

Wine Cooler

art.	Dia	Capacity	Ht.	Lbs
46120-18	6 3/4"-4 7/8"	1/2 bottle	6 1/4"	2.2
46120-22	8 1/2"-6 1/4"	1 bottle	8 1/4"	3.7
46120-24	9 1/2"-7 1/2"	2 bottles	8 5/8"	3.6



SS

White Wine Cooler

art.	Dia	Ht.	Lbs
46118-20	7 7/8"	9 7/8"	3.3



Wine Bucket, Aluminum

art.	Size	Capacity	Oz	Lbs	col.
41507C03	8 1/8"x5 1/2"x6 3/4"	1 bottle	71	1.1	●
41507B03	8 1/8"x5 1/2"x6 3/4"	1 bottle	71	1.1	●

Hammered surface.



Wine Bucket, Aluminum

art.	Size	Capacity	Qts	Lbs	col.
41507C04	10"x7 1/2"x7 7/8"	1/2 bottle	4 1/8	1.8	●
41507B04	10"x7 1/2"x7 7/8"	1/2 bottle	4 1/8	1.8	●

Hammered surface.



Wine Cooler, Aluminum

art.	Dia	Ht.	Lbs
41501-23	9"x8 1/8"	8 7/8"	0.8



SS

Wine Cooler Stand

art.	Dia	Ht.	Lbs
41505-20	7 7/8"	27 3/4"	11

* Inner diameter.





SS

Wine Cooler Stand

art.	Dia	Ht.	Lbs
41505-17	6 3/4"	25 3/8"	10.3
41505-19	7 5/8"	25 1/4"	9.8

* Inner diameter.



Wine Cooler Stand

art.	Dia	Ht.	Lbs
41505B15	5 7/8"	28 1/8"	10.6
41505B21	8 1/4"	28 3/4"	11.3

Metal, zinc die-cast.



Wine Cooler, Aluminum

art.	Dia	Ht.	Qts	Lbs
41509B20	5 7/8"-8 1/2"	8 5/8"	5 1/4	1
41509B27	7 7/8"-10 5/8"	9 1/2"	8 1/2	1.7

ABS handles.



Bottle Cooler, Concrete

art.	Dia	Ht.	Lbs	col.
41504-19	4 3/4"/3 7/8"	7 1/2"	4.3	●
41504B19	4 3/4"/3 7/8"	7 1/2"	4.5	●



SS

Bottle Cooler

art.	Dia	Ht.	Lbs
41504-09	3 3/4"	8 7/8"	1.8



SS

Bottle Cooler

art.	Dia	Ht.	Lbs
41504-10	3 7/8"	8 5/8"	3



PP

Bottle Cooler

art.	Dia	Ht.	Lbs
41504-11	3 7/8"	8 5/8"	0.9



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"	5/16"	6.4



Natural Slate Tray - 1/2 Hotel Pan Size

art.	Width	Length	Ht.	Lbs
A4158533	10 3/8"	12 7/8"	5/16"	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 5/8" x H 3 5/8".



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



Round Slate Stand with Black Handle

art.	Dia	Ht.	Lbs
A4158930	11 7/8"	5"	3.4



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.



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



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Ht.	Lbs
A4158729	4 1/2"	9"	5/16"	1.6



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Ht.	Lbs
A4158530	9 7/8"	13 3/4"	5/16"	2.2



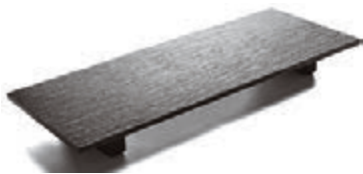
Square Slate Tray with Stainless Steel Handles

art.	Width	Length	Ht.	Lbs
A4158932	11 7/8"	11 7/8"	5/16"	3.8



Rectangular Slate Tray with Stainless Steel Handles

art.	Width	Length	Ht.	Lbs
A4158960	5 7/8"	23 5/8"	5/16"	4.4



Slate Serving Stand with Risers

art.	Width	Length	Ht.	Lbs
A4158948	6 3/4"	18 7/8"	1 1/2"	3.7



Natural Slate with One Well

art.	Width	Length	Lbs	Well Dia
41585-01	4 3/4"	9 7/8"	1.2	2 3/8"

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 1/8"	5 7/8"	0.3	2 3/8"

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 7/8"	11"	1.1	2 3/8"

Compatible with mini glass jars: 41589-08, 41589-14, 41589-16 and 41589-22.





The rough surface structure creates a natural appearance. The black bowls and trays with brown border stage your dishes in a very stylish way.



Bowl

art.	Dia	Ht.	Oz	Lbs
44480-10	5 1/2"	2 3/8"	33.8	0.4
44480-11	7 1/2"	3 1/8"	27.0	0.8
44480-12	8 1/4"	3 3/8"	34.0	0.9



Bowl

art.	Dia	Ht.	Oz	Lbs
44480-15	4 3/8"	1 3/8"	4.40	0.3
44480-16	5 1/2"	1 5/8"	6.75	0.3
44480-20	12"	3 3/8"	67.63	1.5





Tray

art.	Size
44480-03	5 3/4"x5 3/4"x3/4"



Tray

art.	Size
44480-06	10 3/8"x6 1/2"x1 5/8"



Bowl

art.	Dia	Ht.	Oz	Lbs
44480-07	3 3/8"	1"	1.75	0.2



Bowl

art.	Dia	Ht.	Oz	Lbs
44480-08	4 1/2"	1 1/8"	1.35	0.3



Bowl

art.	Dia	Ht.	Oz	Lbs
44480-09	4 3/8"	2 1/8"	6.75	0.3



Tray

art.	Size	Lbs
44480-19	12 3/4"x9 1/4"x1 3/4"	1.3



Bowl

art.	Size	Oz	Lbs
44480-00	10"x5 1/2"x2 1/8"	13.5	0.5
44480-01	14 1/8"x7 1/2"x3 1/8"	30.5	1



Tray

art.	Size	Lbs
44480-04	8 7/8"x5 7/8"x1 1/8"	0.6
44480-05	10 7/8"x4 3/8"x3/4"	0.6



Tray

art.	Size	Lbs
44480-17	7 5/8"x3 3/4"x3/4"	0.4
44480-18	15 3/8"x6 1/4"x1 1/8"	1.2



CLAY



An imitation of clay, either white with brown border or dark brown with terracotta border. The surface is inside and outside fine matte finish. Feels like real clay.



Soup Plate

art.	Dia	Ht.	Oz	Lbs	col.
44478-20	8 1/8"	1 1/8"	17	0.6	●



Soup Plate

art.	Dia	Ht.	Oz	Lbs	col.
44478-21	8 1/8"	1 1/8"	17	0.7	●



Flat Plate

art.	Size	Lbs	col.
44478-22	5 1/2"x5 1/8"x1"	0.3	●



Flat Plate

art.	Size	Lbs	col.
44478-23	5 1/2"x5 1/8"x1"	0.3	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-24	4 7/8"	2 3/8"	12.5	0.3	●
44478-26	6 1/4"	2 3/4"	23.5	0.5	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-25	4 7/8"	2 3/8"	12.5	0.4	●
44478-27	6 1/4"	2 3/4"	23.5	0.5	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-28	6 1/2"	1 5/8"	17	0.5	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-29	6 1/2"	1 5/8"	17	0.5	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-30	8 ¼"	3 ½"	49	0.9	●



Bowl

art.	Dia	Ht.	Oz	Lbs	col.
44478-31	8 ¼"	3 ½"	49	0.9	●



Bowl

art.	Size	Oz	Lbs	col.
44478-32	12x3 7/8"x3"	5.75	0.5	●
44478-34	16 ½"x5 ½"x3 ¾"	22	1.3	●



Bowl

art.	Size	Oz	Lbs	col.
44478-33	12x3 7/8"x3"	5.75	0.5	●
44478-35	16 ½"x5 ½"x3 ¾"	22	1.3	●



MF



Bowl

art.	Size	Oz	Lbs
44481-01	7 ¼"x4 ½"x1 ⅛"	6.75	0.5



MF



Bowl

art.	Dia	Ht.	Oz	Lbs
44481-02	8 ⅝"	3 ⅛"	40.5	1.5



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 390°F 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"	2.75	3.7



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-14	2 3/8"	2 3/4"	4.75	4.3



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-16	2 3/8"	3 1/8"	5.5	4.7



Mini Glass Jar & Lid, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-22	2 3/4"	3 1/8"	7.5	4.9



Glass Jar & Lid, Set of 2

art.	Dia	Ht.	Oz	Lbs
41589-58	4 3/8"	4 3/8"	19.5	2.1



Glass Jar & Lid, Set of 3

art.	Dia	Ht.	Oz	Lbs
41589-37	4 3/8"	3"	12.5	2.5



Gaskets, Set of 10

art.	Dia	Lbs	fits
41589-AA	2 3/8"	0.1	41589-08-14-16-22-25-50-99
41589-BB	3 5/8"	0.1	41589-20
41589-CC	4 3/8"	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	2 3/4"	0.1



SS

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	2 5/8"	8 3/4"	4 1/8"	0.4	Stainless Steel
A4982523	2 5/8"	8 3/4"	4 1/8"	0.4	Copper
A4982524	2 5/8"	8 3/4"	4 1/8"	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	Lbs
44992-03	10 ¼"	11 ¾"	3 ½	1.8



Juice Pitcher with Lid, Acrylic

art.	Dia	Ht.	Oz	Lbs
44992-02	6 ½"	10 ¼"	67.75	1.6



SS

Toast rack

art.	Width	Length	Ht.	Lbs
41599-08	4 3/8"	7 7/8"	2 1/4"	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.



MF

Egg Cup, Melamine, Set of 4

art.	Dia	Ht.	Lbs
41597-04	3 3/8"	3/4"	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.



SS

PR

Butter Cup with Stainless Steel Dome

art.	Dia	Ht.	Lbs
41561-09	3 1/2"	2 3/4"	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.



PR

Lion's Head Soup Bowl, Porcelain

art.	Dia	Oz	Lbs
44379-05	4 3/8"	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.



PP

Splayed Round Polyrattan Bread Basket

art.	Dia	Ht.	Lbs
42948-18	7 1/8"	2 3/4"	0.1
42948-20	7 7/8"	2 3/4"	0.2
42948-25	9 7/8"	2 3/4"	0.2



PP

Round Bread Basket

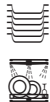
art.	Dia	Ht.	Lbs
42935-19	7 1/2"	3 1/2"	0.3
42935-26	10 1/4"	3 1/2"	0.4



PP

Round Polyrattan Bread Basket

art.	Dia	Ht.	Lbs
42944-23	9"	2 3/4"	0.3



PP

Oval Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42945-27	5 7/8"	9"	2 1/2"	0.4



PP

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 7/8"	2 1/2"	0.2



Round Canvas Bread Basket, Beige

art.	Dia	Ht.	Lbs
42875-17	6 3/4"	3 1/8"	0.2
42875-20	7 7/8"	3 1/2"	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 ½"	0.2
42875B20	7 ⅞"	3 ½"	0.3

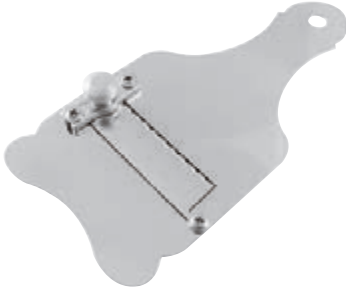
This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Oval Canvas Bread Basket, Beige

art.	Width	Length	Lbs
42876-20	5 ½"	7 ⅞"	0.2
42876-25	9 ⅞"	7 ⅞"	0.3

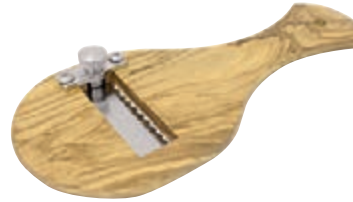
This sturdy canvas basket is made of cotton and creates a casual feel when used in buffets or tableside. The material is rigid enough to hold breads and crackers, yet easily folds down for storage. Machine-washable.



Truffle Slicer, Serrated, Stainless Steel

art.	Width	Length	Lbs
A4982211	3 ⅜"	7 ⅜"	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 ½"	7 ⅞"	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 ⅜"	7 ⅜"	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 ½"	7 ⅞"	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 ⅜"	6 ¾"	0.3

The flat, smooth 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





PC

Truffle Jar

art.	Dia	Ht.	Lbs
48237-99	2 3/8"	1 3/4"	0.3

This small polycarbonate 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

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	1.75	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 7/8"	3.75	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 ¼"	5 ⅞"	16.9	0.7
A4178100	3 ¼"	7 ½"	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 ⅜"	7"	16.9	0.6
A4178010	4 ½"	8 ⅜"	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 ⅞"	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 1⅞" 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.



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".



Meat Fondue Set, Stainless Steel

art.	Dia	Ht.	Lbs
41312-00	7 7/8"	7 1/8"	2.8

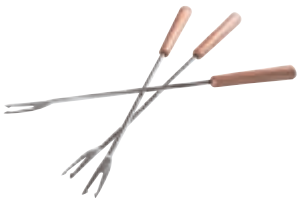
This 10-piece stainless steel meat fondue set comes with a 1½ QT pot, 6 color-coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a chromed steel tray base. The pot dimensions are Dia 5 5/8" x H 3 3/4", and the overall height is 8 1/2".



Copper Fondue Set

art.	Dia	Ht.	Lbs	des
15430-11	6 1/4"	10 1/4"	6	-
15430-11	6 7/8"	4 3/8"		Base
15430-11	6 1/2"	3 3/4"		Insert
15430-11	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.



Fondue Forks with Wood Handle, Set of 6

art.	Length	Lbs
A4982205	9 1/2"	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.



Fondue Forks with Wood Handle, Set of 6

art.	Length	Lbs
15428-06	10 1/4"	0.3

Fondue forks featuring smooth wooden handles for a comfortable, secure grip. Practical color-coded tips—perfect for cheese, chocolate, and unforgettable moments shared.



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	Ht.	Lbs
42414-05	5 3/8"	3 1/2"	1.1
42414-10	7 1/8"	4 3/4"	1.6
42414-15	7 7/8"	5 1/8"	2.2
42414-20	9 1/2"	5 3/8"	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 1/2"	1.3

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.



Vertical Skewer Stand

art.	Width	Length	Ht.	Lbs
A4982546	4 3/4"	17 3/4"	11 1/4"	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.



SS

Lobster Cracker, Stainless Steel

art.	Length	Lbs
48239-00	7 5/8"	0.4



Lobster Cracker, Aluminum

art.	Length	Lbs
48240-00	5 1/2"	0.2



Sea Urchin Cutter, Stainless Steel

art.	Dia	Length	Lbs
48286-68	2 3/8"	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.



Lobster Pick, Stainless Steel

art.	Length	Lbs
48238-00	7 7/8"	0.1

This tool facilitates the extraction of lobster meat. It can also be used with other shellfish, such as crab.



SS

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.



Escargot Dish, Stainless Steel

art.	Dia	Lbs
41687-06	6 7/8"	0.5
41687-12	8 7/8"	0.5



Low Seafood Tray Holder

art.	Dia	Ht.	Lbs	Top Dia
A4159124	9 1/2"	4"	0.6	6 5/8"



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 Display Rack, Chromed

art.	Dia	Ht.	Lbs
41593-20	7 1/2"-9 7/8"	7 7/8"	0.8



Oyster Tray, Stainless Steel

art.	Dia	Lbs
41591-90	17 3/4"	5.4



Oyster Tray, Stainless Steel

art.	Dia	Ht.	Lbs
41592-36	14 1/8"	1 5/8"	1.3
41592-45	17 3/4"	2 1/8"	3



Oyster Tray, Melamine

art.	Dia	Ht.	Lbs
41595-32	12 5/8"	1 3/8"	1.4
41595-40	15 3/4"	2 1/8"	2.5



Oyster Tray, Melamine

art.	Dia	Ht.	Lbs
41596-32	12 5/8"	1 3/8"	1.3
41596-40	16"	2 1/8"	2.5



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".



Wine Bucket, Aluminum

art.	Dia	Ht.	Lbs
41501-20	7 7/8"	8 1/4"	1.2



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.



Wine Taster, Stainless Steel

art.	Dia	Lbs
41499-08	3 3/8"	0.2

This traditional sommelier cup is made of stainless steel.



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.



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

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	●



MF

Appetizer Spoon, Melamine

art.	Size	Lbs	col.
44851-01	5 3/4" x 1 3/4"	0.1	○



MF

Chinese Spoon, Melamine

art.	Size	Lbs	col.
44850-13	5 3/8" x 1 3/4"	0.1	○
44850B13	5 3/8" x 1 3/4"	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

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.



MF

Appetizer Plate with Tab, Melamine

art.	Width	Length	Ht.	Lbs	col.
44844-01	3 3/4"	3 3/4"	5/8"	0.2	○



W

Stand, Wood

art.	Width	Length	Ht.	Lbs
41445-09	6 3/8"	20 7/8"	7 7/8"	2.1

Acacia wood.



PC

Cover

art.	Dia	Fits	Ht.	Lbs
41414-28	11"	41445-06-07	8 1/4"	2.1



PC

Cover

art.	GN	Fits	Size	Lbs
41420-24	3/4	41445-09	20 7/8"x6 3/8"x4 1/8"	2.3



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. Poly-rattan 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, Poly-rattan

art.	Dia	Ht.	Lbs
42968-38	15"	3 7/8"	0.9



Buffet Basket, Round, Poly-rattan

art.	Dia	Ht.	Lbs
42969-31	14 5/8"	4 3/4"	0.8



Buffet Basket, Square, Poly-rattan

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
42967-13	1/1	12 3/4"	20 7/8"	3 7/8"	1.3
42967-14	1/2	10 3/8"	12 3/4"	3 7/8"	0.7
42967-15	1/3	6 7/8"	12 3/4"	3 7/8"	0.6





Baguette Basket

art.	Dia	Ht.	Lbs
42967-35	13 ¾"	16 ½"	1.8

With stainless steel wire frame.



Buffet Basket, Rectangular, Polyrattan

art.	Width	Length	Ht.	Lbs
42967-53	12 ⅝"	20 ⅞"	6 ⅛"	1.5

With stainless steel wire frame.



Bread Basket, Rectangular, Polyrattan

art.	Width	Length	Ht.	Lbs
42936-23	7 ½"	9"	3 ½"	0.4



Bread Basket, Oval, Polyrattan

art.	Width	Length	Ht.	Lbs
42936-28	6 ¼"	11"	3 ⅜"	0.3



Bread Basket, Oblong, Polyrattan

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, Rectangular, Polyrattan

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



Bread Basket, Round, Black, Polyrattan

art.	Dia	Ht.	Lbs
42461-35	13 ¾"	7 ⅞"	2.1

This polyrattan 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.



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 ¼"	6 ¾"	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.



Bread Box, Beechwood

art.	Width	Length	Ht.	Lbs
42874-01	10 ¼"	13 ¾"	4 ⅞"	2.4
42874-02	10 ¼"	13 ¾"	7 ⅞"	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.



Pretzel/Sausage Stand, Beechwood

art.	Dia	Ht.	Lbs
42870-50	8 ⅝"	19 ⅝"	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.



Roll-top cover

art.	Dia	Ht.	Lbs
41447-38	15"	7 ⅞"	2.5

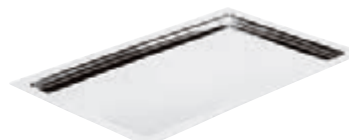
Constructed of acrylic, this roll-top dome cover opens and closes easily for quick access to food, and to keep food fresh. It pairs with melamine platter #44845-38.



Food Display Set, Cold, 5-piece

art.	Dia	Ht.	Lbs
41447-05	15"	9 ½"	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.



Tray, Stainless Steel

art.	GN	Width	Length	Lbs
42451-11	¼	12 ¾"	20 ⅞"	2.6

It is used for serving pieces at buffets, cafeterias and large events.





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	Ht.	Oz	Lbs
41405-AA	5 1/2"	2 1/2"	17	0.6
41400-AA	9"	4 1/8"	84 1/2	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.



AY

Lid for Bowl, Hinged

art.	Length	Lbs
42453-23	9"	0.7



AY

Lid for Bowl, Hinged

art.	Dia	Lbs
41405-AB	5 1/2"	0.2

AY

AY

PC

SS



Cold Food Server with Ice Pack

art.	Dia	Ht.	Oz	Lbs
41448-10	5 1/2"	4 1/2"	33 3/4	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).



art.	Dia	Lbs
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).



Bowl Set with Lids & Stand, Chrome Plated

art.	Width	Length	Ht.	Lbs
41442-03	9 1/2"	24"	13 3/4"	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 3/4"	11 3/4"	18 7/8"	9.5

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, four 5 1/2" glass bowls, each with an approximate .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 3/4"	11 3/4"	18 7/8"	10.4

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, six 5 1/2" glass bowls, each with an approximate .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.



SAN
SS

Condiment Tower with Frosted Acrylic Bins

art.	Width	Length	Ht.	Lbs
41911-02	9 1/2"	7 1/2"	11"	3.6
41911-03	9 1/2"	7 1/2"	16 1/8"	4.8
41911-04	9 1/2"	7 1/2"	20 7/8"	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: 7 5/8" L x 6 5/8" W x 4" H. Replacements are item #41911-AA.



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.



Bowl, Acacia Wood

art.	Dia	Ht.	Qts	Lbs
44860-21	8 1/4"	3 3/8"	1 7/8	0.8
44860-25	9 7/8"	3 3/8"	2 5/8	1
44860-27	10 5/8"	3 3/8"	3 1/8	1.3



Bowl, Concrete

art.	Dia	Ht.	Qts	Lbs
41446-18	7 1/8"	1/4"	1	3.2
41446-23	9"	4 7/8"	2 1/2	6.1





Bowl, Concrete

art.	Dia	Ht.	Qts	Lbs
41445-22	8 5/8"	4 1/8"	1 1/8	3.5
41445-26	10 1/4"	5 1/8"	1 3/4	4.8
41445-30	11 5/8"	5 3/4"	2 5/8	7.5



Stand, Acacia Wood

art.	Dia	Ht.	Lbs
41445-01	5 7/8"	3 7/8"	0.8
41445-02	9 7/8"	5 7/8"	1.9



Buffet stand

art.	Dia	Ht.	Lbs
44848-20	7 7/8"	3 3/4"	0.5
44848-24	9 1/2"	5 1/8"	0.7

Metal, PVC non-slip coating.



MANGO



Handmade. Mango wood and epoxy resin. Max 40°C.



Bowl

art.	Dia	Ht.	Qts	Lbs
44861-20	7 7/8"	3"	7/8	1
44861-24	9 1/2"	3"	1 1/8	1.4
44861-30	11 3/4"	4 1/8"	3 1/8	2.4
44861-37	14 5/8"	3 1/2"	4 1/4	2.4



Tray

art.	Dia	Ht.	Lbs
44861-35	14"	1"	2.5



Bowl

art.	Dia	Ht.	Qts	Lbs
44863-24	9 1/2"	3"	1 1/8	1.2



Bowl

art.	Dia	Ht.	Qts	Lbs
44863-30	11 3/4"	4 1/8"	3 1/8	2



Bowls and trays made of cast aluminium with a non-stick coating. They conduct and retain both heat and cold for extended periods. Ideal for use in refrigerated displays, chilled or ambient buffets, and under heat lamps. They reliably keep food ready to serve, whether hot or cold. Resistant to temperatures ranging from -30°C to +200°C.



Bowl

art.	Dia	Ht.	Qts	Lbs
41449-05	10 3/8"	2 3/4"	2	2.4
41449-06	12 3/4"	3 1/8"	3 1/8	3.5



Bowl

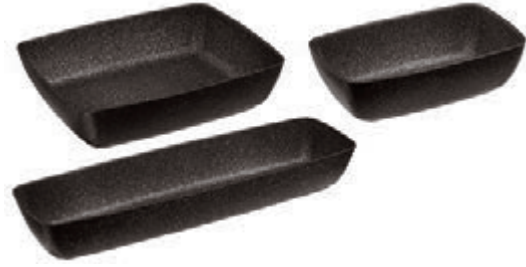
art.	Dia	Ht.	Qts	Lbs
41449-45	17 3/4"	3 7/8"	5 7/8	6





Bowl

art.	Size	Ht.	Qts	Lbs
41449-19	7 1/2"x7 1/2"	3 1/2"	1 5/8	1.8
41449-25	9 7/8"x9 7/8"	4 3/4"	4	3.3



Bowl

art.	GN	Size	Qts	Lbs
41449-10	1/4	10 3/8"x6 3/8"x3"	2 1/8	1.7
41449-11	1/2	12 3/4"x10 3/8"x3"	4 3/4	2.3
41449-12	3/4	20 7/8"x6 3/8"x3"	4 1/2	2.4



Tray

art.	GN	Size	Lbs
41449-01	1/4	20 7/8"x12 3/4"x1 1/8"	3.8



Tray

art.	GN	Size	Lbs
41449-02	1/2	12 3/4"x10 3/8"x1 1/8"	2.5



Tray

art.	GN	Size	Lbs
41449-03	3/4	20 7/8"x6 3/8"x1 1/8"	2.5

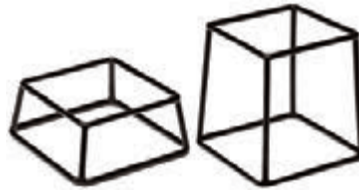




Stand

art.	Dia	Ht.	Lbs
44840-40	6 1/8"-7 1/8"	3 1/8"	0.7
44840-41	6 1/8"-7 1/8"	3 3/8"	0.8
44840-42	6 1/8"-7 1/8"	7 1/8"	0.9

Black anti-slide coating.



Stand

art.	Size	Lbs
44840-08	7 1/8"x7 1/8"x3 1/8"	0.9
44840-10	7 1/8"x7 1/8"x3 3/8"	0.9
44840-18	7 1/8"x7 1/8"x7 1/8"	1.1

Black anti-slide coating.



Stand

art.	Ht.	Lbs
44840-30	3 1/8"	0.6
44840-31	4 3/4"	0.8
44840-32	7 1/8"	0.9

Black anti-slide coating.



Stand

art.	Size	Lbs
42463A00	7 7/8"x7 7/8"x6 7/8"	0.4

Acacia wood.



Stand

art.	Size	Lbs
42463B00	7 7/8"x7 7/8"x6 7/8"	0.4

Acacia wood.



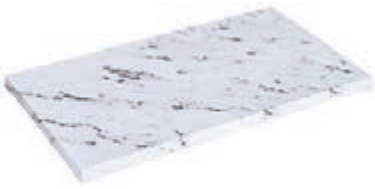
BLACK-TAI COLLECTION

BUFFET



Buffet display to serve anything from a breakfast, a small luncheon to a dinner party. To make your buffet more attractive and create movement in the mise en place. Gloss finishing white marble melamine trays (with silicone feet) pair perfectly with the black risers.





Tray

art.	GN	Size	Ht.	Lbs
44840-80	1/4	20 7/8"x12 3/4"	5/8"	2.5



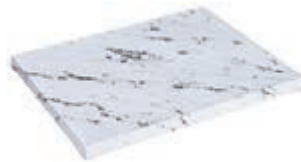
Riser

art.	GN	Size	Ht.	Lbs
44840-70	1/4	20 7/8"x12 3/4"	3 1/8"	2.9



Riser

art.	GN	Size	Ht.	Lbs
44840-71	1/4	20 7/8"x12 3/4"	6 1/4"	3



Tray

art.	GN	Size	Ht.	Lbs
44840-82	1/2	12 3/4"x10 3/8"	5/8"	1.2



Riser

art.	GN	Size	Ht.	Lbs
44840-72	1/2	12 3/4"x10 3/8"	3 1/8"	1.8



Riser

art.	GN	Size	Ht.	Lbs
44840-73	1/2	12 3/4"x10 3/8"	6 1/4"	2.1



Tray

art.	GN	Size	Ht.	Lbs
44840-84	3/4	20 7/8"x6 3/8"	5/8"	1.5



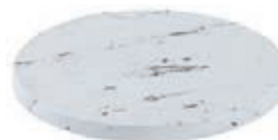
Riser

art.	GN	Size	Ht.	Lbs
44840-74	3/4	20 7/8"x6 3/8"	3 1/8"	2



Riser

art.	GN	Size	Ht.	Lbs
44840-75	3/4	20 7/8"x6 3/8"	6 1/4"	2.2



Tray

art.	Dia	Ht.	Lbs
44840-86	12 5/8"	5/8"	1.2





Riser

art.	Dia	Ht.	Lbs
44840-76	12 ½"	3 ¾"	1.9



Riser

art.	Dia	Ht.	Lbs
44840-77	12 ½"	6 ¼"	2.1



SS

Punch bowl

art.	Dia	Qts	Lbs
11956-37	14 5/8"	10	2.5
11956-42	16 ½"	15 7/8	9.1



Party tub metal look

art.	Size	Qts	Lbs
41506-11	15 ¾"x11"x8 5/8"	11 5/8	2.3

Galvanized metal with PVC insert.



Party tub black metal look

art.	Size	Qts	Lbs
41506B11	15 ¾"x11"x8 5/8"	11 5/8	2.5

Galvanized metal with PVC insert.



Party tub copper look

art.	Size	Qts	Lbs
41506C11	15 ¾"x11"x8 5/8"	11 5/8	2.4

Galvanized metal with PVC insert.



Chafing dish

art.	Dia	Ht.	Qts	Lbs
49794S30	12"	6 7/8"	8 1/2	15

S/steel 18/8 and glass. Pot It 8, foodpan It 4, removable lid with glass window and automatic lid brake.



Chafing dish

art.	Dia	Ht.	Qts	Lbs	col.
49794G30	12"	6 7/8"	8 1/2	14.6	●

S/steel 18/8 and glass. Pot It 8, foodpan It 4, removable lid with glass window and automatic lid brake.



Chafing dish

art.	Dia	Ht.	Qts	Lbs	col.
49794C30	12"	6 7/8"	8 1/2	15	●

S/steel 18/8 and glass. Pot It 8, foodpan It 4, removable lid with glass window and automatic lid brake.



Chafing dish

art.	Dia	Ht.	Qts	Lbs	col.
49794K30	12"	6 7/8"	8 1/2	14.2	●

S/steel 18/8 and glass. Pot It 8, foodpan It 4, removable lid with glass window and automatic lid brake.



Chafing dish

art.	Dia	Ht.	Qts	Lbs	col.
49794O30	12"	6 7/8"	8 1/2	15	●

S/steel 18/8 and glass. Pot It 8, foodpan It 4, removable lid with glass window and automatic lid brake.



Food pan

art.	Dia	Fits	Ht.	Qts	Lbs
49794-30	12"	49794	3 1/8"	4 1/4	3.4



Porcelain food pan

art.	Dia	Fits	Ht.	Qts	Lbs
49794-29	11 5/8"	49794	3 1/2"	3 3/8	4.7



Porcelain food pan

art.	Dia	Fits	Ht.	Qts	Lbs
49794-28	11 5/8"	49794	3 1/2"	3	5.4



ALPHABETICAL INDEX

A

Absinthe Spoon	263	Bar Jigger	264	Bucket	276
Acetate Roll	176	Bar Mat	269	Buffet Basket	317, 318
Adaptor Bar	78	Bar Spoon	262, 263	Buffet Ladder	321
Adjustable Brush	227, 229	Barrel with Spigot and Stand	260	Buffet Stand	323
Air Pot	322	Basting Spoon	121	Bun Pan	194
Almond Paste Knife	165	Bavarian Mold	207	Butcher Saw	155
Alphabet Dough Cutter	158	Bavaois Mold	198	Butter Cup	290, 305
Anchor Meat Hook	154	Berry Mill	113	Butter Curler	130, 135
Angular Spatula	89, 180	Beveled Spatula	117	Butter Dish	289
Appetizer Plate	316	Big Baba Mold	207	Butter Maker	112
Appetizer Spoon	315	Bird's Beak, Paring Knife	127, 144	Butter Mold	112
Apple Corer	100, 130, 135	Bird's Nest Set	88	Butter Server with Glass Cover	295
Apple Peeler	100	Biscuit Disc Mold	208	Butter Spreader	128, 133, 290
Ash Shovel	228	Bismarck Pastry Tips	170	Butter Warmer	28, 32
Asparagus Peeler	129	Black Stone Molcajete	224	Buttercream Comb Set	185
Asparagus Steamer Set	59	Blini Pan	41, 53, 56	Buttock Glass	243
Aspic Mold	199	Board with Groove	279	C	
Automatic Grater	105	Boat Mold	199	Cake Decorating Combs	185
Avocado Slicer	102	Boning Knife	143, 146	Cake Display Dome Cover	174
B		Bottle Cooler	271, 292, 313	Cake Knife	146
Baba Mold	199, 207	Bottle Opener	128, 134	Cake Lifter	174
Baguette Basket	318	Bottle Pourer	268, 270	Cake Marker	183, 184
Baguette Pan	198, 199	Bottle Rack	269	Cake Mold	207
Bain-Marie	59	Bouillon Cloth	99	Cake Pan	194
Bain-marie With Porcelain	26	Bouillon Strainer	98	Cake Server	141
Bake Liner	177	Bowl	298-301, 324-326	Cake Slicer	180
Bake Roasting Dish	65	Bowl Scrapers	185	Cake Stand	245
Bake Roasting Pan	25	Bowl Set with Lids	320	Cake Tin	209
Baker	35	Bowl, Acacia Wood	322	Cakelet Pan	200
Baker's Blade	166	Bowl, Beechwood	279	Can Opener	128, 134
Baker's Brush	187	Bowl, Concrete	322, 323	Canning Funnel with Adaptor	99
Baker's Knife	146	Bowl, Glass	320	Cannoli Form	172
Baking Mat	177	Bowl, Melamine	320	Canvas Bread Basket	305, 306
Baking Pan, Blue Steel	233	Bowl, Stainless Steel	211	Cappuccino Stencils	250
Baking Sheet, Aluminum	178, 234, 235	Brandy Warmer	264	Capuccino Cup	242
Baking Sheet, Blue Steel	234	Bread Basket	305, 306, 317-319	Carving Knife	143
Baking Sheet, Non-Stick	77, 178, 235	Bread Knife	144, 146	Cassata Mold	194
Baking Sheet, Silicone Coated	178, 179, 235	Bread Pan with Cover	179, 201	Casserole Pot With Lid	63
Baking Sheet, Stainless Steel	179	Bread Pot	63, 64	Cast Iron Diffuser	60
Balloon Whisk	122	Breadstick Basket	308	Cast-Iron Grill	53
Balti Pan	223	Brioche Mold	200	Cavatelli Maker	239
		Brush	128	Caviar Cooler	290

Cereal Dispenser	321	Condiment Tower	321	Disposable Skewers	218
Chafing dish	331	Confectionery Funnel	175	Dome Cover	245, 246, 251
Champagne Flute	257	Conical Strainer	132	Donut Cutter	165
Champagne Saber	271	Cookie Cutter	159-164	Double Wall Glass	242
Chao Dish	275	Cooking Tongs	90	Dough Container	232
Check Spindle	90	Cooling Rack	175, 176	Dough Cutter	158-160, 182, 232
Cheese Board	295	Copper Cleaner	26, 30	Dough Scraper	231, 232
Cheese Cleaver	133	Corkscrew	270	Doughnut Display	251
Cheese Fondue Set	308	Corzetti Stamp	240	Drainer Plate	78, 80
Cheese Fork	147	Counter Pastry Mat	177	Drink Stirrers	261
Cheese Grater	105, 1206, 133, 134	Couplers	172	Drinking Cup	257
Cheese Knife	128, 146, 147	Cover	316	Drop Flower Tip	171
Cheese Pick Knife	133, 146	Cover Clamps	303	Duck Press	108
Cheese Plane	128, 133	Cream Horn Mold	172	Dumpling Steamer	222
Cheese Wire Slicer	106	Crème Broulée Bowl	35, 70	Dutch Oven	38, 39, 53, 54
Chef's Fork	144	Crème Caramel Mold	192, 193	Dye Dish	275
Chef's French Mandoline	110	Crepe Pan	52, 57	E	
Chef's Knife	143, 146	Crepe Spreader	57, 89	Éclair Mold	200
Cherry Pit Remover	104	Crinkle Blade Cutter	130	Egg Basket	319
Chestnut Knife	127	Crock with Lid	35	Egg Container	101
Chestnut Pan	53	Croissant Cutter	183	Egg Cup	289, 305
Chinese Cooking Chopsticks	219	Crumb Scraper	308	Egg Cutter	102
Chinese Frying Skimmer	224	Culinary Tweezers	89, 90	Egg Dish	70, 275
Chinese Spoon	213, 315	Cutlery Set	153	Egg Mold	205
Chinese Wok	222	Cut-Resistant Gloves	156	Egg Ring	101
Chinois Stand	99	Cutter/Corer	108	Egg Separator	135
Chocolate Dipping Forks	166	Cutting Board	156	Egg Slicer	101
Chocolate Praline Mold	204, 205	Cylinder Mold	207	Egg Topper	101
Chopstick Rest	218	D		Egg Whisk	138
Chopsticks	218, 221	Dariable/Baba Mold	194	Escargot Dish	310
Citrus Press	265	Dash Bottle	267, 268	Espresso Cup	242
Citrus Zester	130	Decorating Ribbon Tubes	168	Espresso Knockout Drawer	249
Cleaning Brush	172	Decorating Tool Set	110, 111	Eye Dish	275
Cocktail Shaker	264	Decorating Tubes	167-169	F	
Cocktail Strainer	135, 263	Decorative Skewers	154	Fajita Pan	66
Coffee Cup	243	Dip Bowls	211, 212	Fermentation Pot	99
Coffee Pour Over with Filter	249	Dipping Forks	25	Fettuccine Rolling Pin	236
Coiled Whisk	132	Display Crate	279	Filet Knife	143
Colander	94, 276	Disposable Bowls	254, 255	Fish Dish	276
Cold Food Server with Ice Pack	320	Disposable Chopsticks	218	Fish Pan	52, 66, 67
Condiment Dispenser	268	Disposable Glasses	255, 284	Fish Poacher	25, 59
Condiment Holder	282	Disposable Pastry Bags	173	Fish Scaler	127, 132

Fish Turner	118, 141		Herb Mill	102	
Fish Tweezers	89	G	Herb Shears	102, 150	
Flat Plate	300	Garganelli Maker	238	Hermetic Jar Covers	303
Flatware Basket	308	Garlic Peeler	104	H	68
Florentine Mold	208	Garlic Press	104, 134	Ice Bucket	266
Flour Scoop	93	Gaskets, Replacement	303	Ice Cake Rings	189
Flour Sieve	94, 187	Gelato Spade	253	Ice Carving Tools	111
Flour Sifter	186	Girolle Cheese Scraper	105	Ice Cream Cone Holder	254
Flower Mold	197	Glass Jar	278, 302, 303	Ice Cream Container	252, 253
Fluted Cake Mold	207	Glass Rack	269	Ice Cream Dipper	253
Fondue Burner	309	Glass Rimmer	268	Ice Cream Scoop	135, 254, 253
Fondue Forks	309	Glass Straws	261	Ice Gem Mold	265
Fondue Set	25, 309	Glass Tasting Bowls	277	Ice Mold	265
Food Display Set	319	Glass Teapot	244	Ice Scoop	264, 265
Food Mill	113-115	Gnocchi Paddle	239	Ice Tong	266
Food Pans	72	Gour Glass	243	Icebox	266
Food Pans Lids	76, 78, 81	Graduated Bucket	95	Icing Spatula	134
Food Pans Perforated, Folding Handles	75	Grapefruit Knife	129	Icing Sugar Sieve	187
Food Pans, Fixed Handles	73	Grapefruit Spoon	130	Induction Adapter	60
Food Pans, Non-Stick Coated	74	Grate	176	Insulated Beverage Dispenser	321
Food Pans, Perforated	75	Grater	106-108	Insulated Beverage Server	287
Food Pans, Retractable Handles	74	Gratin Pan	26	J	
Footed Square Dish	276	Griddle	39, 57	Japanese Boxes	221
Four-Way Grater	106	Griddle Plate, Dual Side	66	Japanese Sushi Knives	147, 151
Frame Extender	189, 190	Griddle Spatula	140	Jar Holder	303
Frames	181	Grill Pan	64, 65	Jar Lid Wrench	134
French Fries Bowl	276	Guglhupf Mold	208	Jigger	263
French Omelet Pan	23	Guitar, Candy Slicer	181	Juice Pitcher	288, 304
French Press	287, 288	H		Julep Strainer	263
French Rolling Pin	184	Half Egg Mold	205	K	
Friand Mold	200	Half Sphere Mold	209	Kali Apple Peeler	100
Fruit Case	276	Ham Boning Knife	147	Kettle	250
Fruit Cutter	130	Ham Holder	156	Kitchen Brush	125
Fry Scoop	89	Ham Slicing Knife	143	Kitchen Scissors	150
Frypan, Aluminum	56	Ham Tongs	154	Kitchen Shears	150
Frypan, Black Steel	51	Hamburger Mold	102	Kitchen Slicer	110
Frypan, Carbon Steel	51	Hamburger Turner	139	Kitchen Spatula	89
Frypan, Copper	23	Hand Roll Stand	214	Knife Sharpener	153
Frypan, Stainless Steel	21, 43, 47, 49	Hangiri/Sushi Rice Tub	220	Kugelhopf Mold	193, 196
Fuel Holder	68	Harp Vegetable Peeler	103		
Funnel	91	Heart Cake Tin	209		
		Heart Mold	208		
		Hemisphere Mold	191, 193		

L				
Ladle	119, 121, 136, 232		Micro-Torch	179, 180
Ladle For Pickles	125		Milk & Sugar Set	245
Larding & Trussing Needles	153		Milk Jug	245
Lasagna Server	137, 140		Mini Copper Cookware	28, 30
Lattice Cutter Press	183		Mini Frypan	32, 33, 34, 39
Lazy Susan	284		Mini Muffin Mold	208
Lemon Stripper	130, 135		Mini Sauce Pot	32, 34, 37
Lid for Bowl, Hinged	320		Mint Julep Cup	257, 259, 260
Lid for Ice Cream Container	253		Mixing Bowl	26, 96, 186
Lid Holder Set 2 Pieces	68		Mixing Bowl Stand	97
Lid, Stainless Steel	21, 23, 44, 47, 49		Mixing Glass	264
Lids for Food Pans	76		Mixing Spoon	123
Lion's Head Soup Bowl	305		Mortar & Pestle	223, 224
Loaf Pan	193		Moscow Mule Mug	258, 259
Lobster Cracker	310		Muddler	264
Lobster Pick	310		Muffin Mold	208
Low Sauce Pan	47		Muffin Pan	194
Low Sauce Pot	49		Mushroom Cutter	102
M			N	
Madeleine Mold	200, 202, 208		Natural Slate Tray	293-297
Magic Spoon Whisk	263		Nem Dish	275
Magnetic Knife Rack	153		Non-Stick Frypan	21, 44, 47, 56
Mandoline	109, 110		Nutmeg Grater	106
Marble Board	284		O	
Margarita Glass	257		Odor Removal Bar	135
Martini Glass	257		Offset Spatula	118, 137, 141
Marzipan Tools	166		Oil and Vinegar Atomizers	307
Matcha Tea Set	216		Oil Can	308
Measuring Jug	92		Oil Pourer	218
Measuring Set	92		Olive Forks	103
Meat Ball Tong	120		Olive Pit Remover	103
Meat Cleaver	146		Omelet Pan	32
Meat Fork	138		One-Piece Chef's Fork	87
Meat Hook	154		One-Piece Fish Turner	87
Meat Roasting Thermometer	115		One-Piece Ladle	87
Meat Slicer	156		One-Piece Skimmer	87, 88
Meat Tenderizer	155		Orange Peeler	129
Melon Baller	129, 135		Order Holder	91
Mesh Skimmer	88		Oval Baker	21, 23, 32
Mesh Strainer	97, 98		Oval Casserole	35
Mezzaluna	148		Oval Dish	70, 275
			Oval Frypan	52
			Oval Lid	285
			Oval Pan	67, 276
			Oval Roasting Pan	25
			Oval Saucepan	25, 41, 63
			Oven Brush	228
			Oven Crisper Basket	177
			Oven Crisper Mat	178
			Oven Liner	177
			Oven Mitts	187
			Oven Scraper	228
			Oven Thermometer	115
			Oyster Knife	127, 134, 147
			Oyster Tray	312
			P	
			Paddle	283, 297
			Paddle Board	279
			Paddle with Live Edge, Alder	281
			Paella Pan	44, 47, 51, 52, 57
			Pails	272
			Pallet Board	279
			Pan Gripper	229, 230
			Pan Liners	177
			Pancake Pan	56
			Paper Doily	175
			Pappardelle Rolling Pin	236
			Parchment Paper	176
			Paring Knife	132, 144, 146
			Parisian Shaker	264
			Parmesan Cheese Knife	146, 147
			Party tub	330
			Pasta Bowl	276
			Pasta Drying Rack	235
			Pasta Drying Tray	240
			Pasta Strainer	95
			Pastry Bag & Tip Dryer	174
			Pastry Bag Holder	174
			Pastry Bags	172, 173
			Pastry Brush	128, 134, 184, 185
			Pastry Cutter	165
			Pastry Rings	164, 165, 188-192
			Pastry Tip Dryer	174

ALPHABETICAL INDEX

Pastry Tips	169, 170, 171	Potato Ricer	103	Sauce Ladle	136
Pastry Tips Coupler	171	Poultry Shears	149	Sauce Pan	21, 23, 32, 33, 37, 43, 47, 49
Pastry Wheel	127, 132, 182	Pour Over Coffee Maker	244	Saucepot	21, 23, 34, 41, 43, 46, 49, 62, 63
Pate Mold	198, 201, 203	Pour Over Kettle	249	Saucier Pan	43, 46, 49
Perforated Container	78	Pretzel/Sausage Stand	319	Sausage Slicer, Goliath	108
Perforated Ladle	120	Proofing Basket	166	Sauté Pan	21, 23, 33, 37, 43, 47, 49, 57
Perforated Loaf Pan	201	Pumpkin Mug	257	Savarin Mold	193, 196, 199, 208
Perforated Spatula	122, 141, 230	Punch Bottle	186	Scissor Tongs	90
Perforated Spoon	136	Punch bowl	330	Scooping Bowl	97
Perforated Tart Pan	196, 201	Purse Holder	312	Sea Urchin Cutter	310
Perforated Tart Ring	189, 190	Pyramid Mold	191, 208	Seafood Display Rack	312
Perforated Turner	136, 141	Q		Seafood Shears	149
Pestle	99	Quail Egg Cutter	150	Seafood Tray	312
Petit Four Mold	208	R		Seafood Tray Holder	311
Pickle Spoon With Fork Tip	125	Ramekin	70, 276	Server	119
Pie Knife & Server	137, 140, 148	Ravioli Maker	236, 237	Serving Board	280-282
Pie Weights	176	Ravioli Stamp	237, 238	Serving Bowl	280
Pineapple Corer	100, 129	Rectangular Dish	70	Serving Fork	137
Pineapple Cup	257	Refrigerator/Freezer Thermometer	115	Serving Spoon	136, 138
Pineapple Drink Stirrers	261	Revolving Bottle Rack	269	Serving Stand with Risers	297
Pizza Baking Screen	233	Revolving Cake Display	174	Serving Tongs	90, 120, 125
Pizza Cutter	230	Rice Knife	219	Sharpener	153
Pizza Knife	127, 230	Rice Paddle	219	Sharpening Steel	148
Pizza Lifter	231	Rice Spoon	137	Sharpening Stone	148, 149
Pizza Pan	67, 233	Riser	329, 330	Silicone Sleeve	53, 56, 68
Pizza Peel	226-231	Risotto Mixing Spoon	123	Silicone Spatula	117, 138
Pizza Peel Holder	229	Roasting Pan	58	Silicone Spoon	138
Pizza Peel Rack	228, 229	Roller Docker	182, 183	Skewer Stand	310
Pizza Scissors	150, 230	Rolling Pin	184	Skewers	154, 218
Pizza Server	139	Roll-top cover	318, 319	Skimmer	119, 121, 124, 136, 137
Pizza Wheel	127, 132, 230	Rondeau	23, 43, 46	Slicing Knife	143, 146
Plate Separator	91	Russian Piping Tips	170	Slotted Server	119
Plating Spoon	90	S		Slotted Spatula	141
Plumcake Mold	209	Salad Dryer	95	Slotted Spoon	119, 138
Polenta Serving Board	235	Salad Spoon	136	Slotted Turner	124
Pomponette Mold	209	Salami Pricker	153	Slotted Wok Spatula	138
Porcelain Food Pan	331	Salmon Slicing Knife	143	Snack Holder	273, 274
Porcelain Mini Dishes	285	Salt and Pepper Shaker	307	Snail & Hors d'oeuvre Forks	310
Porcelain Tasting Bowls	278	Salt Tester	115	Soufflé Pot	68
Potato Fork	135	Santoku Knife	143	Soup Plate	300
Potato Masher	103, 133	Sauce Bowl	68	Soup/Rice Bowl	211
Potato Peeler	129, 134	Sauce Cups	224	Soya Sauce Dish	275

Spaetzle Maker	103	Sushi Geta Board	215	Tray With Cover	246-248
Spaghetti Alla Chitarra Maker	240	Sushi Ladder	214	Tray, Stainless Steel	212, 319
Spaghetti Rolling Pin	236	Sushi Making Set	220	Triangular Spatula	140
Spaghetti Server	137, 138	Sushi Mat	218, 219	Trois Freres Mold	196
Spatula	117, 118, 121, 124, 141, 231	Sushi Mold	219, 220	Truffle Jar	307
Spatula, Perforated	124	Sushi Shell	215	Truffle Shaver	306
Sphere Mold	206	Sushi-Making Set	222	Truffle Slicer	104, 306
Spiral Slicer	109	Swivel Peeler	129, 135	Turkish Coffee Pot	250
Spiced Sauté Pan	43, 46	Syrup Density Meter	115, 180	Turner	119
Sponge Cake Pan	178, 179, 234	Syrup Dispenser	251	U	
Spoon	117, 124	T		Utility Knife	130
Spreader	147	Table Barbecue	66	Utility Tongs	125
Springform Pan	200, 201	Tablecloth Clips	308	V	
Square Dish	70, 275, 276	Taco Holder	212	Vacuum Pump	270
Squeeze Bottle	92, 93	Tagliatelle Rolling Pin	236	Vegetable Sharpener	128
St. Honore Tip	170	Tapas Pan	33	Vegetable Strainer	94
Stackable Universal Dispenser	254	Tart Mold/Pan	196, 198, 203, 209	Vertical Skewer Stand	310
Stand	316, 323, 327	Tartlets Mold	199	Vintage Tray	276
Steak Knife	143	Tasting Glasses	277, 278	Vintage-Style Atomizer	267
Steamer	220	Tasting Spoon	316	W	
Steamer Insert	59	Tasting spoon & tweezer	261	Waist Glass	244
Steamer Net Liner	221	Tea Bag Press	248	Wasabi Grater	223
Stew Pot	33, 46	Tea Box	244	Whisk	90, 122
Stirring Paddle	117	Tea Infuser	248	Wide Peeler	135
Stock Pot with Tap	43	Tea Strainer	98, 132, 216, 289	Wine Bucket	271, 290, 312
Stock Pot, Stainless Steel	43, 46	Teapot	216, 217	Wine collar	271, 313
Stone Ball With Grid	212	Teapot Warmer	217	Wine Cooler	290, 291
Stoppers	270	Tear Dish	275	Wine Cooler Stand	271, 291
Stovetop Espresso Maker	248	Tequila Barrel with Stand	260	Wine Glass	258
Strainer	97	Terrine Pot	64	Wine Stopper	270
Straws	260	Thermometer Holder	180	Wine Taster	271, 313
Sugar Dredger	187, 251	Thimble Jigger	264	Wire Grid	78
Sugar Packet Dispenser	251	Ticket Holder	91	Wire Skimmer	88
Sugar Pump	180	Tin With Lid	276	Wok	34, 41, 52
Sugar Sauce Pan, Copper	26	Toast rack	305	Wok Stand	222
Sultan Piping Tip	170	Tomato Juicer	112	Wooden Spoon	89
Support For Peels	228	Tomato Peeler	129	Y	
Sushi Boat	213	Tongs	120	Yule Log Mold	192
Sushi Box	215	Tongs For Delicate Foods	125	Z	
Sushi Bridge	213	Tongs, Stainless Steel	261	Zabaione Bowl	26
Sushi Container	215, 216	Tortilla Press	224	Zucchini Corer	129, 134
Sushi Dragon Boat	213	Tortillas Cup	212		
Sushi Dragon Tray	213	Tray	218, 299, 324, 326, 329		

ALPHA-NUMERICAL INDEX

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
11001-16	46	11008-36	47	11061-32	47	11108-28	43	11117-40	44	11739-28	233	11943-50	58
11001-18	46	11009-16	46	11061-36	47	11108-32	43	11161-14	44	11739-32	233	11943-60	58
11001-20	46	11009-18	46	11061-40	47	11108-36	43	11161-16	44	11742-16	234	11943-61	58
11001-22	46	11009-20	46	11061-45	47	11109-16	43	11161-18	44	11742-18	234	11944-40	58
11001-24	46	11009-24	46	11061-50	47	11109-20	43	11161-20	44	11742-20	234	11948-40	58
11001-28	46	11009-28	46	11101-16	43	11109-24	43	11161-22	44	11742-22	234	11948-45	58
11001-32	46	11009-32	46	11101-20	43	11109-28	43	11161-24	44	11742-24	234	11948-50	58
11001-36	46	11009-36	46	11101-24	43	11109-32	43	11161-28	44	11742-26	234	11951-22	96
11001-40	46	11009-40	46	11101-28	43	11109-36	43	11161-32	44	11742-32	234	11951-26	96
11001-45	46	11009-45	46	11101-32	43	11109-40	43	11161-36	44	11742-36	234	11951-32	96
11001-50	46	11009-50	46	11101-36	43	11109-45	43	11161-40	44	11742-40	234	11951-36	96
11001-60	46	11009-60	46	11101-40	43	11109-50	43	11161-45	44	11742-45	234	11951-40	96
11006-12	47	11010-16	46	11101-45	43	11112-16	43	11161-50	44	11742-50	234	11953-16	97
11006-14	47	11010-18	46	11101-50	43	11112-18	43	11161-60	44	11744-20	233	11953-22	97
11006-16	47	11010-20	46	11102-28	43	11112-20	43	11701-02	226	11744-24	233	11956-37	330
11006-18	47	11010-24	46	11102-32	43	11112-24	43	11701-06	226	11744-28	233	11956-42	330
11006-20	47	11011-16	47	11102-36	43	11113-18	43	11701-10	226	11744-32	233	11965-50	58
11006-22	47	11011-18	47	11102-40	43	11113-20	43	11701-13	226	11910-12	59	11967-06	87
11006-24	47	11011-20	47	11102-45	43	11113-24	43	11701-16	226	11911-12	59	11967-08	87
11006-28	47	11011-24	47	11102-50	43	11113-26	43	11702-02	226	11911-14	59	11967-09	87
11006-32	47	11012-16	46	11102-99	43	11114-20	43	11702-06	226	11911-16	59	11967-10	87
11006-36	47	11012-18	46	11106-14	43	11114-24	43	11702-10	226	11911-18	59	11967-12	87
11007-16	46	11012-20	46	11106-16	43	11114-28	43	11702-16	226	11911-20	59	11967-14	87
11007-18	46	11012-24	46	11106-20	43	11114-32	43	11704-02	226	11924-18	95	11967-16	87
11007-20	46	11013-18	46	11106-24	43	11114-36	43	11704-06	226	11924-20	95	11969-06	87
11007-22	46	11013-20	46	11106-28	43	11114-40	43	11704-13	226	11924-22	95	11969-37	87
11007-24	46	11013-24	46	11106-32	43	11114-45	43	11704-16	226	11924-24	95	11970-06	87
11007-28	46	11013-26	46	11106-36	43	11115-20	44	11705-02	226	11924-28	95	11970-08	87
11007-32	46	11014-20	47	11107-16	43	11115-24	44	11705-06	226	11926-22	94	11970-09	87
11007-36	46	11014-24	47	11107-20	43	11115-28	44	11705-10	226	11926-26	94	11970-10	87
11007-40	46	11014-28	47	11107-24	43	11115-32	44	11705-14	226	11927-24	94	11970-11	87
11007-45	46	11014-32	47	11107-28	43	11115-36	44	11706-02	226	11927-32	94	11970-12	87
11007-50	46	11014-36	47	11107-32	43	11115-40	44	11706-06	226	11927-36	94	11970-14	87
11007-60	46	11014-40	47	11107-36	43	11115-45	44	11706-10	226	11927-40	94	11970-16	87
11008-16	47	11061-16	47	11107-40	43	11115-50	44	11706-14	226	11929-20	98	11971-08	87
11008-18	47	11061-18	47	11107-45	43	11117-20	44	11710-AA	53	11929-24	98	11971-10	87
11008-20	47	11061-20	47	11107-50	43	11117-24	44	11710-AB	53	11932-20	98	11971-12	87
11008-24	47	11061-22	47	11108-16	43	11117-28	44	11715-12	41	11932-24	98	11971-14	87
11008-28	47	11061-24	47	11108-20	43	11117-32	44	11739-20	233	11943-40	58	11971-16	87
11008-32	47	11061-28	47	11108-24	43	11117-36	44	11739-24	233	11943-45	58	11971-18	87

ALPHA-NUMERIC INDEX

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
11971-20	87	12261-24	21	12605-40	94	12902G01	125	12920-01	124	12921R05	124	12930R51	125
11971-25	88	12261-28	21	12606-30	94	12902R01	125	12920-05	119	12921V01	124	12930R54	125
11975-50	87	12504-20	90	12606-34	94	12902V01	125	12920-05	124	12921V05	124	12930V51	125
11985-34	87	12507-28	49	12607-22	94	12902Y01	125	12920-10	119	12921W05	124	12930V53	125
11991-16	88	12508-24	49	12607-30	94	12903-30	117	12920-10	124	12921Y01	124	12930W51	125
12037-16	59	12509-20	49	12607-34	94	12903-40	117	12920-11	119	12921Y05	124	12930Y51	125
12206-09	32	12509-24	49	12622-07	97	12903-45	117	12920-15	119	12926-35	122	12931-51	120
12206-10	32	12509-28	49	12622-10	97	12903B40	123	12920-15	124	12927-35	122	12931-53	120
12206-12	32	12511-16	49	12622-12	97	12903G40	123	12920-16	119	12927-45	122	12940-02	93
12206-16	21	12511-18	49	12622-14	97	12903M40	123	12920B01	124	12928-25	122	12940-05	93
12206-18	21	12511-20	49	12622-16	97	12903R40	123	12920B05	124	12928-30	122	12940-10	93
12206-20	21	12511-24	49	12622-18	97	12903V40	123	12920B10	124	12928-35	122	12940-20	93
12207-10	32	12513-16	49	12622-20	97	12903Y40	123	12920B15	124	12928-40	122	12940-25	93
12207-24	21	12513-18	49	12622-23	97	12904V01	123	12920G01	124	12928-45	122	12967-10	120
12207-28	21	12513-24	49	12622-26	97	12904W01	123	12920G05	124	12928-50	122	12968-10	121
12208-16	21	12514-32	49	12630-22	97	12904Y01	123	12920G10	124	12928-55	122	12969-06	121
12208-20	21	12561-16	49	12633-16	97	12905-25	117	12920G15	124	12928-60	122	12969-10	121
12208-24	21	12561-18	49	12633-18	97	12905-30	117	12920R01	124	12929-25	122	12970-06	121
12208-28	21	12561-20	49	12633-20	97	12905-35	117	12920R05	124	12929-30	122	12970-08	121
12211-12	32	12561-24	49	12633-23	97	12905-40	117	12920R10	124	12929-35	122	12970-10	121
12214-12	32	12561-26	49	12633-26	97	12905-45	117	12920R15	124	12929-40	122	12970-12	121
12214-20	21	12561-28	49	12635-23	98	12905-50	117	12920V01	124	12929-45	122	12970B08	123
12214-26	21	12580-11	96	12635-26	98	12906-35	117	12920V05	124	12930-51	120	12970G08	123
12214-30	21	12580-17	96	12635-30	98	12907-07	117	12920V10	124	12930-52	120	12970R08	123
12214-36	21	12580-21	96	12635-35	98	12907-08	117	12920V15	124	12930-53	125	12970V08	123
12215-12	32	12580-24	96	12640-14	88	12908-30	118	12920Y01	124	12930-54	125	12970W08	123
12215-16	32	12580-29	96	12640-16	88	12908-35	118	12920Y05	124	12930-62	120	12970Y08	123
12217-20	21	12580-30	96	12640-18	88	12908-40	118	12920Y10	124	12930-63	120	12971-10	121
12217-26	21	12580-31	96	12640-20	88	12909-12	118	12920Y15	124	12930-68	120	12971-12	121
12217-30	21	12580-36	96	12640-24	88	12909-23	118	12921-01	118	12930-69	120	12972-10	121
12217-36	21	12580-40	96	12640-28	88	12910-01	125	12921-01	124	12930-74	120	12972-12	121
12238-17	32	12580-45	96	12641-14	88	12910G01	125	12921-05	118	12930-77	120	12973-10	122
12238-30	21	12580-50	96	12641-16	88	12910V01	125	12921-05	124	12930-78	120	12973-12	122
12238-35	21	12604-22	94	12641-18	88	12915-25	117	12921-10	119	12930B51	125	12986-01	121
12243-12	32	12604-30	94	12641-20	88	12915-26	117	12921-15	119	12930B53	125	12986-38	121
12261-10	32	12604-34	94	12641-24	88	12915-35	117	12921B01	124	12930B54	125	14101-02	72
12261-12	32	12604-40	94	12641-28	88	12915-45	117	12921B05	124	12930G51	125	14101-04	72
12261-16	21	12605-22	94	12642-28	88	12916-25	117	12921G01	124	12930G53	125	14101-06	72
12261-18	21	12605-30	94	12901G00	125	12916-33	117	12921G05	124	12930G54	125	14101-10	72
12261-20	21	12605-34	94	12902B01	125	12920-01	119	12921R01	124	12930M51	125	14101-15	72

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
14101-20	72	14115-15	73	14201-20	75	14405-00	78	14707-06	80	14729-11	81	15608-24	23
14102-02	72	14115-20	73	14202-02	75	14407-00	78	14707-10	80	14729-22	81	15608-28	23
14102-04	72	14117-10	73	14202-04	75	14409-01	78	14707-15	80	14729-33	81	15609-20	23
14102-06	72	14117-15	73	14202-06	75	14409-02	78	14707-20	80	14729-99	81	15609-24	23
14102-10	72	14117-20	73	14202-10	75	14502-00	76	14708-06	80	14730-00	81	15609-28	23
14102-15	72	14118-10	73	14202-15	75	14503-00	76	14708-10	80	14730-11	81	15611-12	28
14102-20	72	14118-15	73	14202-20	75	14504-00	76	14708-15	80	14730-22	81	15614-12	28
14103-02	72	14118-20	73	14203-06	75	14505-00	76	14708-20	80	14730-33	81	15614-20	23
14103-04	72	14119-10	73	14203-10	75	14507-00	76	14709-06	80	14730-99	81	15614-24	23
14103-06	72	14119-15	73	14203-15	75	14508-00	76	14709-10	80	14958-01	265	15614-28	23
14103-10	72	14151-10	74	14203-20	75	14509-00	76	14709-15	80	14958-02	265	15614-32	23
14103-15	72	14151-15	74	14205-02	75	14510-00	76	14709-20	80	15226-07	30	15615-12	28
14103-20	72	14151-20	74	14205-04	75	14512-00	76	14710-06	80	15338-38	25	15615-16	28
14104-06	72	14152-06	74	14205-06	75	14515-00	76	14710-10	80	15339-36	25	15615-20	23
14104-10	72	14152-10	74	14205-10	75	14517-00	76	14712-00	80	15343-36	25	15615-24	23
14104-15	72	14152-15	74	14205-15	75	14518-00	76	14715-00	80	15403-16	26	15615-28	23
14105-02	72	14152-20	74	14205-20	75	14519-00	76	14717-00	80	15406-16	26	15615-32	23
14105-04	72	14155-10	74	14252-06	75	14522-00	76	14718-00	80	15406-20	26	15638-17	28
14105-06	72	14155-15	74	14252-10	75	14523-00	76	14719-00	80	15407-16	26	15638-30	23
14105-10	72	14155-20	74	14252-15	75	14525-00	76	14722-00	81	15407-20	26	15638-35	23
14105-15	72	14157-10	74	14252-20	75	14527-00	76	14722-11	81	15409-26	26	15643-12	28
14105-20	72	14157-15	74	14301-02	77	14528-00	76	14722-22	81	15409-30	26	15661-10	28
14107-06	72	14157-20	74	14301-04	77	14529-00	76	14722-33	81	15409-36	26	15661-12	28
14107-10	72	14158-10	74	14301-06	77	14532-00	76	14722-99	81	15415-03	201	15661-16	23
14107-15	72	14158-15	74	14302-02	77	14535-00	76	14725-00	81	15428-06	25	15661-20	23
14107-20	72	14158-20	74	14302-04	77	14537-00	76	14725-11	81	15430-11	25	15661-24	23
14108-06	72	14159-10	74	14302-06	77	14538-00	76	14725-22	81	15438-50	25	15661-28	23
14108-10	72	14159-15	74	14303-02	77	14539-00	76	14725-33	81	15606-09	28	16113-20	57
14108-15	72	14159-20	74	14303-04	77	14542-00	76	14725-99	81	15606-10	28	16113-24	57
14108-20	72	14162-02	74	14303-06	77	14543-00	76	14727-00	81	15606-12	28	16113-28	57
14109-06	73	14162-04	74	14305-02	77	14545-00	76	14727-11	81	15606-16	23	16113-32	57
14109-10	73	14162-06	74	14305-04	77	14547-00	76	14727-22	81	15606-20	23	16113-36	57
14109-15	73	14165-02	74	14305-06	77	14702-06	80	14727-33	81	15606-24	23	16113-40	57
14109-20	73	14165-04	74	14362-02	77	14702-10	80	14727-99	81	15606-28	23	16134C12	33
14110-06	73	14165-06	74	14362-04	77	14702-15	80	14728-00	81	15607-10	28	16135C12	33
14110-10	73	14201-02	75	14362-06	77	14702-20	80	14728-11	81	15607-16	23	16136C10	33
14112-10	73	14201-04	75	14365-02	77	14705-06	80	14728-22	81	15607-20	23	16137C10	33
14112-15	73	14201-06	75	14365-04	77	14705-10	80	14728-33	81	15607-24	23	16138C10	33
14112-20	73	14201-10	75	14365-06	77	14705-15	80	14728-99	81	15607-28	23	16139C10	33
14115-10	73	14201-15	75	14402-00	78	14705-20	80	14729-00	81	15608-20	23	16140-01	34

ALPHA-NUMERIC INDEX

<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>		
16140-02	34	18110-30	143	18251-03	149	18501-02	231	40051	109	41200-61	285	41414-28	316
16140-03	34	18112-30	143	18255-00	153	18501-03	231	40053	109	41200-62	285	41414-30	251
16140-04	34	18114-20	143	18261-00	149	18501-04	231	41200-01	275	41200-63	285	41414-32	246
16140-05	34	18115-20	143	18263-00	149	18501-05	231	41200-02	275	41200-64	285	41414-36	246
16719-12	41	18115-25	143	18271-00	150	18502-18	231	41200-03	275	41202-01	242	41416-20	247
18000-16	146	18116-14	143	18271-00	153	18503-12	232	41200-04	275	41202-02	242	41416-24	246
18000-20	146	18116-14	153	18272-00	150	18504-15	232	41200-05	275	41203-01	244	41416-25	247
18000-23	146	18116-18	143	18273-00	150	18509-01	141	41200-06	275	41203-11	244	41416-28	247
18000-26	146	18122-12	143	18274-00	150	18509-02	141	41200-07	275	41205-01	277	41416-32	246
18000-30	146	18124-09	144	18275-00	149	18509-03	141	41200-08	275	41205-02	277	41420-24	316
18000-36	146	18124-09	153	18276-00	150	18510-07	141	41200-09	275	41205-03	277	41420-30	246
18006-30	146	18125-07	144	18276-00	230	18511-15	139	41200-10	275	41205-04	277	41422-25	248
18016-14	146	18125-10	144	18277-00	102	18512-15	139	41200-11	275	41205-05	278	41422-27	247
18016-16	146	18126-07	144	18278-00	149	18513-14	141	41200-13	285	41205-06	278	41422-30	247
18024-08	146	18128-20	144	18279-14	150	18514-18	140	41200-14	285	41205-07	278	41422-33	248
18024-11	146	18128-24	144	18280-10	151	18514-18	148	41200-15	285	41205-08	278	41422-38	247
18028-25	146	18128-24	153	18280-16	151	18515-16	140	41200-16	275	41205-09	278	41422-42	247
18029-30	146	18128-30	144	18280-22	151	18516-24	140	41200-17	276	41205-10	278	41442-03	320
18029-36	146	18190-09	153	18281-24	152	18517-24	141	41200-18	276	41210-01	35	41445-01	323
18030-26	146	18201-36	146	18282-18	152	18518-22	141	41200-32	276	41210-03	35	41445-02	323
18100-16	143	18203-26	146	18282-19	152	18518-26	141	41200-33	276	41210-05	35	41445-05	316
18100-20	143	18205-10	146	18282-22	152	18518-30	141	41200-34	276	41210-07	35	41445-06	316
18100-24	143	18205-12	146	18283-27	152	18519-15	141	41200-36	276	41210-08	35	41445-07	316
18100-24	153	18206-09	146	18283-33	152	18519-22	141	41200-40	276	41210-10	35	41445-09	316
18100-30	143	18207-15	146	18284-21	152	18519-26	141	41200-41	276	41210-12	35	41445-22	323
18100-36	143	18209-06	147	18284-27	152	18519-30	141	41200-46	276	41210-13	35	41445-26	323
18102-16	143	18220-22	146	18284-30	152	18519-35	141	41200-47	276	41210-14	35	41445-30	323
18102-20	143	18220-26	146	18284-33	152	18520-04	140	41200-48	276	41311-00	308	41446-18	322
18102-26	143	18222-18	147	18301-01	230	18520-06	140	41200-49	276	41312-00	309	41446-23	322
18102-30	143	18230-13	144	18301-02	231	18520-08	140	41200-50	276	41327-01	280	41447-05	319
18103-18	143	18230-17	144	18302-01	231	18520-10	140	41200-51	276	41327-02	280	41447-38	319
18104-18	143	18230-17	153	18302-02	231	18520-12	140	41200-52	276	41327-03	281	41448-10	320
18106-15	143	18231-13	144	18323-00	230	18520-15	232	41200-53	276	41327-04	281	41449-01	326
18106-20	143	18235-26	148	18324-00	230	19702-00	115	41200-54	276	41327-05	281	41449-02	326
18106-25	143	18235-26	153	18324-10	127	19705-00	115	41200-55	276	41400-AA	320	41449-03	326
18106-25	153	18235-30	148	18324-10	230	19709-00	115	41200-56	276	41405-AA	320	41449-05	325
18106-30	143	18236-30	148	18325-01	182	4046	109	41200-57	276	41405-AB	320	41449-06	325
18109-26	143	18237-26	148	18325-02	182	40047	109	41200-58	276	41413-30	246	41449-10	326
18109-26	153	18251-01	148	18325-03	182	40048	109	41200-59	285	41414-10	245	41449-11	326
18109-30	143	18251-02	149	18501-01	231	40049	109	41200-60	285	41414-21	246	41449-12	326

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
<u>41449-19</u>	<u>326</u>	<u>41474-00</u>	<u>254</u>	<u>41497C05</u>	<u>257</u>	<u>41509B27</u>	<u>292</u>	<u>41526-05</u>	<u>93</u>	<u>41570A10</u>	<u>263</u>	<u>41596-40</u>	<u>312</u>
<u>41449-25</u>	<u>326</u>	<u>41475-00</u>	<u>253</u>	<u>41497G05</u>	<u>257</u>	<u>41511-00</u>	<u>271</u>	<u>41526-06</u>	<u>93</u>	<u>41583-00</u>	<u>156</u>	<u>41597-04</u>	<u>305</u>
<u>41449-45</u>	<u>325</u>	<u>41475-01</u>	<u>253</u>	<u>41498A00</u>	<u>257</u>	<u>41513-13</u>	<u>266</u>	<u>41526-B1</u>	<u>92</u>	<u>41585-00</u>	<u>295</u>	<u>41598-00</u>	<u>289</u>
<u>41461-07</u>	<u>264</u>	<u>41475-03</u>	<u>253</u>	<u>41498B00</u>	<u>257</u>	<u>41513-30</u>	<u>266</u>	<u>41526-B2</u>	<u>92</u>	<u>41585-01</u>	<u>297</u>	<u>41599-08</u>	<u>305</u>
<u>41461A07</u>	<u>264</u>	<u>41475-04</u>	<u>253</u>	<u>41498C00</u>	<u>257</u>	<u>41513-60</u>	<u>266</u>	<u>41526-B3</u>	<u>92</u>	<u>41585-02</u>	<u>297</u>	<u>41600-00</u>	<u>263</u>
<u>41461B07</u>	<u>264</u>	<u>41475-05</u>	<u>253</u>	<u>41498G00</u>	<u>257</u>	<u>41513A20</u>	<u>266</u>	<u>41526-G1</u>	<u>92</u>	<u>41585-03</u>	<u>297</u>	<u>41600C00</u>	<u>263</u>
<u>41461C07</u>	<u>264</u>	<u>41483-04</u>	<u>264</u>	<u>41499-08</u>	<u>271</u>	<u>41513B20</u>	<u>266</u>	<u>41526-G2</u>	<u>92</u>	<u>41585-10</u>	<u>294</u>	<u>41600G00</u>	<u>263</u>
<u>41461G07</u>	<u>264</u>	<u>41483-06</u>	<u>264</u>	<u>41499B00</u>	<u>258</u>	<u>41513C20</u>	<u>266</u>	<u>41526-G3</u>	<u>92</u>	<u>41585-45</u>	<u>294</u>	<u>41603-07</u>	<u>263</u>
<u>41463-02</u>	<u>258</u>	<u>41486-08</u>	<u>253</u>	<u>41499C00</u>	<u>258</u>	<u>41513G20</u>	<u>266</u>	<u>41526-R1</u>	<u>92</u>	<u>41585-51</u>	<u>294</u>	<u>41605-00</u>	<u>262</u>
<u>41463A00</u>	<u>259</u>	<u>41486-12</u>	<u>253</u>	<u>41499G00</u>	<u>258</u>	<u>41513K13</u>	<u>266</u>	<u>41526-R2</u>	<u>92</u>	<u>41585-52</u>	<u>294</u>	<u>41605-01</u>	<u>262</u>
<u>41463A05</u>	<u>258</u>	<u>41486-15</u>	<u>253</u>	<u>41500-00</u>	<u>270</u>	<u>41514-10</u>	<u>264</u>	<u>41526-R3</u>	<u>92</u>	<u>41585-53</u>	<u>294</u>	<u>41605-03</u>	<u>262</u>
<u>41463A30</u>	<u>259</u>	<u>41487-12</u>	<u>252</u>	<u>41500-AA</u>	<u>270</u>	<u>41515-03</u>	<u>265</u>	<u>41527-10</u>	<u>273</u>	<u>41585-54</u>	<u>294</u>	<u>41605-30</u>	<u>263</u>
<u>41463A50</u>	<u>259</u>	<u>41487-15</u>	<u>252</u>	<u>41501-20</u>	<u>271</u>	<u>41515-05</u>	<u>265</u>	<u>41527-11</u>	<u>273</u>	<u>41586-22</u>	<u>294</u>	<u>41605A03</u>	<u>262</u>
<u>41463B05</u>	<u>259</u>	<u>41487-17</u>	<u>252</u>	<u>41501-23</u>	<u>291</u>	<u>41516-20</u>	<u>290</u>	<u>41527-12</u>	<u>273</u>	<u>41586-28</u>	<u>294</u>	<u>41605A30</u>	<u>263</u>
<u>41463C00</u>	<u>259</u>	<u>41490-00</u>	<u>260</u>	<u>41501-40</u>	<u>271</u>	<u>41516C20</u>	<u>290</u>	<u>41527-13</u>	<u>273</u>	<u>41586-33</u>	<u>294</u>	<u>41605B03</u>	<u>262</u>
<u>41463C30</u>	<u>259</u>	<u>41490-01</u>	<u>260</u>	<u>41502-20</u>	<u>290</u>	<u>41516G20</u>	<u>290</u>	<u>41527G10</u>	<u>273</u>	<u>41586-38</u>	<u>294</u>	<u>41605B27</u>	<u>262</u>
<u>41463C50</u>	<u>259</u>	<u>41490B00</u>	<u>260</u>	<u>41503-00</u>	<u>264</u>	<u>41518A12</u>	<u>266</u>	<u>41527G11</u>	<u>273</u>	<u>41587-25</u>	<u>296</u>	<u>41605B30</u>	<u>263</u>
<u>41463G05</u>	<u>258</u>	<u>41490B01</u>	<u>260</u>	<u>41503-21</u>	<u>264</u>	<u>41518B12</u>	<u>266</u>	<u>41527G12</u>	<u>273</u>	<u>41589-08</u>	<u>302</u>	<u>41605C03</u>	<u>262</u>
<u>41468-20</u>	<u>253</u>	<u>41490C00</u>	<u>260</u>	<u>41503C21</u>	<u>264</u>	<u>41518C12</u>	<u>266</u>	<u>41527G13</u>	<u>273</u>	<u>41589-14</u>	<u>302</u>	<u>41605C30</u>	<u>263</u>
<u>41468-24</u>	<u>253</u>	<u>41490C01</u>	<u>260</u>	<u>41503G21</u>	<u>264</u>	<u>41518G12</u>	<u>266</u>	<u>41529-05</u>	<u>289</u>	<u>41589-16</u>	<u>302</u>	<u>41605G03</u>	<u>262</u>
<u>41469-20</u>	<u>253</u>	<u>41490G00</u>	<u>260</u>	<u>41504-09</u>	<u>292</u>	<u>41520-08</u>	<u>93</u>	<u>41530-05</u>	<u>289</u>	<u>41589-22</u>	<u>302</u>	<u>41605G27</u>	<u>262</u>
<u>41469-24</u>	<u>253</u>	<u>41490G01</u>	<u>260</u>	<u>41504-10</u>	<u>292</u>	<u>41520-12</u>	<u>93</u>	<u>41530-07</u>	<u>289</u>	<u>41589-37</u>	<u>303</u>	<u>41605G30</u>	<u>263</u>
<u>41470A00</u>	<u>260</u>	<u>41491C01</u>	<u>261</u>	<u>41504-11</u>	<u>292</u>	<u>41520-16</u>	<u>93</u>	<u>41530-11</u>	<u>289</u>	<u>41589-58</u>	<u>303</u>	<u>41607-00</u>	<u>251</u>
<u>41470A03</u>	<u>259</u>	<u>41491C02</u>	<u>261</u>	<u>41504-19</u>	<u>292</u>	<u>41520-24</u>	<u>93</u>	<u>41532B15</u>	<u>274</u>	<u>41589-AA</u>	<u>303</u>	<u>41608-03</u>	<u>270</u>
<u>41470C00</u>	<u>260</u>	<u>41491G01</u>	<u>261</u>	<u>41504B19</u>	<u>292</u>	<u>41522-14</u>	<u>273</u>	<u>41532B23</u>	<u>274</u>	<u>41589-AB</u>	<u>303</u>	<u>41609-36</u>	<u>264</u>
<u>41470C03</u>	<u>259</u>	<u>41491G02</u>	<u>261</u>	<u>41505-00</u>	<u>271</u>	<u>41523-08</u>	<u>273</u>	<u>41532C15</u>	<u>274</u>	<u>41589-AC</u>	<u>303</u>	<u>41609-75</u>	<u>263</u>
<u>41471-00</u>	<u>253</u>	<u>41493A00</u>	<u>257</u>	<u>41505-17</u>	<u>292</u>	<u>41523-09</u>	<u>273</u>	<u>41532C23</u>	<u>274</u>	<u>41589-BB</u>	<u>303</u>	<u>41609B36</u>	<u>264</u>
<u>41471-12</u>	<u>252</u>	<u>41493B00</u>	<u>257</u>	<u>41505-19</u>	<u>292</u>	<u>41523G08</u>	<u>273</u>	<u>41532G15</u>	<u>274</u>	<u>41589-CC</u>	<u>303</u>	<u>41609C36</u>	<u>264</u>
<u>41471-15</u>	<u>252</u>	<u>41493C00</u>	<u>257</u>	<u>41505-20</u>	<u>291</u>	<u>41523G09</u>	<u>273</u>	<u>41532G23</u>	<u>274</u>	<u>41591-32</u>	<u>312</u>	<u>41609G36</u>	<u>264</u>
<u>41471-17</u>	<u>252</u>	<u>41493G00</u>	<u>257</u>	<u>41505B15</u>	<u>292</u>	<u>41524-04</u>	<u>272</u>	<u>41537-00</u>	<u>245</u>	<u>41591-36</u>	<u>312</u>	<u>41614-22</u>	<u>244</u>
<u>41472-01</u>	<u>254</u>	<u>41494A00</u>	<u>257</u>	<u>41505B21</u>	<u>292</u>	<u>41524-09</u>	<u>272</u>	<u>41537-03</u>	<u>245</u>	<u>41591-40</u>	<u>312</u>	<u>41635-02</u>	<u>307</u>
<u>41472-04</u>	<u>254</u>	<u>41494B00</u>	<u>257</u>	<u>41506-11</u>	<u>330</u>	<u>41524-10</u>	<u>273</u>	<u>41537-06</u>	<u>245</u>	<u>41591-45</u>	<u>312</u>	<u>41645-00</u>	<u>251</u>
<u>41472-32</u>	<u>251</u>	<u>41494C00</u>	<u>257</u>	<u>41506B11</u>	<u>330</u>	<u>41524-11</u>	<u>274</u>	<u>41537-08</u>	<u>245</u>	<u>41591-90</u>	<u>312</u>	<u>41650-06</u>	<u>287</u>
<u>41473-31</u>	<u>253</u>	<u>41494G00</u>	<u>257</u>	<u>41506C11</u>	<u>330</u>	<u>41524-12</u>	<u>274</u>	<u>41559-04</u>	<u>312</u>	<u>41592-36</u>	<u>312</u>	<u>41650-10</u>	<u>287</u>
<u>41473-39</u>	<u>253</u>	<u>41495-08</u>	<u>261</u>	<u>41507B03</u>	<u>291</u>	<u>41524C10</u>	<u>274</u>	<u>41561-09</u>	<u>305</u>	<u>41592-45</u>	<u>312</u>	<u>41650-13</u>	<u>287</u>
<u>41473-44</u>	<u>253</u>	<u>41495-10</u>	<u>261</u>	<u>41507B04</u>	<u>291</u>	<u>41524C11</u>	<u>274</u>	<u>41562-18</u>	<u>290</u>	<u>41593-20</u>	<u>312</u>	<u>41659-06</u>	<u>193</u>
<u>41473-50</u>	<u>253</u>	<u>41496-40</u>	<u>271</u>	<u>41507C03</u>	<u>291</u>	<u>41524C12</u>	<u>274</u>	<u>41563-07</u>	<u>290</u>	<u>41595-20</u>	<u>263</u>	<u>41659-07</u>	<u>193</u>
<u>41473-56</u>	<u>253</u>	<u>41497-05</u>	<u>257</u>	<u>41507C04</u>	<u>291</u>	<u>41525-00</u>	<u>251</u>	<u>41567-07</u>	<u>289</u>	<u>41595-32</u>	<u>312</u>	<u>41659-08</u>	<u>193</u>
<u>41473-62</u>	<u>253</u>	<u>41497A05</u>	<u>257</u>	<u>41508C12</u>	<u>271</u>	<u>41526-01</u>	<u>93</u>	<u>41567-08</u>	<u>289</u>	<u>41595-40</u>	<u>312</u>	<u>41660-10</u>	<u>192</u>
<u>41473-66</u>	<u>253</u>	<u>41497B05</u>	<u>257</u>	<u>41509B20</u>	<u>292</u>	<u>41526-02</u>	<u>93</u>	<u>41568-13</u>	<u>290</u>	<u>41596-32</u>	<u>312</u>	<u>41660-15</u>	<u>192</u>

ALPHA-NUMERIC INDEX

<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>		
41678-14	264	41737G20	229	41753D53	179	41904-10	321	42409-15	287	42524-08	154	42573-94	114
41680-03	267	41737G23	229	41753D60	179	41910-AL	320	42414-05	309	42524-10	154	42573-99	114
41680-06	267	41738-17	227	41755-11	235	41911-02	321	42414-10	309	42524-12	154	42574-37	114
41680-12	267	41738-20	227	41756-30	178	41911-03	321	42414-15	309	42524-14	154	42574-90	114
41681-01	267	41738-23	227	41756-32	178	41911-04	321	42414-20	309	42524-16	154	42574-91	114
41681-02	268	41739-20	228	41756-60	178	41912-03	321	42417-22	310	42524-18	154	42574-92	114
41681-03	268	41743D32	178	41758-53	199	41912-04	321	42451-11	319	42524-20	154	42574-93	114
41681-04	268	41743D53	178	41758-60	199	41916-20	97	42452-35	318	42524-22	154	42574-94	114
41681-06	267	41743D60	178	41758-65	199	41925-14	98	42453-23	320	42524-30	154	42574-99	114
41681-10	267	41744-32	178	41758-85	199	41925-16	98	42461-35	318	42529-06	154	42575-37	115
41681-13	267	41744-53	178	41761-02	228	41925-18	98	42463A00	327	42555-11	223	42575-90	115
41681-99	268	41744-60	178	41762-07	232	41925-20	98	42463B00	327	42556-00	106	42575-91	115
41686-12	310	41745-30	234	41762-09	232	41925-22	98	42501-15	155	42558-00	102	42575-92	115
41687-06	310	41745-35	234	41762-13	232	41925-24	98	42501-20	155	42560-01	106	42575-93	115
41687-12	310	41745-40	234	41763-00	78	41925-26	98	42502-11	155	42560-02	107	42575-94	115
41697-00	90	41745-50	234	41764-33	227	41929-00	89	42503-10	155	42560-03	107	42575-99	115
41698-22	90	41745-60	234	41765-32	226	41931-08	98	42504-09	90	42560-04	107	42576-00	112
41698-30	90	41745-65	234	41765-37	226	41931-14	98	42505-21	154	42560-05	107	42577-39	113
41698-40	90	41746-60	178	41765-41	226	41931-16	98	42505-24	154	42560-06	107	42577-90	113
41699-10	270	41747-60	178	41765-45	226	41931-18	98	42505-27	154	42560-07	107	42577-91	113
41703-38	52	41748-20	179	41765-50	226	41932-05	99	42505-50	154	42560-08	108	42577-92	113
41704G33	229	41748-30	179	41766-14	228	41960-12	95	42507-12	154	42560-09	108	42577-93	113
41704G36	229	41748-35	179	41766-16	227	41961-12	95	42508-00	155	42561-99	68	42577-94	113
41719-36	52	41748-40	179	41766-27	227	41962-12	95	42508-01	155	42562-12	91	42577-99	113
41719-40	52	41748-50	179	41767-20	227	41964-45	59	42509-25	91	42562-16	91	42581-01	92
41727-28	233	41750-20	179	41767G20	229	41964-60	59	42509-50	91	42562-20	91	42581-03	92
41727-30	233	41750-30	179	41768-21	228	41980-99	90	42509-60	91	42562-30	91	42581-05	92
41727-33	233	41750-40	179	41768-22	228	42400-19	322	42509-99	91	42563-00	103	42581-10	92
41727-36	233	41750-41	179	41769-00	229	42401-20	287	42510-00	154	42563-44	104	42581-15	92
41727-40	233	41750-50	179	41769-01	228	42403-01	287	42511-20	154	42565-00	104	42581-20	92
41727-45	233	41751-30	178	41769-02	228	42403B01	287	42511-25	154	42566-03	103	42584-01	308
41727-50	233	41751-35	178	41769-36	228	42405-10	287	42511-30	154	42569-04	106	42584-02	308
41729-30	196	41751-40	178	41769-50	228	42405-20	287	42511-35	154	42570-32	114	42584-04	308
41729-34	196	41751-60	178	41769G00	229	42406-35	322	42511-40	154	42570-91	114	42588-00	101
41734-60	233	41751-65	178	41780-05	218	42407-03	287	42511-56	154	42570-92	114	42588-01	101
41735-20	227	41752-08	235	41780-07	218	42407-06	287	42514-20	153	42570-94	114	42589-00	103
41736-32	227	41752-12	235	41780-09	218	42408-03	288	42516-20	153	42570-99	114	42592-02	89
41737-17	227	41752-24	235	41809-09	68	42408-06	288	42521-16	156	42573-31	114	42593-00	308
41737-20	227	41753D30	179	41810-04	321	42408-08	288	42523-00	153	42573-91	114	42596-02	101
41737-23	227	41753D32	179	41810-09	321	42409-10	287	42524-06	154	42573-92	114	42597-00	102

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
42598-00	102	42904-01	89	42967-43	317	44201R10	41	44220S24	67	44314A06	85	44365-99	96
42607-05	186	42904-02	89	42967-53	318	44201R12	41	44221S30	66	44314B06	85	44371-24	70
42609-15	93	42904-03	90	42968-38	317	44201R16	63	44222S20	67	44314G06	85	44371-28	70
42609-20	93	42904G00	90	42969-31	317	44201R20	63	44222S28	67	44314O06	85	44371-32	70
42609-25	93	42907-01	89	42988-99	316	44201R24	63	44224-22	66	44314R06	85	44371-36	70
42614-21	187	42907-02	89	42988C99	316	44201R28	63	44224S22	66	44314Y06	85	44371-40	70
42615-04	92	42907-03	89	42988G99	316	44201R32	63	44225-22	66	44315A06	85	44371-44	70
42616-04	92	42907-04	89	44055-20	270	44201V10	41	44226S30	66	44315B06	85	44371-48	70
42617-04	289	42907-06	89	44055-25	270	44201V12	41	44227-30	66	44315G06	85	44372-26	70
42617-05	289	42907-07	89	44055-30	270	44202N12	41	44228S23	66	44315O06	85	44372-32	70
42617-06	289	42907-08	89	44055-35	270	44202N25	63	44230S14	67	44315R06	85	44372-36	70
42617-07	289	42907-09	89	44055-40	270	44202N29	63	44232S16	67	44315Y06	85	44372-40	70
42623-10	88	42907-10	89	44055-50	270	44202R12	41	44232S20	67	44317A06	85	44374-22	70
42650-10	101	42907-30	89	44056-04	269	44202R29	63	44233-20	67	44317B06	85	44374-25	70
42650-11	101	42907-35	89	44056-06	269	44204R24	63	44234-12	41	44317G06	85	44374-32	70
42822-00	229	42907-40	89	44057-04	269	44204R28	63	44234-16	41	44317O06	85	44374-36	70
42826-32	231	42926-12	307	44057-06	269	44204R32	63	44237S15	67	44317R06	85	44374-40	70
42826-37	231	42927-02	307	44058-20	270	44208G00	68	44240-08	68	44317Y06	85	44374-44	70
42870-50	319	42928-00	307	44058-30	270	44208R00	68	44240S08	68	44332-03	83	44375-25	70
42874-01	319	42935-19	305	44058-40	270	44209R26	64	44241-19	212	44332-06	83	44376-40	70
42874-02	319	42935-26	305	44058-50	270	44209R32	64	44243-00	68	44333-06	83	44379-05	305
42875-17	305	42936-23	318	44100-01	269	44210-26	64	44245S32	67	44334-03	83	44390-07	70
42875-20	305	42936-28	318	44100-02	269	44210-32	64	44246S14	68	44334-06	83	44390-09	70
42875B17	306	42944-23	305	44100-04	269	44210-42	64	44246S17	68	44335-03	83	44390-11	70
42875B20	306	42945-18	305	44101-03	268	44210S32	65	44247S16	41	44335-06	83	44390-15	70
42876-20	306	42945-23	305	44103-03	268	44211R01	64	44270-16	41	44337-03	83	44390-18	70
42876-25	306	42945-27	305	44103-04	268	44212-30	64	44275A26	62	44337-06	83	44390-23	70
42900-15	57	42946-23	318	44103-06	268	44213-24	65	44275B26	62	44338-06	83	44391-12	70
42900-24	57	42946-37	318	44111-02	270	44213-36	65	44275G26	62	44339-06	83	44394-18	70
42901-20	89	42947-30	318	44201B10	41	44214-25	65	44312A06	85	44364-04	96	44394-21	70
42901-25	89	42947-40	318	44201B12	41	44217-45	66	44312B06	85	44364-10	96	44395-18	70
42901-30	89	42948-18	305	44201N10	41	44218R30	65	44312G06	85	44364-25	96	44421-00	78
42901-35	89	42948-20	305	44201N12	41	44218R40	65	44312O06	85	44364-40	96	44422-00	78
42901-40	89	42948-25	305	44201N16	63	44219R24	64	44312R06	85	44364-80	96	44430-61	175
42902-27	261	42949-26	319	44201N20	63	44219R26	64	44312Y06	85	44364-99	96	44431-46	175
42902-30	90	42953-04	308	44201N24	63	44219R31	63	44313B06	85	44365-04	96	44431-60	175
42902-31	90	42967-13	317	44201N28	63	44220-AA	25	44313G06	85	44365-10	96	44474-09	245
42902B30	261	42967-14	317	44201N32	63	44220-AB	25	44313O06	85	44365-25	96	44474-13	245
42902C30	261	42967-15	317	44201O10	41	44220-AC	25	44313R06	85	44365-40	96	44474-24	245
42902G30	261	42967-35	318	44201O12	41	44220-AD	25	44313Y06	85	44365-80	96	44474-25	245

ALPHA-NUMERIC INDEX

<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>		
44474-33	245	44502-01	59	44850B13	213	47011-01	176	47043-27	166	47098-30	176	47208-10	169
44474-34	245	44512E12	78	44850G12	315	47014-35	198	47043-35	166	47101-30	174	47208-14	169
44474-38	245	44512E21	78	44851-01	315	47020-15	172	47043-42	166	47101-31	251	47208-18	169
44474-39	245	44513E12	78	44860-21	322	47020-20	172	47060-07	193	47103-30	174	47208-22	169
44478-20	300	44513E21	78	44860-25	322	47020-30	172	47060-09	193	47103-32	174	47212-01	171
44478-21	300	44837-05	320	44860-27	322	47020-35	172	47060-10	193	47104-45	173	47212-02	171
44478-22	300	44837-25	320	44861-20	324	47021-35	172	47060-12	193	47105-28	173	47212-03	171
44478-23	300	44837B05	320	44861-24	324	47021-45	172	47060-16	193	47105-34	173	47212-05	172
44478-24	300	44837B25	320	44861-30	324	47023-02	251	47060-18	193	47105-40	173	47219-29	171
44478-25	300	44840-08	327	44861-35	324	47023-04	251	47060-20	193	47105-46	173	47219-38	171
44478-26	300	44840-10	327	44861-37	324	47024-10	182	47060-22	193	47105-50	173	47219-55	171
44478-27	300	44840-18	327	44863-24	324	47025-10	183	47060-24	193	47105-55	173	47250-12	170
44478-28	300	44840-30	327	44863-30	324	47027-11	183	47060-26	193	47105-60	173	47250-24	170
44478-29	300	44840-31	327	44941A05	257	47027-12	183	47060-30	193	47105-70	173	47301-12	158
44478-30	301	44840-32	327	44944A07	257	47027-14	183	47062-18	193	47106-34	172	47302-10	158
44478-31	301	44840-40	327	44944C07	257	47027-15	183	47062-22	193	47106-40	172	47303-10	158
44478-32	301	44840-41	327	44944G07	257	47027-16	183	47064-18	193	47107-00	174	47304-06	158
44478-33	301	44840-42	327	44945C05	257	47028-12	183	47064-22	193	47108-00	174	47304-12	158
44478-34	301	44840-70	329	44945G05	257	47029-12	183	47064-26	193	47110-23	174	47305-12	158
44478-35	301	44840-71	329	44948-10	242	47030-30	183	47064-30	193	47111-30	173	47306-10	159
44480-00	299	44840-72	329	44948-11	242	47031-46	180	47066-03	194	47111-40	173	47308-10	158
44480-01	299	44840-73	329	44948-12	242	47032-10	183	47066-04	194	47111-46	173	47310-10	159
44480-03	299	44840-74	329	44948-13	243	47032-20	183	47066-05	194	47111-55	173	47314-10	159
44480-04	299	44840-75	329	44948-14	243	47033-08	184	47066-06	194	47112-34	173	47316-12	159
44480-05	299	44840-76	330	44948-15	243	47033-12	184	47066-07	194	47112-45	173	47317-12	159
44480-06	299	44840-77	330	44948-16	244	47033-14	184	47066-08	194	47112-50	173	47323-12	159
44480-07	299	44840-80	329	44991-05	288	47034-51	184	47068-12	194	47113-03	174	47324-12	160
44480-08	299	44840-82	329	44991-10	288	47034-52	184	47068-15	194	47118-30	173	47325-10	160
44480-09	299	44840-84	329	44991-15	288	47035-40	184	47069-10	193	47118-40	173	47326-10	160
44480-10	298	44840-86	329	44992-02	304	47035-48	184	47069-12	193	47118-55	173	47327-12	160
44480-11	298	44844-01	316	44992-03	304	47036-30	184	47069-14	193	47118-65	173	47328-15	160
44480-12	298	44845-38	316	44992-10	288	47036-35	184	47069-16	193	47127-04	170	47333-15	160
44480-15	298	44848-20	323	44992-15	288	47036-40	184	47069-18	193	47127-06	170	47334-12	160
44480-16	298	44848-24	323	44995-10	288	47036-45	184	47069-20	193	47127-08	170	47335-12	160
44480-17	299	44850-11	315	44995-15	288	47037-40	184	47090-23	251	47130-35	176	47350-01	168
44480-18	299	44850-12	315	46116-15_!	266	47038-50	184	47093-24	101	47200-01	172	47351-01	169
44480-19	299	44850-13	213	46118-20	291	47038-60	184	47094-30	174	47200-02	172	47352-01	169
44480-20	298	44850B11	315	46120-18	291	47042-19	166	47098-18	176	47207-30	170	47353-02	169
44481-01	301	44850B12	315	46120-22	291	47042-22	166	47098-22	176	47208-02	169	47353-04	169
44481-02	301	44850B13	315	46120-24	291	47042-25	166	47098-26	176	47208-06	169	47353-06	169

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
<u>47353-08</u>	<u>169</u>	<u>47384-08</u>	<u>163</u>	<u>47512-19</u>	<u>190</u>	<u>47534-06</u>	<u>189</u>	<u>47611-03</u>	<u>96</u>	<u>47692-11</u>	<u>181</u>	<u>47723-06</u>	<u>199</u>
<u>47353-10</u>	<u>169</u>	<u>47385-08</u>	<u>164</u>	<u>47526-05</u>	<u>190</u>	<u>47534-07</u>	<u>188</u>	<u>47611-05</u>	<u>96</u>	<u>47692-22</u>	<u>181</u>	<u>47723-07</u>	<u>199</u>
<u>47353-12</u>	<u>169</u>	<u>47386-08</u>	<u>163</u>	<u>47528-05</u>	<u>190</u>	<u>47534-08</u>	<u>188</u>	<u>47611-06</u>	<u>96</u>	<u>47692-25</u>	<u>181</u>	<u>47723-08</u>	<u>199</u>
<u>47353-14</u>	<u>169</u>	<u>47387-01</u>	<u>162</u>	<u>47529-07</u>	<u>189</u>	<u>47534-16</u>	<u>189</u>	<u>47611-09</u>	<u>96</u>	<u>47693-03</u>	<u>181</u>	<u>47723-10</u>	<u>199</u>
<u>47354-02</u>	<u>169</u>	<u>47387-02</u>	<u>163</u>	<u>47530-14</u>	<u>189</u>	<u>47534-18</u>	<u>189</u>	<u>47611-13</u>	<u>96</u>	<u>47693-05</u>	<u>181</u>	<u>47723-12</u>	<u>199</u>
<u>47354-06</u>	<u>169</u>	<u>47401-08</u>	<u>163</u>	<u>47530-16</u>	<u>189</u>	<u>47534-20</u>	<u>189</u>	<u>47614-25</u>	<u>187</u>	<u>47693-10</u>	<u>181</u>	<u>47724-06</u>	<u>200</u>
<u>47354-08</u>	<u>169</u>	<u>47402-08</u>	<u>162</u>	<u>47530-18</u>	<u>189</u>	<u>47534-22</u>	<u>189</u>	<u>47615-25</u>	<u>187</u>	<u>47693-15</u>	<u>181</u>	<u>47724-08</u>	<u>200</u>
<u>47354-10</u>	<u>169</u>	<u>47404-08</u>	<u>164</u>	<u>47530-20</u>	<u>189</u>	<u>47534-24</u>	<u>189</u>	<u>47621-01</u>	<u>185</u>	<u>47705-22</u>	<u>196</u>	<u>47724-10</u>	<u>200</u>
<u>47354-12</u>	<u>169</u>	<u>47411-08</u>	<u>162</u>	<u>47530-22</u>	<u>189</u>	<u>47534-26</u>	<u>189</u>	<u>47621-02</u>	<u>185</u>	<u>47710-12</u>	<u>196</u>	<u>47724-11</u>	<u>200</u>
<u>47354-14</u>	<u>169</u>	<u>47412-08</u>	<u>162</u>	<u>47530-24</u>	<u>189</u>	<u>47534-28</u>	<u>189</u>	<u>47621-03</u>	<u>185</u>	<u>47710-16</u>	<u>196</u>	<u>47725-09</u>	<u>200</u>
<u>47356-06</u>	<u>169</u>	<u>47413-08</u>	<u>162</u>	<u>47530-26</u>	<u>189</u>	<u>47540-02</u>	<u>191</u>	<u>47621-04</u>	<u>185</u>	<u>47710-20</u>	<u>196</u>	<u>47726-07</u>	<u>199</u>
<u>47356-10</u>	<u>169</u>	<u>47425-01</u>	<u>164</u>	<u>47530-28</u>	<u>189</u>	<u>47540-05</u>	<u>191</u>	<u>47621-05</u>	<u>185</u>	<u>47710-24</u>	<u>196</u>	<u>47728-06</u>	<u>199</u>
<u>47357-02</u>	<u>168</u>	<u>47425-02</u>	<u>164</u>	<u>47530-30</u>	<u>189</u>	<u>47542-18</u>	<u>191</u>	<u>47621-06</u>	<u>185</u>	<u>47710-28</u>	<u>196</u>	<u>47731-12</u>	<u>200</u>
<u>47357-08</u>	<u>168</u>	<u>47425-03</u>	<u>164</u>	<u>47532-06</u>	<u>188</u>	<u>47542-20</u>	<u>191</u>	<u>47621-07</u>	<u>185</u>	<u>47710-32</u>	<u>196</u>	<u>47732-20</u>	<u>200</u>
<u>47357-10</u>	<u>168</u>	<u>47425-04</u>	<u>164</u>	<u>47532-07</u>	<u>188</u>	<u>47542-22</u>	<u>191</u>	<u>47621-11</u>	<u>232</u>	<u>47711-08</u>	<u>196</u>	<u>47733-18</u>	<u>198</u>
<u>47357-11</u>	<u>168</u>	<u>47425-05</u>	<u>164</u>	<u>47532-08</u>	<u>188</u>	<u>47542-24</u>	<u>191</u>	<u>47621-12</u>	<u>232</u>	<u>47711-12</u>	<u>196</u>	<u>47733-24</u>	<u>198</u>
<u>47357-21</u>	<u>167</u>	<u>47425-06</u>	<u>164</u>	<u>47532-12</u>	<u>188</u>	<u>47542-26</u>	<u>191</u>	<u>47625-03</u>	<u>185</u>	<u>47711-22</u>	<u>196</u>	<u>47733-30</u>	<u>198</u>
<u>47357-22</u>	<u>167</u>	<u>47425-09</u>	<u>164</u>	<u>47532-14</u>	<u>188</u>	<u>47546-18</u>	<u>190</u>	<u>47630-28</u>	<u>165</u>	<u>47711-24</u>	<u>196</u>	<u>47733-36</u>	<u>198</u>
<u>47357-30</u>	<u>168</u>	<u>47425-10</u>	<u>164</u>	<u>47532-16</u>	<u>188</u>	<u>47546-30</u>	<u>190</u>	<u>47631-12</u>	<u>166</u>	<u>47711-26</u>	<u>196</u>	<u>47735-18</u>	<u>198</u>
<u>47357-38</u>	<u>171</u>	<u>47425-11</u>	<u>164</u>	<u>47532-18</u>	<u>188</u>	<u>47546-40</u>	<u>190</u>	<u>47640-25</u>	<u>184</u>	<u>47712-20</u>	<u>196</u>	<u>47736-30</u>	<u>198</u>
<u>47357-40</u>	<u>170</u>	<u>47425-26</u>	<u>165</u>	<u>47532-20</u>	<u>188</u>	<u>47546-41</u>	<u>191</u>	<u>47640-35</u>	<u>184</u>	<u>47712-24</u>	<u>196</u>	<u>47736-35</u>	<u>198</u>
<u>47357-41</u>	<u>170</u>	<u>47425-30</u>	<u>165</u>	<u>47532-22</u>	<u>188</u>	<u>47546-42</u>	<u>191</u>	<u>47642-30</u>	<u>185</u>	<u>47712-28</u>	<u>196</u>	<u>47736-40</u>	<u>198</u>
<u>47357-42</u>	<u>170</u>	<u>47425-32</u>	<u>165</u>	<u>47532-24</u>	<u>188</u>	<u>47546-43</u>	<u>191</u>	<u>47642-40</u>	<u>185</u>	<u>47712-32</u>	<u>196</u>	<u>47736-50</u>	<u>198</u>
<u>47357-43</u>	<u>170</u>	<u>47426-01</u>	<u>165</u>	<u>47532-26</u>	<u>188</u>	<u>47546-51</u>	<u>191</u>	<u>47642-60</u>	<u>185</u>	<u>47713-22</u>	<u>196</u>	<u>47738-23</u>	<u>197</u>
<u>47357-50</u>	<u>170</u>	<u>47426-07</u>	<u>165</u>	<u>47533-07</u>	<u>188</u>	<u>47546-52</u>	<u>191</u>	<u>47642-70</u>	<u>185</u>	<u>47715-30</u>	<u>198</u>	<u>47742-01</u>	<u>209</u>
<u>47357-51</u>	<u>170</u>	<u>47510-15</u>	<u>189</u>	<u>47533-08</u>	<u>188</u>	<u>47546-53</u>	<u>191</u>	<u>47679-10</u>	<u>186</u>	<u>47717-35</u>	<u>197</u>	<u>47742-02</u>	<u>207</u>
<u>47370-08</u>	<u>161</u>	<u>47510-17</u>	<u>189</u>	<u>47533-09</u>	<u>188</u>	<u>47548-02</u>	<u>190</u>	<u>47682-53</u>	<u>176</u>	<u>47718-20</u>	<u>197</u>	<u>47742-03</u>	<u>209</u>
<u>47371-08</u>	<u>163</u>	<u>47510-19</u>	<u>189</u>	<u>47533-10</u>	<u>188</u>	<u>47548-03</u>	<u>190</u>	<u>47682-60</u>	<u>176</u>	<u>47719-10</u>	<u>197</u>	<u>47742-04</u>	<u>209</u>
<u>47372-08</u>	<u>162</u>	<u>47510-21</u>	<u>189</u>	<u>47533-12</u>	<u>188</u>	<u>47548-04</u>	<u>190</u>	<u>47686-10</u>	<u>175</u>	<u>47719-24</u>	<u>197</u>	<u>47742-05</u>	<u>208</u>
<u>47373-08</u>	<u>163</u>	<u>47510-23</u>	<u>189</u>	<u>47533-14</u>	<u>188</u>	<u>47548-05</u>	<u>190</u>	<u>47686-12</u>	<u>175</u>	<u>47720-06</u>	<u>199</u>	<u>47742-06</u>	<u>209</u>
<u>47374-08</u>	<u>164</u>	<u>47511-07</u>	<u>190</u>	<u>47533-16</u>	<u>188</u>	<u>47604-08</u>	<u>91</u>	<u>47686-14</u>	<u>175</u>	<u>47720-08</u>	<u>199</u>	<u>47742-07</u>	<u>208</u>
<u>47375-08</u>	<u>164</u>	<u>47511-09</u>	<u>190</u>	<u>47533-18</u>	<u>188</u>	<u>47604-10</u>	<u>91</u>	<u>47686-17</u>	<u>175</u>	<u>47720-10</u>	<u>199</u>	<u>47742-08</u>	<u>208</u>
<u>47376-08</u>	<u>163</u>	<u>47511-11</u>	<u>190</u>	<u>47533-20</u>	<u>188</u>	<u>47604-12</u>	<u>91</u>	<u>47686-22</u>	<u>175</u>	<u>47721-08</u>	<u>199</u>	<u>47742-09</u>	<u>208</u>
<u>47377-08</u>	<u>161</u>	<u>47511-15</u>	<u>190</u>	<u>47533-22</u>	<u>188</u>	<u>47604-15</u>	<u>91</u>	<u>47686-24</u>	<u>175</u>	<u>47721-10</u>	<u>199</u>	<u>47742-10</u>	<u>209</u>
<u>47378-08</u>	<u>161</u>	<u>47511-17</u>	<u>190</u>	<u>47533-24</u>	<u>188</u>	<u>47604-18</u>	<u>91</u>	<u>47686-26</u>	<u>175</u>	<u>47722-05</u>	<u>199</u>	<u>47742-12</u>	<u>207</u>
<u>47379-08</u>	<u>161</u>	<u>47511-19</u>	<u>190</u>	<u>47533-26</u>	<u>188</u>	<u>47604-20</u>	<u>91</u>	<u>47686-30</u>	<u>175</u>	<u>47722-06</u>	<u>199</u>	<u>47742-13</u>	<u>208</u>
<u>47380-08</u>	<u>163</u>	<u>47511-21</u>	<u>190</u>	<u>47533-28</u>	<u>188</u>	<u>47604-24</u>	<u>91</u>	<u>47686-33</u>	<u>175</u>	<u>47722-07</u>	<u>199</u>	<u>47742-14</u>	<u>208</u>
<u>47381-08</u>	<u>164</u>	<u>47511-23</u>	<u>190</u>	<u>47533-30</u>	<u>188</u>	<u>47604-30</u>	<u>91</u>	<u>47686-36</u>	<u>175</u>	<u>47722-08</u>	<u>199</u>	<u>47742-15</u>	<u>209</u>
<u>47382-08</u>	<u>163</u>	<u>47511-25</u>	<u>190</u>	<u>47534-00</u>	<u>188</u>	<u>47605-23</u>	<u>91</u>	<u>47686-42</u>	<u>175</u>	<u>47722-10</u>	<u>199</u>	<u>47742-16</u>	<u>209</u>
<u>47383-08</u>	<u>163</u>	<u>47512-15</u>	<u>190</u>	<u>47534-01</u>	<u>188</u>	<u>47611-01</u>	<u>96</u>	<u>47687-24</u>	<u>175</u>	<u>47723-05</u>	<u>199</u>	<u>47742-17</u>	<u>207</u>

ALPHA-NUMERIC INDEX

<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>	<u>Item</u>	<u>Page</u>		
47742-19	208	47771-28	209	48032-30	153	48278-42	133	48280-09	128	48282-21	106	48523-02	156
47742-20	208	47773-24	209	48032-45	153	48278-45	134	48280-10	129	48286-03	111	48523-03	156
47742-21	208	47773-28	209	48032-60	153	48278-46	133	48280-10	100	48286-13	110	49603-15	220
47742-23	208	47820-05	181	48215-14	148	48278-49	133	48280-11	130	48286-62	102	49603-20	220
47742-24	208	47821-05	182	48215-30	148	48278-52	135	48280-12	128	48286-68	310	49603-25	220
47742-25	208	47822-07	182	48218-00	100	48278-53	135	48280-13	128	48286-70	108	49603-30	220
47742-27	207	47833-04	166	48231-40	155	48278-54	134	48280-15	130	48289-10	100	49603-40	220
47742-29	209	47833-10	166	48232-40	155	48278-55	132	48280-21	127	48290-10	166	49603-50	220
47742-30	207	47838-00	180	48237-00	306	48278-61	136	48280-23	130	48294-01	112	49604-31	222
47742-31	207	47841-03	179	48237-99	307	48278-62	136	48280-24	129	48294-02	112	49604-36	222
47742-33	208	47841-04	180	48238-00	310	48278-63	137	48280-25	130	48294-03	112	49604-41	222
47742-34	208	47842-00	180	48239-00	310	48278-64	136	48280-26	129	48294-04	112	49605-46	222
47742-37	208	47859-01	250	48240-00	310	48278-65	137	48280-30	129	48295-10	105	49605-61	222
47742-41	207	47859-02	250	48278-01	134	48278-66	136	48280-31	129	48300-29	221	49605-71	222
47742-42	208	47859-03	250	48278-02	134	48278-68	136	48280-32	127	48300-33	218	49606-00	222
47742-47	209	47860-18	204	48278-03	134	48278-69	136	48280-34	129	48300-42	218	49606-01	222
47742-48	209	47860-21	204	48278-11	135	48278-71	136	48280-35	129	48300-43	218	49606-51	222
47742-51	207	47860-24	204	48278-12	132	48278-73	136	48280-36	129	48307-01	154	49607-20	224
47742-56	207	47860-35	205	48278-13	132	48278-74	137	48280-37	127	48307-02	154	49607-25	224
47742-61	209	47860-40	205	48278-14	138	48278-75	133	48280-38	127	48307-03	154	49608-20	224
47745-02	206	47860-43	205	48278-15	135	48278-76	137	48280-39	127	48311-20	260	49608-25	224
47745-03	206	47860-46	205	48278-17	135	48278-77	134	48280-41	128	48311-25	260	49614-15	221
47745-04	206	47860-48	205	48278-18	138	48278-81	138	48280-45	127	48312-25	260	49614-20	221
47745-05	206	47860-49	205	48278-19	138	48278-82	138	48280-45	230	48350-01	255	49614-25	221
47748-35	200	47860-58	205	48278-20	133	48278-83	138	48280-47	129	48350-02	255	49614-30	221
47753-31	198	47860-76	205	48278-21	134	48278-84	137	48280-48	127	48350-03	255	49614-40	221
47754-20	200	47860-77	205	48278-24	132	48278-85	138	48280-52	129	48350-04	255	49614-50	221
47754-24	200	47862-70	205	48278-25	135	48278-87	133	48280-53	129	48351-02	255	49618-12	223
47754-26	200	47862-72	205	48278-27	137	48278-88	137	48280-54	129	48351-03	255	49618-15	223
47754-28	200	47862-74	205	48278-28	138	48278-89	138	48280-59	128	48352-01	255	49618-18	223
47756-24	200	47862-80	205	48278-31	133	48278-92	135	48280-75	128	48352-02	255	49626-00	218
47756-26	200	47865-44	205	48278-32	132	48278-93	137	48280-85	129	48352-03	255	49626-02	219
47756-28	200	47885-01	111	48278-33	132	48278-94	134	48280-90	130	48353-01	284	49627-22	218
47757-65	199	47885-02	111	48278-34	134	48278-95	135	48280-91	130	48354-01	255	49629-00	219
47757-80	199	47885-03	111	48278-35	135	48278-99	135	48280-92	130	48356-01	284	49655-02	222
47758-10	198	47885-04	111	48278-36	135	48280-02	128	48280-94	128	48359-01	284	49655-18	220
47758-12	198	47885-05	111	48278-37	134	48280-03	128	48280-95	130	48365-09	254	49655-19	219
47765-26	209	48017-14	148	48278-38	132	48280-04	127	48280-96	129	48366-09	255	49655-24	215
47765-28	209	48017-25	148	48278-39	132	48280-05	127	48280-97	130	48517-03	187	49655-27	218
47770-21	209	48021-21	147	48278-41	133	48280-08	129	48281-22	105	48523-01	156	49655-29	213

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page	Item	Page
49655-30	218	49656B26	212	49830-02	109	A1250916	37	A1611425	56	A176210B	39	A4158830	281
49655-31	214	49656C04	211	49830-60	109	A1251110	37	A1611432	56	A176214B	39	A4158833	282
49655-34	211	49656C06	211	49830-AA	109	A1251112	37	A1611718	56	A176314R	39	A4158840	281
49655-39	213	49656C07	211	49830-AB	109	A1256110	37	A1611720	56	A176414G	39	A4158843	282
49655-41	213	49656C08	211	49830-AC	109	A1256112	37	A1611725	56	A3001720	182	A4158844	282
49655-49	220	49656C09	211	49830-AD	109	A1256114	37	A1611732	56	A3001725	182	A4158851	282
49655-50	220	49656C10	211	49830-AE	109	A1256116	37	A1611736	56	A3002142	102	A41588A2	281
49655-67	215	49656C12	211	49830-AF	109	A1258016	186	A164710	202	A3004540	281	A41588A3	281
49655-68	214	49656C17	211	49830-AG	109	A1258020	186	A1694006	194	A3004541	281	A41588A4	281
49655-69	214	49656C26	212	49830-AI	109	A1258024	186	A1694020	194	A3004542	281	A41588A5	282
49655-70	217	49657-03	212	49830-AJ	109	A1258027	186	A1694023	194	A3004543	281	A41588A6	282
49655-71	220	49657-09	213	49834-00	100	A1258029	186	A1694025	194	A3004545	281	A41588A7	282
49655-72	217	49657-10	215	49834-01	100	A1258036	186	A169433	194	A3004546	281	A41588A8	282
49655-73	214	49657-11	215	49834-02	100	A1258039	186	A169444	194	A3004547	281	A41588A9	282
49655-74	216	49657-12	215	49835-00	100	A1258045	186	A169462	194	A4150514	90	A41588AA	282
49655-80	217	49657-31	215	49836-00	100	A1263820	113	A1730210	53	A4158505	295	A41588AB	282
49655-81	217	49657-32	216	49844-01	103	A1540410	30	A1733746	53	A4158510	295	A4158930	296
49655-86	218	49657-33	216	49888-10	95	A1540412	30	A1737027	53	A4158515	297	A4158931	295
49655-89	219	49657-34	215	49888-20	95	A1540414	30	A1737033	53	A4158520	296	A4158932	297
49655-90	219	49657-35	216	49971R00	156	A1540416	30	A17375B	38	A4158525	294	A4158948	297
49655-91	213	49658-01	218	49972-30	156	A1540510	30	A17375W	38	A4158526	295	A4158960	297
49655-92	213	49659-04	221	49972P30	156	A1540712	30	A1739021	60	A4158527	295	A4159030	295
49655-93	213	49659-05	221	66950-13	218	A1550310	30	A1742B	38	A4158528	294	A4159124	311
49655-94	216	49659-06	221	70208	26	A1550312	30	A1742W	38	A4158529	293	A4159126	311
49655-95	216	49659-08	221	A11710AC	56	A1550410	30	A1750016	54	A4158530	297	A4159130	284
49655-96	216	49703-00	115	A11710AD	56	A1550414	30	A1750024	54	A4158531	294	A415924B	311
49655-97	217	49730-00	115	A11710AE	56	A1550416	30	A1750028	54	A4158532	294	A415924C	311
49655-98	212	49739-00	153	A1193221	98	A1550812	30	A1750031	54	A4158533	293	A415925B	311
49655-99	220	49752-01	109	A1200116	60	A1550816	30	A17512B	39	A4158623	297	A415925C	311
49655B91	217	49753-06	110	A1200121	60	A1550914	30	A17516B	39	A4158625	295	A4160315	263
49655G91	217	49794-28	331	A1250710	37	A1551520	26	A17525B	38	A4158628	297	A4160316	263
49655R70	216	49794-29	331	A1250712	37	A1551524	26	A17525W	38	A4158630	294	A4160408	264
49656B04	212	49794-30	331	A1250810	37	A1551528	26	A17535B	39	A4158729	297	A4160409	264
49656B06	212	49794C30	331	A1250811	37	A1551532	26	A17535W	39	A4158730	296	A4160428	262
49656B07	211	49794G30	331	A1250812	37	A1555510	30	A1760016	54	A4158731	296	A4164110	250
49656B08	211	49794K30	331	A1250814	37	A1555512	30	A1760024	54	A4158735	284	A4164150	250
49656B09	211	49794O30	331	A1250910	37	A1555514	30	A1760028	54	A4158820	281	A4164175	250
49656B10	211	49794S30	331	A1250911	37	A1555516	30	A1760031	54	A4158825	282	A4164910	249
49656B12	211	49827-03	109	A1250912	37	A1611418	56	A17614BB	39	A4158827	282	A41649FO	249
49656B17	211	49830-00	109	A1250914	37	A1611420	56	A17620BB	39	A4158828	295	A4171332	52

ALPHA-NUMERIC INDEX

Item	Page	Item	Page	Item	Page	Item	Page	Item	Page				
A4171340	52	A4172336	51	A4753106	189	A4982101	110	A4982231	237	A4982279	240	A5000459	147
A4171420	51	A4172340	51	A4753107	189	A4982107	165	A4982232	236	A4982280	100	A5001308	99
A4171422	51	A4172345	51	A4753108	189	A4982111	192	A4982233	236	A4982285	208	A5006214	165
A4171424	51	A4172350	51	A4753110	189	A4982112	192	A4982235	236	A4982292	179	A5100014	249
A4171426	51	A4172434	52	A4753509	191	A4982113	183	A4982236	236	A4982293	179	A5100020	106
A4171428	51	A4172447	52	A4753512	191	A4982116	201	A4982237	236	A4982294	191	A5100025	283
A4171430	51	A4172512	52	A4753515	191	A4982118	203	A4982238	236	A4982301	191	A5100028	57
A4171432	51	A4172514	52	A4753606	191	A4982119	203	A4982239	235	A4982303	192	A5100030	283
A4171436	51	A4172516	52	A4753607	191	A4982120	203	A4982240	240	A4982306	192	A5100038	249
A4171440	51	A4172518	52	A4753608	191	A4982125	201	A4982241	240	A4982307	192	A5100040	284
A4171450	51	A4172520	52	A4768923	177	A4982127	103	A4982242	224	A4982308	200	A5100044	283
A4171512	53	A4172524	52	A4768930	177	A4982128	108	A4982246	279	A4982309	201	A5100056	283
A4171614	51	A4172526	52	A4768944	177	A4982140	99	A4982247	279	A4982310	201	A5100768	57
A4171616	51	A4178005	308	A4768962	177	A4982146	176	A4982248	279	A4982312	192	A5200120	265
A4171618	51	A4178010	308	A4768964	177	A4982176	110	A4982250	279	A4982313	201	A5400025	224
A4171620	51	A4178050	308	A4768978	177	A4982189	52	A4982251	279	A4982314	201	A5400049	224
A4171622	51	A4178100	308	A4769011	177	A4982205	309	A4982252	279	A4982316	201	A5401244	260
A4171624	51	A4191402	250	A4769034	177	A4982206	103	A4982253	279	A4982317	201	A5600012	250
A4171626	51	A4191403	250	A4769040	177	A4982207	147	A4982254	235	A4982322	99	A5610042	224
A4171628	51	A4256513	104	A4769048	178	A4982208	105	A4982255	235	A4982331	101	B4982701	109
A4171630	51	A440105	99	A4769049	178	A4982209	105	A4982256	235	A4982405	239	B4982704	109
A4171632	51	A4406001	269	A4769060	177	A4982211	104	A4982258	235	A4982407	248		
A4171636	51	A4406002	269	A4770220	203	A4982212	104	A4982259	239	A4982409	248		
A4171640	51	A44302	39	A4770224	203	A4982213	104	A4982260	238	A4982411	248		
A4171645	51	A4470210	202	A4770226	203	A4982214	105	A4982261	279	A4982415	248		
A4171720	51	A4611436	57	A4770228	203	A4982216	59	A4982262	279	A4982418	248		
A4171724	51	A4611724	56	A4770230	203	A4982217	59	A4982263	279	A4982426	282		
A4171728	51	A4611728	56	A4770232	203	A4982218	237	A4982264	279	A4982432	282		
A4171732	51	A4611732	56	A4775411	201	A4982219	237	A4982265	279	A4982435	282		
A4171736	51	A4611812	56	A4780019	175	A4982220	238	A4982266	279	A4982436	203		
A4171740	51	A4611814	56	A47800AA	175	A4982221	238	A4982267	279	A4982507	224		
A4171750	51	A4611822	57	A48282AA	106	A4982222	237	A4982270	260	A4982522	303		
A4172128	53	A4611826	57	A4851742	187	A4982223	237	A4982271	260	A4982523	303		
A4172129	53	A4611830	57	A4965715	223	A4982224	237	A4982272	260	A4982524	303		
A4172320	51	A4694740	58	A4965720	223	A4982225	237	A4982273	279	A4982538	108		
A4172322	51	A4701435	198	A4965725	223	A4982226	238	A4982274	279	A4982541	212		
A4172324	51	A4702300	187	A4982010	248	A4982227	238	A4982275	279	A4982546	310		
A4172326	51	A4703112	106	A4982012	265	A4982228	238	A4982276	112	A5000452	147		
A4172328	51	A4753006	189	A4982014	244	A4982229	237	A4982277	240	A5000455	147		
A4172332	51	A4753105	189	A4982024	265	A4982230	237	A4982278	240	A5000456	147		



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