

Italian manufacturing company

Product Catalog 2019

PADERNO[®]

WORLD CUISINE



KEY LEGEND



NEW PRODUCTS



NSF CERTIFIED PRODUCTS



SUITABLE FOR INDUCTION STOVE



SUITABLE FOR ELECTRIC STOVE



SUITABLE FOR RADIANT (CERAMIC-GLASS) STOVE



SUITABLE FOR GAS STOVE



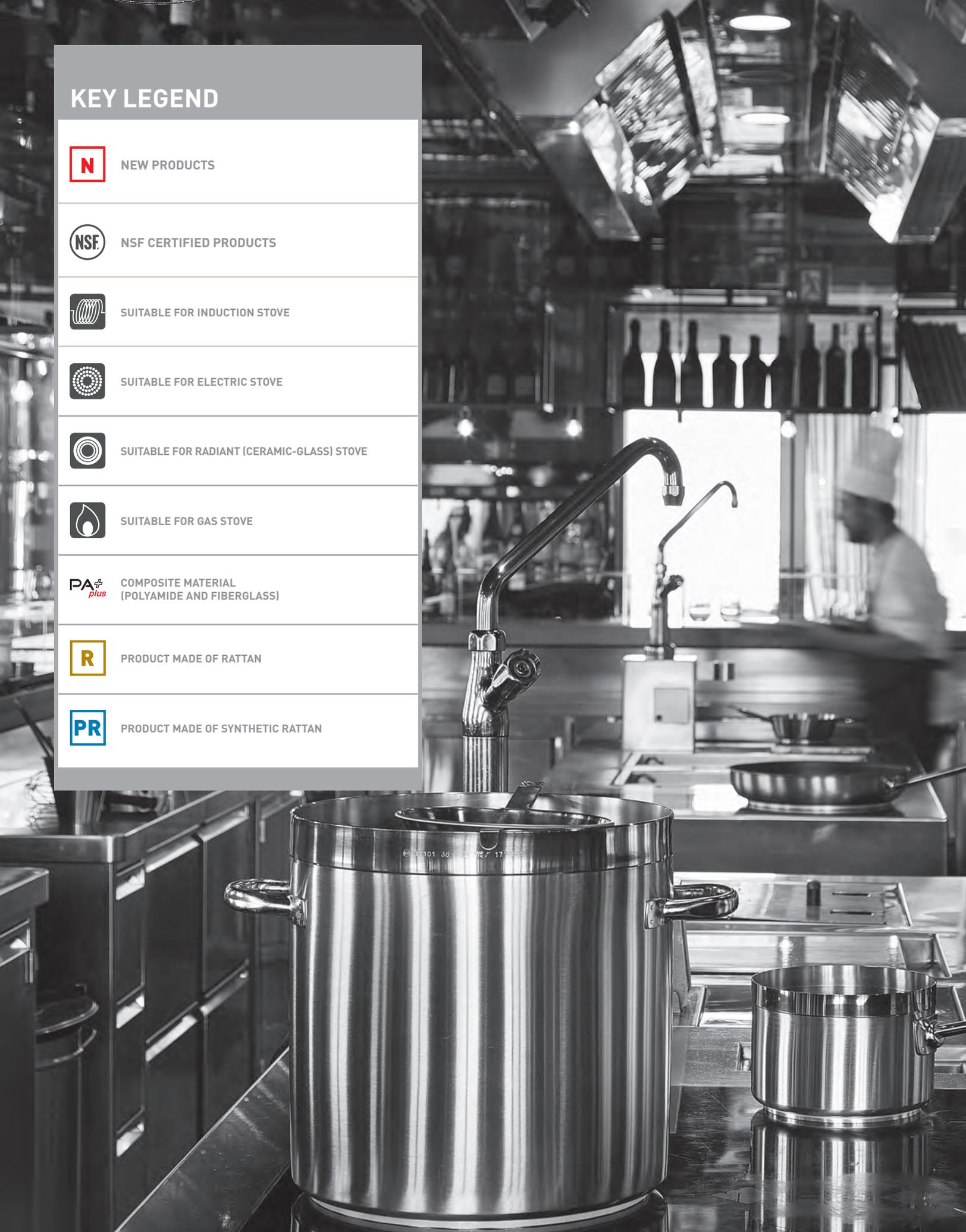
COMPOSITE MATERIAL
(POLYAMIDE AND FIBERGLASS)



PRODUCT MADE OF RATTAN



PRODUCT MADE OF SYNTHETIC RATTAN



PADERNO®



WORLD CUISINE

FACTORY

Founded in 1925 under the name of "Alluminio Paderno", the company specialized in the production of aluminum pots and pans for the household. Today, Paderno is a leading international brand in the manufacture and sale of professional cookware and kitchenware for the foodservice industry, as well as for home chefs.

1997 saw the setup of Sambonet Paderno Industrie S.p.A., following the acquisition of Sambonet by Paderno s.r.l.. Since the mid-nineteenth century, Sambonet has been a standard-bearer for Italian excellence throughout the world, producing flatware and holloware in silver-plated and stainless steel, from a classic to a modern and design-driven style.

In 2001, Paderno and Sambonet arrived in Orfengo (Novara), 25 miles outside Milan, where the headquarters of the group were set up in a new and modern plant designed by architect Enrico Frigerio. This facility houses not only the factory, the warehouse and a modern laboratory, but also the showroom, the outlet store and a recreation area for staff.

In 2007, Paderno USA acquired World Cuisine assets, a California Corporation, to accelerate its presence and distribution in the USA and is now doing business as Paderno World Cuisine.

In 2009, the acquisition of the prestigious German company Rosenthal permitted Sambonet Paderno Industrie S.p.A. to enhance its brand portfolio (Sambonet, Paderno and Arthur Krupp) with the addition of leading names in the porcelain sector, such as Rosenthal, Thomas and Hutschenreuther. The Italian group now plays a leading role in the production of top-quality items for the tabletop and the kitchen, aimed at covering all the needs required by the market.

Paderno products are distributed through specialized distributors in all segments of the food industry, as well as the retail industry. The company's 94-year history and its worldwide presence makes Paderno an indispensable international benchmark for the culinary world. A remarkable range of complementary articles, carefully selected and crafted by highly qualified companies, completes the Paderno produced collection.

Made in Italy



CONTACTS



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GREEN & HUMAN

The respect for the environment and for the people is a relevant issue for Sambonet Paderno Industrie S.p.A. Corporate Responsibility. From this perspective, the management of energy, electricity and water consumption focuses on:

- the use of electrical energy: clean, renewable and in harmony with the environment;
- the use of methane as the sole fuel source;
- the use of ground water for the manufacturing process, to be fully purified before being released into the environment;
- the use of an advanced energy-saving technology.

SUSTAINABILITY REPORT

Sambonet Paderno Industrie S.p.A. strives to implement forms of measurement to assess the punctuality, the transparency and the efforts made for sustainable development. This has led to the preparation of the corporate charter of principles, 10 principles, 10 commitments, on which the Company builds its industrial future from a perspective based on preventive approach and leadership.

Corporate Sustainability Report

<http://arcturusgroup.it/en/social-responsibility.html>

The **UNI EN ISO 14001:2004** environmental certification is the recognition that the environmental policy results in a continuous improvement of environmental performance by minimizing the negative impact of its operations on the environment.

The voluntary compliance with the **standard UNI EN ISO 50001:2011** demonstrates the company's commitment and vision towards responsible energy consumption, factoring in both the economic hope of reducing consumption and, above all, the desire to increase environmental awareness about reducing greenhouse gas emissions.

The **OHSAS 18001:2007** safety certification has the objective of protecting the safety of the workplace and the health of workers. Sambonet Paderno Industrie S.p.A. is the first Italian company in its sector that has obtained this certification.

SOCIAL RESPONSIBILITY

Sustainability, transparency and interaction with all parties are the key words of Sambonet Paderno Industrie S.p.A. policy. The company continues its tradition as a socially responsible company achieving, as the first one in the sector, the important **SR10 certification**. This goal represents a guarantee in terms of transparency and attention in the interaction with employees, clients, suppliers, local communities and associations, alike.

The SR10, issued by Certiquality - the largest global network of management system certifications - determines Corporate Responsibility objective requirements; a system that makes visible the company commitment in the promotion of responsibility and the reporting to all parties involved, respecting their interests and considering legality's principles and human rights.



CERTIFICATIONS

UNI EN ISO 22000

Sambonet Paderno Industrie is the first company in its industry that has been awarded the EN UNI ISO 22000:2005 certification. This certification attests to the highest international standard both for the Group and for the whole food and beverage industry. The implementation of its requirements, along with the implementation of HACCP (Hazard Analysis and Critical Control Points, a hygiene system that prevents contamination hazards), ensures the provision of a safe and impeccable service to customers by meticulously and scrupulously assessing the hygienic and safety conditions of activities and products. This is a guarantee not only for foodservice professionals, but also, and foremost, for final consumers.

UNI EN ISO 9001:2015

This quality certification ensures compliance with the requirements of the international UNI EN ISO 9001:2008 standard, which guarantees the production and sale of quality products that fully meet customers' needs and expectations.

NSF

Some products by Sambonet Paderno Industrie S.p.A. have obtained the NSF (National Sanitation Foundation) certification for compliance with the strict standards applied in the USA to materials in contact with food. The NSF mark is a guarantee for manufacturers, inspectors and users.

AEO

In 2008 Sambonet Paderno Industrie S.p.A. obtained the AEO Certification for Customs Simplifications and Security and Safety, valid for the EU. This program provides a framework for governing customs regulations, guaranteeing that the company provides a reliable and secure service within the international supply chain. In addition, in 2011, Sambonet Paderno Industrie S.p.A. obtained the mutual recognition of the AEO program with the Japanese customs administration, thus further improving customs relations with Japan.

KNOWN CONSIGNOR

The "Known Consignor" approval issued by ENAC (Italian Civil Aviation Authority) certifies that the company is an originator of cargo suitable for carriage on any aircraft, in compliance with common safety procedures and provisions.

ECCELLENZA 2006

This prestigious certificate of Excellence, awarded by Certiquality to Sambonet Paderno Industrie S.p.A. for the implementation of an integrated Quality, Environmental and Safety management system, has been granted only to few companies in Italy that have obtained the ISO 9001, ISO 140001 and BS OHSAS 18001 certifications.

AWARD FOR EXCELLENCE

In 2006 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.



The items produced and sold by Sambonet Paderno Industrie S.p.A. not only comply with applicable regulations but are also systematically tested. The Company can guarantee the suitability and safety of its products as it has established a specific workgroup and the ASEC Lab (Alimentary Security Control) internal laboratory, which analyses the materials intended to come into contact with food. The laboratory is now accredited to carry out migration testing on steel, aluminum, porcelain, glass, entirely plastic materials and coloring in order to issue declarations of compliance, recognized by both national and international governments. 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.



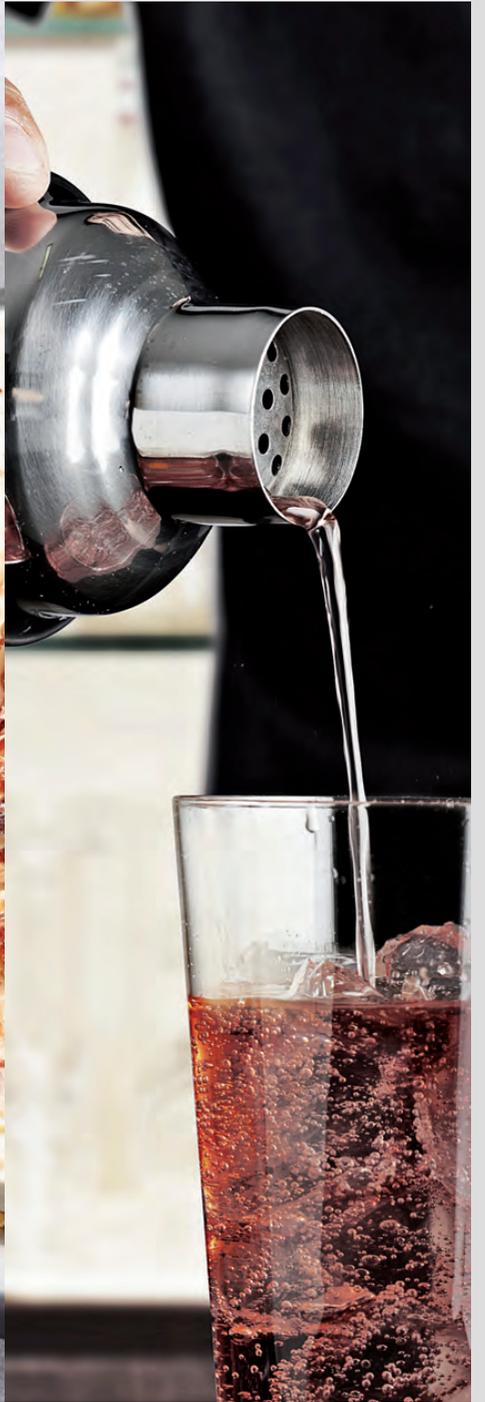
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TOOLS & UTENSILS

Ladles & Co



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	L. handle	Oz.	Lbs
11970-06	2½"	11⅞"	2⅜	0.4
11970-08	3⅛"	12½"	4	0.5
11970-09	3½"	13"	6	0.6
11970-10	4"	14½"	8½	0.8
11970-11	4⅜"	15"	11¼	0.9
11970-12	4¾"	15¾"	16	1.0
11970-14	5½"	17⅜"	25⅜	1.6
11970-16	6¼"	18½"	34	1.8

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	L. handle	Oz.	Lbs
11967-06	2½"	11⅞"	2⅜	0.2
11967-08	3⅛"	12½"	4	0.3
11967-09	3½"	13"	6¾	0.4
11967-10	4"	14½"	8½	0.6
11967-12	4¾"	15¾"	17	0.9
11967-14	5½"	17⅜"	25⅜	1.0
11967-16	6¼"	18½"	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	L. handle	Oz.	Lbs
11969-06	2½"	11⅞"	2⅜	0.4

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 Ladle with Spout, S/S, Left-Handed

art.	Dia	L. handle	Oz.	Lbs
11969-37	2½"	11⅞"	2⅜	0.4



One-Piece Chef's Fork, Stainless Steel

art.	L. handle	Lbs
11975-50	19⅞"	0.5
11975-99	39⅜"	1.5

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



One-Piece Fish Turner, Stainless Steel

art.	Width	L. handle	Lbs
11985-34	6½"	13⅜"	0.8

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



One-Piece Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
11971-08	3 1/8"	11 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"	15"	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
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.



Mesh Skimmer, Stainless Steel

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

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



Wooden Spoon

art.	Length	Lbs
42901-20	7 7/8"	0.05
42901-25	10"	0.06
42901-30	11 7/8"	0.07
42901-35	13 3/4"	0.10
42901-40	15 3/4"	0.10

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



Kitchen Spatula, Wood

art.	Length	Lbs
42907-01	10"	0.10
42907-02	11 7/8"	0.10
42907-03	13 3/4"	0.10
42907-04	15 3/4"	0.12
42907-06	19 5/8"	0.20
42907-07	23 5/8"	0.35
42907-08	31 1/2"	0.60
42907-09	39 3/8"	1.25
42907-10	47 1/4"	1.50

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



Angular Spatula, Wood

art.	Length	Lbs
42907-30	11 7/8"	0.10
42907-35	13 3/4"	0.11
42907-40	15 3/4"	0.13

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.



Wire Bird's Nest Set, Stainless Steel

art.	Dia	L. handle	Lbs
42623-11	4"	14"	0.7



Wire Bird's Nest Set, Stainless Steel

art.	Dia	L. handle	Lbs
42623-10	4"	10¼"	0.4

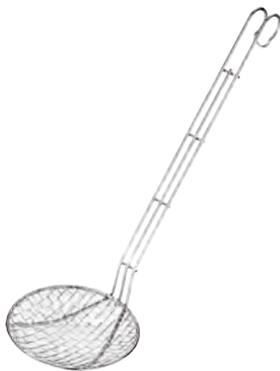
When clamped together, these two nest-like deep fryer baskets rapidly brown and shape food, such as potatoes, leeks or cooked noodles.



Wire Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
12642-28	11"	33½"	2.7

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



Wire Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
12640-14	5½"	15¾"	0.6
12640-16	6¼"	15¾"	0.6
12640-18	7⅞"	15¾"	0.7
12640-20	7⅞"	19⅝"	1.2
12640-24	9½"	19⅝"	1.3
12640-28	11"	19⅝"	1.4

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



Wire Skimmer, Stainless Steel

art.	Dia	L. handle	Lbs
12641-14	5½"	15¾"	0.6
12641-16	6¼"	15¾"	0.7
12641-18	7⅞"	15¾"	0.7
12641-20	7⅞"	19⅝"	1.2
12641-24	9½"	19⅝"	1.4
12641-28	11"	19⅝"	1.5



Graduated Bucket, Stainless Steel

art.	Dia	Height	Qts
41960-12	12¼"	10⅝"	12¾

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



Graduated Bucket with Base, Stainless Steel

art.	Dia	Height	Qts
41961-12	12¼"	11¼"	12¾



Lid for Buckets, Stainless Steel

art.	Dia
41962-12	12¼"



Scooping Bowl, Slanted Handle

art.	Dia	Height	Qts
41916-20	7½"	4"	2½

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



Baster, Stainless Steel

art.	Length	Lbs
42863-00	10"	0.2

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



Fish Tweezers, Stainless Steel

art.	Width	Length	Lbs
42592-01	Thin	5"	0.1
42592-02	Thick	5"	0.1

This tool is designed to pull out bones from fish without harming its delicate flesh. The tip of #42592-01 is beveled and designed to extract thin bones, while #42592-02 is rounded and blunt, making it easier to grasp thick bones.



Serving Tongs, Stainless Steel

art.	Length	Lbs
41698-22	8⅞"	0.1
41698-30	11⅞"	0.2
41698-40	15¾"	0.3

These stainless steel tongs are designed for tossing and serving.



Scissor Tongs, Stainless Steel

art.	Length	Lbs
41697-00	15"	0.4

These stainless steel tongs are designed for tossing and serving.



Cooking Tongs, Stainless Steel, Curved

art.	Length	Lbs
42902-31	11⅞"	0.3



Cooking Tongs, Stainless Steel, Straight

art.	Length	Lbs
42902-30	11⅞"	0.3

These stainless steel tongs are designed for tossing and serving.



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.



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.



Culinary Tweezers, Curved Tip, Stainless Steel

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



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



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



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.



PA+
plus

Balloon Whisk, Stainless Steel

art.	Length	Lbs
12927-35	13¾"	0.5
12927-45	17¾"	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.



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plus

Whisk 8 Wires, Silicone Coated

art.	Length	Lbs
12926-35	13¾"	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.



Egg Whisk

art.	Length	Lbs
48278-19	11¾"	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.



Oversized Whisk, Stainless Steel

art.	Length	Lbs
41980-99	49¼"	1.8

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.



Coiled Whisk, Stainless Steel

art.	Dia	Length	Lbs
48278-24	2"	10½"	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.



Small Pastry Whisk

art.	Length	Lbs
48278-18	9⅝"	0.2

It is ideal for quickly and efficiently whisking an egg. It has a stainless steel handle and a hole at the end for easy hanging and storage. The pastry whisk, best used with small quantities and in conjunction with relatively thin batters, mixes and aerates batters with ease. Its design allows air to enter the batter and makes the contents light and fluffy.

Series 12900

PA+
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This highly innovative line of kitchen tools by Paderno Italy has been carefully designed by studying and analyzing the day-to-day goings on in busy kitchens as well as following the latest trends in the culinary industry. The tools are strong and resistant, yet light and easy to handle. Their ergonomic design, as well their overall weights make daily tasks less taxing. They are made of

non-porous, composite nylon and polyamide materials, making them durable and easy to clean. They are close to unbreakable and can be sterilized. They withstand temperatures up to 450° Fahrenheit and won't damage non-stick cookware. They are dishwasher-safe and NSF approved.

TOOLS AND UTENSILS



PA+
plus

Composite Ladle, Long Handle

art.	Dia	Length	Oz	Lbs
12970-08	3½"	13¼"	4	0.2
12970-10	4"	14¾"	8½	0.3
12970-12	4¾"	15¾"	16	0.3



PA+
plus

Composite Ladle with Spout, Long Handle

art.	Dia	Length	Oz	Lbs
12970-06	2½"	11⅞"	2⅞	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 Ladle, Short Handle

art.	Dia	Length	Oz	Lbs
12969-06	2½"	9½"	2⅞	0.2
12969-10	4"	10⅞"	8½	0.3

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 Perforated Ladle, Long Handle

art.	Dia	Length	Lbs
12967-06	2½"	11⅞"	0.1
12967-10	4"	14⅞"	0.3

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.



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Composite Ladle, Flat Bottom

art.	Dia	Length	Lbs
12968-10	4"	10⅞"	0.2

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 Skimmer

art.	Dia	Length	Lbs
12971-10	4"	12¼"	0.2
12971-12	4¾"	14½"	0.3

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.



Composite Spatula

art.	Dia	Length	Lbs
12972-10	4"	14 $\frac{3}{8}$ "	0.3
12972-12	4 $\frac{3}{4}$ "	15"	0.3

Composite Perforated Spatula

art.	Dia	Length	Lbs
12973-10	4"	14 $\frac{3}{8}$ "	0.2
12973-12	4 $\frac{3}{4}$ "	15"	0.2

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



Composite Basting Spoon

art.	Length	Lbs
12986-38	14 $\frac{3}{4}$ "	0.2

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.



Composite Meat Ball Oval Tong

art.	Length	Lbs
12931-53	7 $\frac{1}{2}$ "	0,1

Composite Meat Ball Tong

art.	Length	Lbs
12931-51	6 $\frac{3}{8}$ "	0,1

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



Composite Flour Scoop

art.	Oz	Lbs
12940-02	8 $\frac{1}{2}$	0.2
12940-05	17	0.4
12940-10	1 Qt	0.5
12940-20	2 $\frac{1}{8}$ Qts	1.0
12940-25	2 $\frac{3}{8}$ Qts	1.1

Composite Fish Turner

art.	Length	Lbs
12921-15	13 $\frac{3}{4}$ "	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.

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.

TOOLS AND UTENSILS



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Composite Ladle

art.	Dia	Length	Lbs
12920-01	3½"	12¾"	0.3



PA+
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Composite Skimmer

art.	Dia	Length	Lbs
12920-05	4¾"	13¾"	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"	13¾"	0.3



PA+
plus

Composite Slotted Server

art.	Width	Length	Lbs
12920-11	4"	13¾"	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	13¾"	0.3



PA+
plus

Composite Slotted Spoon

art.	Length	Lbs
12920-16	13¾"	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 Tong

art.	Length	Lbs
12930-51	10"	0.2
12930-52	12½"	0.3



PA+
plus

Composite Serving Tong

art.	Length	Lbs
12930-62	7⅞"	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 7/8"	0.2
12930-69	10"	0.2



PA+
plus

Composite Tongs

art.	Length	Lbs
12930-74	9 1/2"	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 1/4"	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 Fish Turner

art.	Length	Lbs
12921-01	11 7/8"	0.2

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"	0.2



PA+
plus

Composite Turner

art.	Length	Lbs
12921-10	12 1/2"	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.



TOOLS AND UTENSILS



PA+
plus

Oblong Strainer, Stainless Steel Mesh, Composite Rim

art.	Dim.	Length	Lbs
12932-22	8 3/8" x 7 1/4"	17 3/8"	0.4
12932-26	10 1/4" x 8 1/4"	18 1/2"	0.5

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+
plus

Round Strainer, Stainless Steel Mesh, Composite Rim

art.	Dia	Length	Lbs
12941-07	2 3/4"	4 3/4"	0.1
12941-10	3 7/8"	4 3/4"	0.2
12941-12	4 3/4"	6 3/4"	0.2
12941-14	5 1/2"	6 3/4"	0.3
12941-16	6 1/4"	6 3/4"	0.3
12941-18	7"	6 3/4"	0.4
12941-20	7 7/8"	6 3/4"	0.4
12941-23	9"	10 1/2"	0.6
12941-26	10 1/4"	10 3/8"	0.7

It allows for the rapid, efficient draining of water from pasta and vegetables. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



PA+
plus

Composite Conical Colander

art.	Dia	Height	Qts
12950-32	12 3/8"	6 1/4"	8 1/4
12950-40	17 3/4"	7 7/8"	12 1/2

It allows for the rapid, efficient draining of water from pasta and vegetables. It is black in color. The PA+ series is an innovative line of products. Each item is constructed of fiberglass, nylon and polyamide. These products are heat-resistant up to 450° Fahrenheit, non-porous, virtually unbreakable, dishwasher-safe and non-stick surface friendly.



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

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

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 3/8"	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

PA+
plus

Composite Stirring Paddle

art.	Length	Lbs
12907-07	13¾"	0.3
12907-08	17¾"	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.



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

PA+
plus

Beveled Spatula

art.	Length	Lbs
12906-35	13¾"	0.2

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



Composite Triangular Spatula

art.	Length	Lbs
12917-25	10"	0.2



PA+
plus

PA+
plus

Composite Spatula

art.	Length	Lbs
12908-30	11 7/8"	0.2
12908-35	13¾"	0.3
12908-40	15¾"	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.



Composite Offset Spatula

art.	Length	Lbs
12909-12	4¾"	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.



Polycarbonate Ice Cube Scoop

art.	Oz	Lbs
14958-01	3½"	0.1
14958-02	8½"	0.2

This perforated scoop is ideal for any bar setting, as the design allows excess liquid to drain when scooping ice, helping to avoid watered-down beverages.



Turners





Hamburger Turner, Stainless Steel

art.	Width	Length	Lbs
18512-15	5½"	7½"	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.



Perforated Turner, Stainless Steel

art.	Width	Length	Lbs
18510-07	2¾"	5¾"	0.3

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.



Griddle Spatula, Stainless Steel

art.	Width	Length	Lbs
18516-24	2¾"	9½"	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	2¾"	9½"	0.4



Lasagna Server, Stainless Steel

art.	Width	Length	Lbs
18515-16	2¾"	6¾"	0.4

Cutting and serving can be done in a breeze with this tool. It is made of stainless steel with a polypropylene handle.



Pie Knife & Server, Stainless Steel

art.	Width	Length	Lbs
18514-18	2¼"	6½"	0.4



Offset Spatula, Stainless Steel

art.	Width	Length	Lbs
18518-22	1¾"	8¾"	0.2
18518-26	1½"	10"	0.3
18518-30	1¾"	11¾"	0.3

This offset spatula 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	1¼"	6½"	0.1
18519-22	1¾"	8¾"	0.2
18519-26	1½"	10¼"	0.3
18519-30	1¾"	12¼"	0.4
18519-35	2"	14½"	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.



Fish Turner, Stainless Steel

art.	Width	Length	Lbs
18509-01	3"	6¼"	0.2



Slotted Spatula, Stainless Steel

art.	Width	Length	Lbs
18509-02	2"	6½"	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	3½"	6½"	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.



Triangular Spatula, Stainless Steel

art.	Width	Length	Lbs
18520-04	1½"	4¾"	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	2¾"	4¾"	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	3½"	4¾"	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	4"	4¾"	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	4¾"	4¾"	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.



Fry Scoop, Stainless Steel

art.	Width	Length	Lbs
41929-00	7¾"	9"	1.1

Fried-Food Shovel.
This handy tool will gather and scoop food out of a hot griddle for easy funneling into a to-go box or onto a plate. It is made of 18/10 stainless steel with a composite handle.

Series 48278 Stainless Steel Handle



- 100% high-quality 18/10 stainless steel handles
- Engineered using the most modern designs, ensuring the best ratio of quality to functionality
- Vast selection covers many areas in food preparation
- Precisely balanced with comfortable, ergonomic handles
- Sharp, precise blades that will not dull over time
- Dishwasher-safe

TOOLS AND UTENSILS



Conical Strainer

art.	Dia	Length	Lbs
48278-13	6¼"	13¾"	0.5

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.



Bottle Opener

art.	Length	Lbs
48278-02	7½"	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.	Length	Lbs
48278-03	8¾"	0.7

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.



Coarse Cheese Grater

art.	Length	Lbs
48278-20	10"	0.4

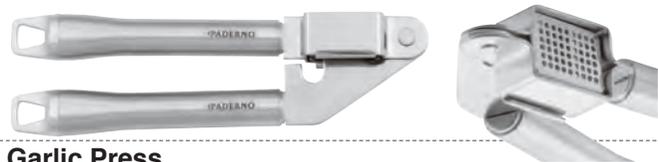
It has a long stainless steel handle with a loop for easy hanging. It is constructed of 100% stainless steel, making it extremely durable, professional quality and dishwasher safe. The perforations make it perfect for grating larger pieces of the cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.



Fine Cheese Grater

art.	Length	Lbs
48278-21	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 small pieces of cheese. The rectangular shape of the frame makes it easy to rest across pots and bowls.



Garlic Press

art.	Length	Lbs
48278-37	7½"	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.



Coffee Measuring Scoop

art.	Dia	Length	Lbs
48278-16	1¾"	7¾"	0.3

This coffee house staple has a loop on the stainless steel handle for easy hanging. Dishwasher safe.



Potato Fork

art.	Length	Lbs
48278-17	6½"	0.2

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	1 5/8"	8 1/4"	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.



Salad Spoon

art.	Length	Lbs
48278-62	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.



Notched Serving Spoon

art.	Length	Lbs
48278-64	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.



Ladle

art.	Dia	Length	Lbs
48278-66	2 3/8"	11 3/8"	0.4

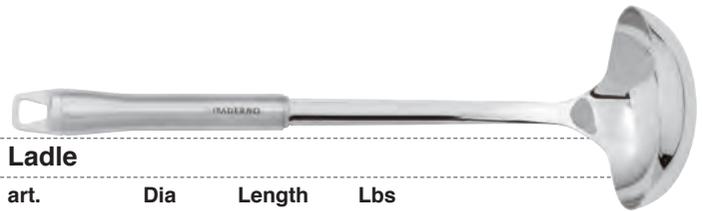
It is extremely durable and meant to endure the test of time. It has a loop at the end of the handle for easy hanging and storage. It is a staple in all kitchens. It is great for soups and sauces.



Sauce Ladle

art.	Dia	Length	Lbs
48278-68	2 3/4"	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 3/8"	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.



Lasagna Server

art.	Length	Lbs
48278-27	11 3/8"	0.3

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.



Perforated Spoon

art.	Length	Lbs
48278-61	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



Rice Spoon

art.	Length	Lbs
48278-63	10 5/8"	0.4

It is constructed of 100% stainless steel is will last the test of time. It has a loop at the end of the handle for easy hanging and storage. It's short compact size, coupled with the size and shape of the scoop, make it ideal to scoop up rice. The length of the handle ensures that the distance between the scoop and the bowl are never too far apart.

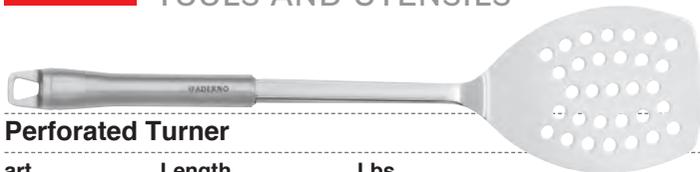


Dual-Tined Serving Fork

art.	Length	Lbs
48278-65	12 3/4"	0.3

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.

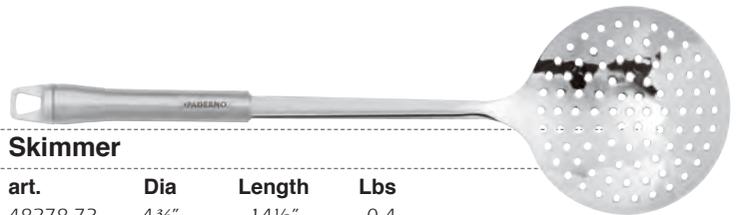
TOOLS AND UTENSILS



Perforated Turner

art.	Length	Lbs
48278-71	12 $\frac{3}{8}$ "	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 $\frac{3}{8}$ "	14 $\frac{1}{2}$ "	0.4

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.



Spaghetti Server

art.	Length	Lbs
48278-74	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.



Offset Spatula

art.	Length	Lbs
48278-76	11 $\frac{3}{4}$ "	0.3

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.



Composite Slotted Wok Spatula

art.	Length	Lbs
48278-85	13"	0.3

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.	Length	Lbs
48278-28	11 $\frac{1}{4}$ "	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.



Pie Server

art.	Length	Lbs
48278-93	10 $\frac{1}{4}$ "	0.3

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.



Silicone Spoon

art.	Length	Lbs
48278-14	10 $\frac{1}{2}$ "	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.



Small Pastry Whisk

art.	Length	Lbs
48278-18	9 $\frac{5}{8}$ "	0.2

It is ideal for quickly and efficiently whisking an egg. It has a stainless steel handle and a hole at the end for easy hanging and storage. The pastry whisk, best used with small quantities and in conjunction with relatively thin batters, mixes and aerates batters with ease. Its design allows air to enter the batter and makes the contents light and fluffy.



Egg Whisk

art.	Length	Lbs
48278-19	11 $\frac{3}{8}$ "	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.



Odor Removal Bar

art.	Length	Lbs
48278-99	3"	0.1

This metal bar is a natural odor remover as the metal reacts with the air and the skin to neutralize odors. It can be placed in refrigerators and usually used as a soap bar.



Composite Slotted Spoon

art.	Length	Lbs
48278-81	13"	0.3

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 Serving Spoon

art.	Length	Lbs
48278-82	13"	0.3

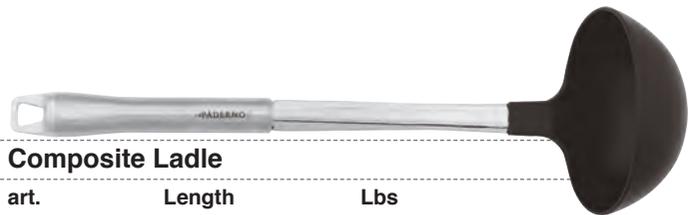
It has a stainless steel handle. The scoop portion is constructed of heavy duty plastic. The length of the shaft keeps hands a safe distance from the heat source.



Composite Meat Fork

art.	Length	Lbs
48278-83	12¾"	0.3

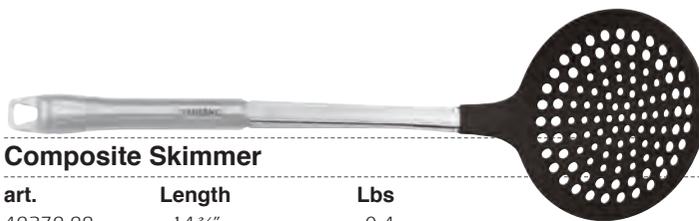
It has a stainless steel handle. It has a loop on the end for easy hanging and storing. The length of the fork keeps hands a safe distance from the heat of the oven or pan. It is typically used to turn roasts and large pieces of meat.



Composite Ladle

art.	Length	Lbs
48278-84	12¾"	0.4

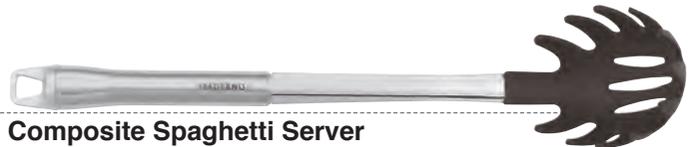
It has a stainless steel handle. It has a loop at the end of the handle for easy hanging and storage. It's length allows for long reaches from pot to bowl. It keeps hands a safe distance from hot liquids.



Composite Skimmer

art.	Length	Lbs
48278-88	14¾"	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 Spaghetti Server

art.	Length	Lbs
48278-89	12¾"	0.3

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, squirmy strands of spaghetti.



Cheese Plane

art.	Width	Length	Lbs
48278-42	3"	7¾"	0.2

Ideal for shaving off even, consistent slices of cheese.



Cheese Cleaver

art.	Length	Lbs
48278-49	8¾"	0.2

Perfect for cubing cheese.



Cheese Pick Knife

art.	Length	Lbs
48278-46	9¾"	0.1

Traditional Italian knife cuts cheese and then grabs it with its dual tines for serving.



Bird's Beak Knife

art.	Length	Lbs
48278-48	7½"	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.



Oyster Knife

art.	Length	Lbs
48278-45	7⅞"	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.



Cheese Plane

art.	Width	Length	Lbs
48278-41	2"	9⅞"	0.2

Ideal for shaving off even, consistent slices of cheese.



Butter Spreader

art.	Length	Lbs
48278-75	8¼"	0.2

This spreader is made of 100% stainless steel.



Icing Spatula

art.	Length	Lbs
48278-77	10⅞"	0.4

This spreader is made of 100% stainless steel. It is ideal for spreading, layering and transferring food.



Zucchini Corer

art.	Length	Lbs
48278-54	9⅞"	0.2

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



Apple Corer

art.	Dia	Length	Lbs
48278-25	1"	8½"	0.2

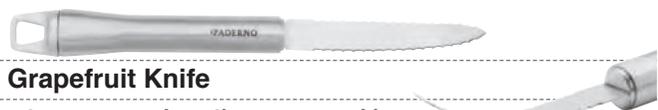
This 100% stainless steel apple corer removes the core of the fruit with a simple twisting motion.



Paring Knife

art.	Length	Lbs
48278-55	8⅞"	0.1

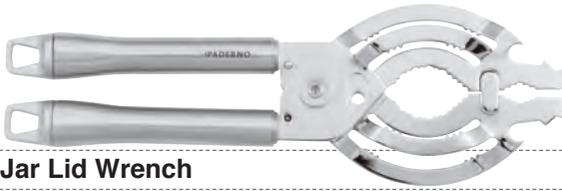
This paring knife has a stainless steel blade and handle.



Grapefruit Knife

art.	Length	Lbs
48278-47	8½"	0.2

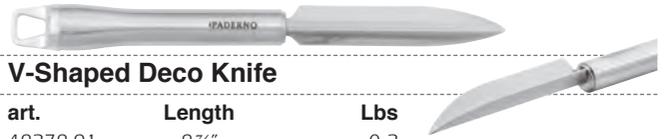
The curved blade of the grapefruit knife fits easily between the skin and the pulp of the citrus fruit for easy removal and sectioning.



Jar Lid Wrench

art.	Length	Lbs
48278-01	10"	0.7

The three toothed bows of this Jar Lid Wrench releases stubborn, standard-sized, screw-top jar lids.



V-Shaped Deco Knife

art.	Length	Lbs
48278-91	8 7/8"	0.2

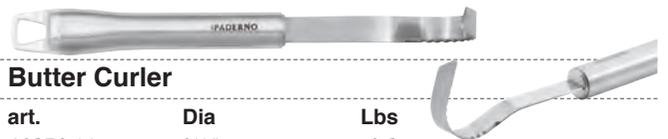
It is used to create zigzag edges on fruit such as melons and oranges. The cutter creates uniform shapes.



Lemon Stripper

art.	Length	Lbs
48278-92	6 1/2"	0.1

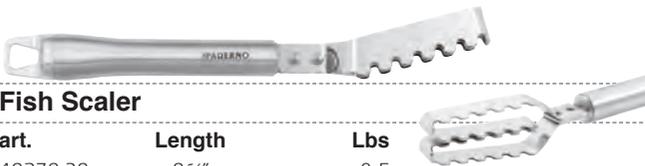
The V-shaped indentation creates long decorative strips from citrus peel. The short flat blade allows for even scoring.



Butter Curler

art.	Dia	Lbs
48278-11	8 1/2"	0.2

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



Fish Scaler

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

Professional Fish Scaler. 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.



Potato Masher

art.	Length	Lbs
48278-87	10 3/8"	0.3

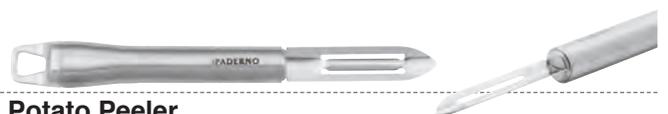
Potato Masher. This simple and efficient manual ricer will quickly smash cooked vegetables.



Potato Masher

art.	Length	Lbs
48278-31	10 3/8"	0.3

Potato Masher. This simple and efficient manual ricer will quickly smash cooked vegetables.



Potato Peeler

art.	Length	Lbs
48278-34	7 5/8"	0.2

Potato Masher. This simple and efficient manual ricer will quickly smash cooked vegetables.

TOOLS AND UTENSILS



Melon Baller

art.	Dia	Length	Lbs
48278-35	1 1/8"	7"	0.2



Orange Peeler

art.	Length	Lbs
48278-96	7 7/8"	0.2



Wide Peeler

art.	Length	Lbs
48278-53	7 1/4"	0.2



Tea Strainer

art.	Dia	Length	Lbs
48278-12	3 1/8"	10 3/8"	0.2

This fine mesh tea strainer strains in seconds. Durable and easy to clean, it is made of stainless steel.



Pizza Wheel

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



Egg Separator

art.	Length	Lbs
48278-36	8"	0.3

This tool makes it easy to separate an egg white from its yolk.



Pastry Brush

art.	Length	Lbs
48278-94	8 3/8"	0.2



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48278-32	1 1/2"	7"	0.2



Plain and Fluted Pastry Wheel

art.	Dia	Length	Lbs
48278-39	1 1/2"	7"	0.2



Cocktail Strainer

art.	Length	Lbs
48278-15	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.

Series 48280 Polypropylene Handle



Our extensive collection of professional kitchen tools is essential for making decorations, as well as to ease the preparation of your recipes. All pieces boast modern and functional designs

and are made of 18/10 stainless steel. Their ergonomic handles are available in stainless steel or polypropylene. They are dishwasher-safe and can be stored in a drawer or hung.

TOOLS AND UTENSILS



Grapefruit Knife

art.	Length	Lbs
48280-47	8½"	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.



Grapefruit Spoon

art.	Length	Lbs
48280-15	7⅞"	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.



Apple Corer

art.	Width	Length	Lbs
48280-25	¾"	8½"	0.1

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.



Can Opener

art.	Length	Lbs
48280-03	8⅞"	0.4

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.



Bird's Beak Knife

art.	Length	Lbs
48280-48	7½"	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.



Bar Knife, Serrated

art.	Width	Length	Lbs
48280-97	1"	9"	0.1



Crinkle Blade Cutter

art.	Length	Lbs
48280-23	4½"	0.1

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



Oyster Knife with Guard

art.	Length	Lbs
48280-04	7⅞"	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.



Oyster Knife with Guard

art.	Length	Lbs
48280-05	8"	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.



Oyster Knife

art.	Length	Lbs
18209-06	5⅞"	0.3

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.



Cheese Plane, 10"

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.



Cheese Cleaver

art.	Length	Lbs
48280-49	8 1/4"	0.2

Perfect for cubing cheese. It 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.



Melon Baller

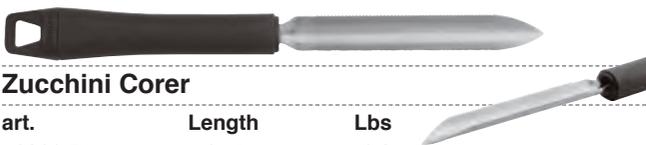
art.	Dia	Length	Lbs
48280-24	3/8"	7 1/2"	0.1
48280-30	9/32"	7 1/2"	0.1
48280-31	7/8"	7 1/2"	0.1
48280-35	1"	7 1/2"	0.1
48280-36	1 1/8"	7 1/2"	0.1

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 3/8"	0.1



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.



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"	0.1

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



Swivel-Action Peeler

art.	Length	Lbs
48280-52	8 1/4"	0.1



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.



Large Swivel Peeler

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

This peeler has a swivel-action stainless steel blade that follows to the contour of the vegetable being peeled, therefore cutting a minimum of skin.



Orange Peeler

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

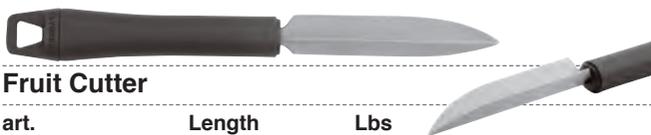
This heavy-duty stainless steel knife fits easily between the skin and the pulp of the citrus for easy removal and sectioning.



Silicone Brush

art.	Length	Lbs
48280-09	10"	0.2

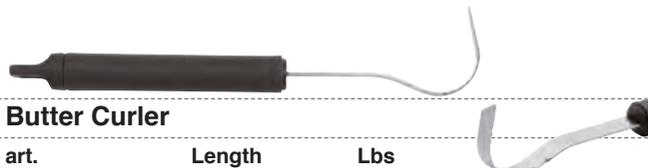
After soaking the bristles in cream, butter or egg whites the silicone brush uniformly coats. It is dishwasher-safe.



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.



Butter Curler

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

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



Lemon Stripper

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

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



Lemon Stripper with Zester

art.	Length	Lbs
48280-92	6 5/8"	0.1



Citrus Zester

art.	Length	Lbs
48280-90	6 3/8"	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.



Pizza Knife

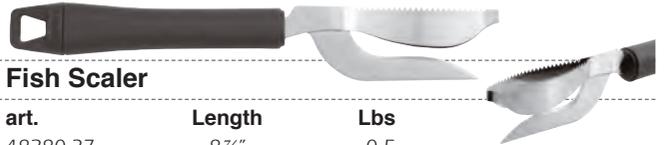
art.	Length	Lbs
48280-45	9 1/4"	0.4



Fish Scaler

art.	Length	Lbs
48280-38	9¼"	0.2

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



Fish Scaler

art.	Length	Lbs
48280-37	8¾"	0.5

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



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48280-32	1¾"	7"	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.



Plain and Fluted Pastry Wheel

art.	Dia	Length	Lbs
48280-39	1¾"	7"	0.2



Bottle Opener

art.	Length	Lbs
48280-02	7½"	0.4

This opener is made of stainless steel.



Chestnut Knife

art.	Length	Lbs
48280-21	6¼"	0.1

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



Parmesan Knife

art.	Length	Lbs
18205-10	4"	0.2



Parmesan Knife

art.	Length	Lbs
18205-12	4¾"	0.2



Cheese/Pick Knife

art.	Length	Lbs
18206-09	3½"	0.1



Milano Cheese Knife

art.	Length	Lbs
18207-15	5¾"	0.2

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	6¼"	0.3
18100-20	7⅞"	0.4
18100-24	9½"	0.5
18100-30	11⅞"	1.0
18100-36	14⅞"	1.2



Carving Knife

art.	Length	Lbs
18102-16	6¼"	0.3
18102-20	7⅞"	0.4
18102-26	10¼"	0.7
18102-30	11⅞"	0.9



Slicing Knife

art.	Length	Lbs
18106-15	5⅞"	0.2
18106-20	7⅞"	0.3
18106-25	10"	0.4
18106-30	11⅞"	0.5



Santoku Knife

art.	Length	Lbs
18103-18	7⅞"	0.6



Santoku Knife, Scalloped

art.	Length	Lbs
18104-18	7⅞"	0.6



Ham Slicing Knife

art.	Length	Lbs
18109-26	10¼"	0.5
18109-30	11⅞"	0.5
18109-36	14⅛"	0.5



Ham Slicing Knife, Scalloped

art.	Length	Lbs
18110-26	10¼"	0.5
18110-30	11⅞"	0.5
18110-36	14⅛"	0.5



Salmon Slicing Knife

art.	Length	Lbs
18111-30	11⅞"	0.5



Salmon Slicing Knife, Scalloped

art.	Length	Lbs
18112-30	11⅞"	0.5



Filet Knife

art.	Length	Lbs
18114-20	7⅞"	0.3



Flexible Filet Knife

art.	Length	Lbs
18115-20	7⅞"	0.3
18115-25	10"	0.3



Boning Knife

art.	Length	Lbs
18116-14	5½"	0.20
18116-18	7⅞"	0.23



Steak Knife

art.	Length	Lbs
18122-12	4¾"	0.2



Table Knife

art.	Length	Lbs
18123-11	4¾"	0.3



Paring Knife

art.	Length	Lbs
18124-09	3½"	0.1



Paring Knife

art.	Length	Lbs
18125-07	2¾"	0.1
18125-10	4"	0.2



Bird's Beak, Paring Knife

art.	Length	Lbs
18126-07	2¾"	0.1



Bread Knife

art.	Length	Lbs
18128-20	7⅞"	0.3

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



Bread Knife

art.	Length	Lbs
18128-24	9½"	0.4
18128-30	11⅞"	0.5

The gentle upward slop and wavy edge of the bread knife make it perfect for slicing across large loaves of bread.



Chef's Fork

art.	Length	Lbs
18230-13	5⅞"	0.3
18230-17	6⅝"	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	5⅞"	0.3

The chef's fork has two long sturdy tines for turning and positioning food during the cooking process.



Two-Handled Cheese Knife

art.	Length	Lbs
18201-36	14 1/2"	1.4



Offset Cheese Knife

art.	Length	Lbs
18203-26	10 1/4"	0.3



Pie Pan Knife

art.	Length	Lbs
18215-13	5 1/4"	0.3
18215-21	8 1/2"	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.



Meat Cleaver

art.	Length	Lbs
18220-22	8 3/8"	3.2
18220-26	10 1/4"	3.3



Knife Block, Silicone

art.	Dia	Ht.	Lbs
18191-22	4 1/8"	8 7/8"	3.1

This cylindrical knife holder is ideal for storing any style and size of knife. The plastic rods will accommodate knives at any angle without scratching the blades or damaging the tips and edges. Holder is made of silicone. Knives not included.



Mezzaluna, Single Blade

art.	Length	Lbs
48017-14	5 1/2"	0.4
48017-25	10 1/4"	0.6



Mezzaluna, Double Blade

art.	Length	Lbs
48215-14	5 1/2"	0.6
48215-30	11 7/8"	1.2

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



This 9-piece professional chef's set includes a 9½" Chef's knife, a 10" slicing knife, a 10¼" ham knife, a 5½" boning knife, a 3½" paring knife, a 9½" bread knife, a 6¾" Chef's fork, a 10¼" sharpening steel and 8¾" kitchen shears. All knives are forged.

9-Piece Cutlery, Nylon Roll Bag

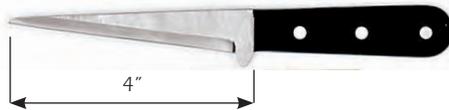
art.	Dim.	Lbs
18190-09	Rolled 20x8x4 Unfolded 33x20x1	6.1
18190-AA	Nylon bag, only	2.0



Set of 4 Ice Carving Tools

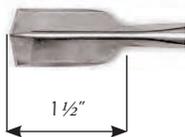
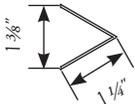
art.	Width	Length	Lbs
47885-05	6½"	30"	4.2

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.



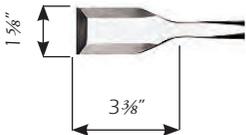
Ice Carving Knife

art.	Length	Lbs
47885-01	10"	0.3



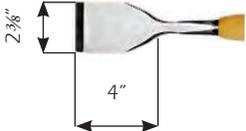
Ice Carving Chisel

art.	Length	Lbs
47885-02	12½"	0.7



Ice Carving Chisel

art.	Length	Lbs
47885-03	19¾"	1



Ice Carving Chisel

art.	Length	Lbs
47885-04	29¾"	1.8



“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.



“Orosi” Japanese Sushi Knife

art.	Length	Lbs
18281-24	9 1/2"	1.0

The “Orosi” 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 1/8"	0.7
18282-22	8 7/8"	0.7
18282-19*	7 1/8"	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 5/8"	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 3/8"	0.6
18284-27	10 5/8"	0.7
18284-30	11 7/8"	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.



Cut-Resistant Gloves

art.	size	Lbs	
48523-01	S	0.09	White
48523-02	M	0.10	Red Trim
48523-03	L	0.10	Blue Trim

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.



Shrimp Deveiner, Stainless Steel

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

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



Herb Shears

art.	Length	Lb
18277-00	7¾"	0.24

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.



Kitchen Shears

art.	Length	Lb
18271-00	8 7/8"	0.33

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. This version has an inner lining on the handles that is rubberized for a firm and comfortable hold, while small serrations on the blade create a better grip for more precise cutting. The curved metal tab on one handle serves as a bottle opener, and the other can be used to lift sharp lids from cans. The small serrations between the handles can be used for cracking open nuts. This style can be taken apart for washing and sharpening. Always dry thoroughly after cleaning to avoid any possible rust spots.



Kitchen Shears

art.	Length	Lb
18272-00	7 1/4"	0.10

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

art.	Length	Lb
18273-00	8 3/8"	0.59

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

art.	Length	Lbs
18274-00	7 7/8"	0.49

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.



Poultry Shears

art.	Length	Lb
18261-00	9 1/2"	0.84

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.



Poultry Shears

art.	Length	Lb
18263-00	10"	0.38

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

art.	Length	Lbs
18275-00	10 1/2"	0.25

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.



Seafood Shears, Red Handle

art.	Width	Length	Lb
18278-00	3 1/8"	7 1/8"	0.11

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.





Sausage Slicer, Goliath

art.	Width	Length	Ht.	Lbs
A4982538	8 3/8"	15 1/8"	5 1/2"	7.43

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".



Salami Slicer

art.	Width	Length	Ht.	Lbs
A4982103	6 1/8"	11"	4"	1.48

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 2 1/4".



Girolle Cheese Scraper, Wood Base

art.	Dia	Lbs
48281-22	8 3/8"	1.5

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.



Girolle Cheese Scraper Cover, Plastic

art.	Dia	Ht.	Lbs
48281-23	5 7/8"	4"	0.4

Plastic cover for the Paderno World Cuisine Girolle Cheese Scraper, item #48281-22.



Cheese Wire Cutter, Stainless Steel

art.	Width	Length	Lbs
48282-21	8 1/4"	8 3/4"	0.2
A48282AA	Replacement Wires, Set of 10		0.3

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



Cheese Wire Slicer, Stainless Steel

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

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





Egg Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
42588-01	3 1/8"	5"	1 3/4"	0.3

This egg slicer is made of aluminum with stainless steel wires. Spacing is 1/4".



Egg Slicer, Plastic

art.	Width	Length	Ht.	Lbs
42588-00	3 1/8"	8 1/4"	1 3/4"	0.2

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



Egg Cutter, Stainless Steel

art.	Dia	Length	Lbs	Wedges
42597-00	2½"	8¼"	0.2	6

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



Egg Topper, Stainless Steel

art.	Dia	Length	Lbs
42595-01	1¼"	4¾"	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 Topper, Stainless Steel

art.	Ht.	Lbs
A4982331	6⅛"	0.3

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.



Sea Urchin Cutter, Stainless Steel

art.	Dia	Length	Lbs
48286-68	2¾"	9"	0.4

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.

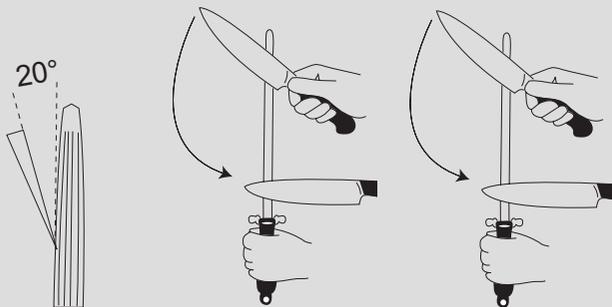


Accordion Spiral Slicer

art.	Width	Length	Ht.	Lbs
A4982102	4"	11"	6"	2.23

Made of 100% stainless steel, this slicer creates accordion cuts from potatoes, zucchini, squash, carrots, cucumbers, black radishes and long turnips to create spiral fries, or for impressive presentations.

- First pierce vegetable with the stainless steel rod.
 - Secure the suction base to a working surface.
 - Release the thumb-operated spring to adjust the length of the threaded axle to the length of the vegetable.
 - Place the vegetable onto the wheel with prongs.
 - Insert the wooden skewer into the hole in the vegetable through the small opening at the top of the straight blade.
 - Begin turning the handle clockwise.
 - Elongate spirals along the skewer before cooking.
- The unit comes with a pack of 100, 12" wooden skewers and a stainless steel, 9" piercing rod.



INCLINATION VALUE

Blade Width (l)	Height of inclination (h)
7/8"	1/4"
1 1/2"	5/8"
2 3/8"	3/4"
3 1/8"	7/8"
3 7/8"	1 1/8"
4 3/4"	1"

SHARPENING

Sharpening steel and stone, two indispensable utensils for the knives' good maintenance. To operate a correct sharpening a constant angle of 15°-20° must be kept between the blade and the sharpening utensils during the operation.

SHARPENING STEEL

The sharpening steel is useful to correct and maintain a knife's edge. It readjusts the molecules that are the basis of the cutting edge that have been shifted by use. Traditional sharpening steels are round-shaped, though many chefs use oval-shaped steels because the wider size allows for a more efficient sharpening movement. The diamond sharpening steel is particularly recommended for knives with a blunt edge because it can renew the flat end with just 6 to a maximum of 10 movements.

ABRASIVE STONE

The best sharpening is done by using an abrasive stone that is usually composed of aluminum oxide or silicon carbide. The stone must absolutely be rinsed in water before use in order to guarantee its lubrication during work. There are three types of stone that are used depending on the condition of the blade (coarse, medium or fine): a stone with fine grain (1000 grit) is used to improve sharpness, while a coarse grain (300 grit) is used for a knife that has completely lost its sharpness.

Sharpening procedure

Place the abrasive stone with its non-slip rubber support and on a work surface. Choose the sharpening angle (for commonly used kitchen knives 15°-20°). Move the stone along the blade with a continuous, circular or alternate movement, carefully maintaining the same sharpening angle and always keeping the blade in touch with the stone surface.

TOOLS AND UTENSILS



Round Sharpening Steel

art.	Length	Lbs
18235-26	10 1/4"	1

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 7/8"	1.2

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



Sharpening Stone

art.	Width	Length	Ht.	Lbs	grit
18251-02	2 3/4"	8 1/4"	1 1/8"	0.8	600/fine

This sharpening stone, made of silicone carbide, can refurbish knives with small nicks, as well as simply sharpen the blade. The fine grain transforms dull blades into razor sharp edges while the coarse grain reconstitutes a damaged edge.



Sharpening Stone

art.	Width	Length	Ht.	Lbs	grit
18251-01	2 3/4"	8 1/4"	1 1/8"	0.8	240/coarse



Knife Sharpener

art.	Length	Lbs
18255-00	10"	2.1

While sharpening knives, maintaining the right angle usually requires some effort and a fair amount of practice. This manual sharpener solves it all by providing a preset angle for flawless and effortless sharpening.



Salami Pricker

art.	Dia	Lbs
42523-00	2 3/4"	2.2

After sausage casings are stuffed with meat, air pockets often form and can eventually fill with grease. This standard butcher shop tool eliminates these air pockets by making piercings that allow the release of oil, helping to avoid lumps and unevenness in the finished product.



Pickle Decorating Knife

art.	Length	Lbs
48280-57	8 7/8"	0.2

This garnishing knife has eight blades made of stainless steel. Each is 3/8" long.



Magnetic Knife Rack

art.	Length	Lbs
48032-30	11 7/8"	0.7
48032-45	17 3/4"	0.9
48032-60	23 3/8"	1.2



Stainless Steel S-Shaped Meat Hook

art.	Dia	Length	Lbs
42524-06	1/8"	2 3/8"	0.1
42524-08	1/8"	3 1/8"	0.1
42524-10	1/8"	4"	0.1
42524-12	1/8"	4 3/4"	0.1
42524-14	1/4"	5 1/2"	0.1
42524-16	1/4"	6 3/8"	0.2
42524-18	1/4"	7 1/8"	0.2
42524-20	3/8"	7 7/8"	0.4
42524-22	3/8"	8 3/4"	0.4
42524-30	1/2"	11 7/8"	1.0

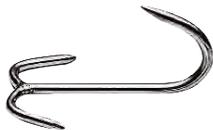
They are constructed of stainless steel. They are staples in all butcher shops and meat departments. They are used in industrial smokers, butchering houses and are professional quality. They are primarily used to hang meat.



Swiveling Meat Hook, Stainless Steel

art.	Dia	Length	Lbs
42505-21	3/8"	8 3/8"	0.5
42505-24	3/8"	10 1/4"	0.5
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.



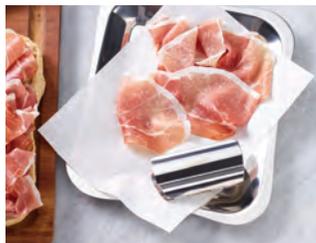
Anchor Meat Hook, Stainless Steel

art.	Dia	Length	Lbs
42507-12	1/4"	5"	0.2



Ham Holder, Marble Base

art.	Width	Length	Ht.	Lbs
41583-00	17 3/4"	9 1/2"	5 7/8"	22.7



Ham Tongs, Stainless Steel

art.	Width	Length	Lbs
42510-00	2 3/8"	4 3/8"	0.13

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.



Ham Boning Knife

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

This standard butchering tool was designed to remove the bone from the hind leg of pork. The sharp edge is located at the tip of the curved, slightly-arched blade, making it easier to chisel out bones along the meat's grain. The blade is made of stainless steel and the handle is made of polypropylene.



Larding Needle, Stainless Steel

art.	Length	Lbs
42514-20	7 7/8"	0.2

This stainless steel needle is used to thread bacon and vegetables through large cuts of meat.



Trussing Needle, Stainless Steel

art.	Length	Lbs
42516-20	7 7/8"	0.1

This stainless steel needle is used for tying poultry for cooking, allowing the bird to keep its shape and roast evenly.



Meat Pounder, 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.



Meat Pounder, Aluminum

art.	Length	Lbs
42508-00	12 1/2"	1.3

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



Meat Pounder, Stainless Steel

art.	Dia	Length	Lbs
42503-10	4 1/8"	8"	2.2



Meat Pounder, 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.



Meat Hammer, Aluminum

art.	Width	Length	Lbs
42508-01	2 3/4"	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.



Bone Saw

art.	Length	Ht.	Lbs
48231-40	15 3/4"	5 5/8"	1.9

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.



Horizontal Sausage Stuffer, 3.1 Qts

art.	Dia	Width	Length	Qts	Lbs	
A4982148	6"	4 3/8"	7 1/2"	3.1	11.22	Cylinder
			11 1/2"			Frame
					11.22	Overall
A4982157	Handle for Stuffer				1.00	
A4982160	Silicone Gasket for Stuffers				1.00	
A4982162	Valve and Spring				1.00	
A4982163	Piston with Gasket				1.00	

This hand-cranked sausage stuffer comes with three plastic funnels (7/16" (10 mm), 13/16" (20 mm) and 1-3/16" (30 mm)) that are used to fill casings with stuffing. The stainless steel cylinder rests horizontally within a red epoxy steel frame that can be clamped down to most worktops for stability during use. The unit can be disassembled for thorough cleaning, however only the cylinder and funnels are dishwasher-safe. Wash all other components by hand after each use and dry thoroughly. Store in a cool, dry place. The red frame is cadmium-free.



Vertical Sausage Stuffer, Stainless Steel, Two-Velocity

art.	Dia	Width	Length	Ht.	Qts	Lbs	
A4982149	6 3/4"	8 1/2"	12 1/2"	22 1/4"	5 1/4	23.70	Cylinder
			11 1/2"				Base
							Overall
A4982159	Handle for Stuffer				1.00		
A4982160	Silicone Gasket for Stuffers				1.00		
A4982162	Valve and Spring				1.00		
A4982164	Piston with Gasket				1.00		

This heavy-duty, hand-cranked sausage stuffer is made of stainless steel and comes with four plastic funnels (7/16" (10 mm), 13/16" (20 mm), 1-3/16" (30 mm) and 1 9/16" (40 mm)) that are used to fill casings with stuffing. Its two-velocity mechanism makes it particularly well-suited for both soft and dense fillings. The stainless steel cylinder is positioned vertically within the stainless steel, free-standing frame. The unit can be disassembled for thorough cleaning, however only the cylinder and funnels are dishwasher-safe. Wash all other components by hand after each use and dry thoroughly. Store in a cool, dry place.



Plastic Funnels, Set of 4

art.	Length	Lb
A4982152	8"	1.0

Funnel set of fits sausage stuffers A4982148 and A4982149. 7/16" (10 mm), 13/16" (20 mm), 1-3/16" (30 mm) and 1 9/16" (40 mm).



Funnel Attachment, Stainless Steel

art.	Dia	Lb
A4982153	1/2" - 12mm	1.0
A4982154	13/16" - 20mm	1.0
A4982155	13/16" - 30mm	1.0
A4982156	19/16" - 40mm	1.0

Replacement funnel fits sausage stuffers A4982148 and A4982149.



Meat Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
49971-25	20 1/2"	26 3/4"	20"	72.75

Made of aluminum with steel parts and a black finish, this slicer permits rapid cleaning and meets the most demanding sanitation requirements. This unit is fully hand-operated and does not need to be connected to the mains. The blade sharpener is built-in for effective and sharp cutting. Equipped with protection ring around its blade to CE standards, this is a sturdy, long-lasting and effective slicing unit. Blade diameter is 9 7/8in. Cut thickness range is 0-2.3mm; 8 cutting positions.



Meat Slicer, Aluminum

art.	Width	Length	Ht.	Lbs
49972-30	23 5/8"	28 3/8"	29 1/8"	100.3

Made of aluminum with steel parts and a black 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 7/8in. Cut thickness range is 0-2.5mm; 9 cutting positions.



Meat Slicer Stand with Wheels, Aluminum

art.	Ht.	Lbs
49971R00	31 1/2"	101.00

Cast aluminum stands for meat slicers #49971-25 and #49972-30. The stand sits on casters and can be easily moved for cleaning or location changes.



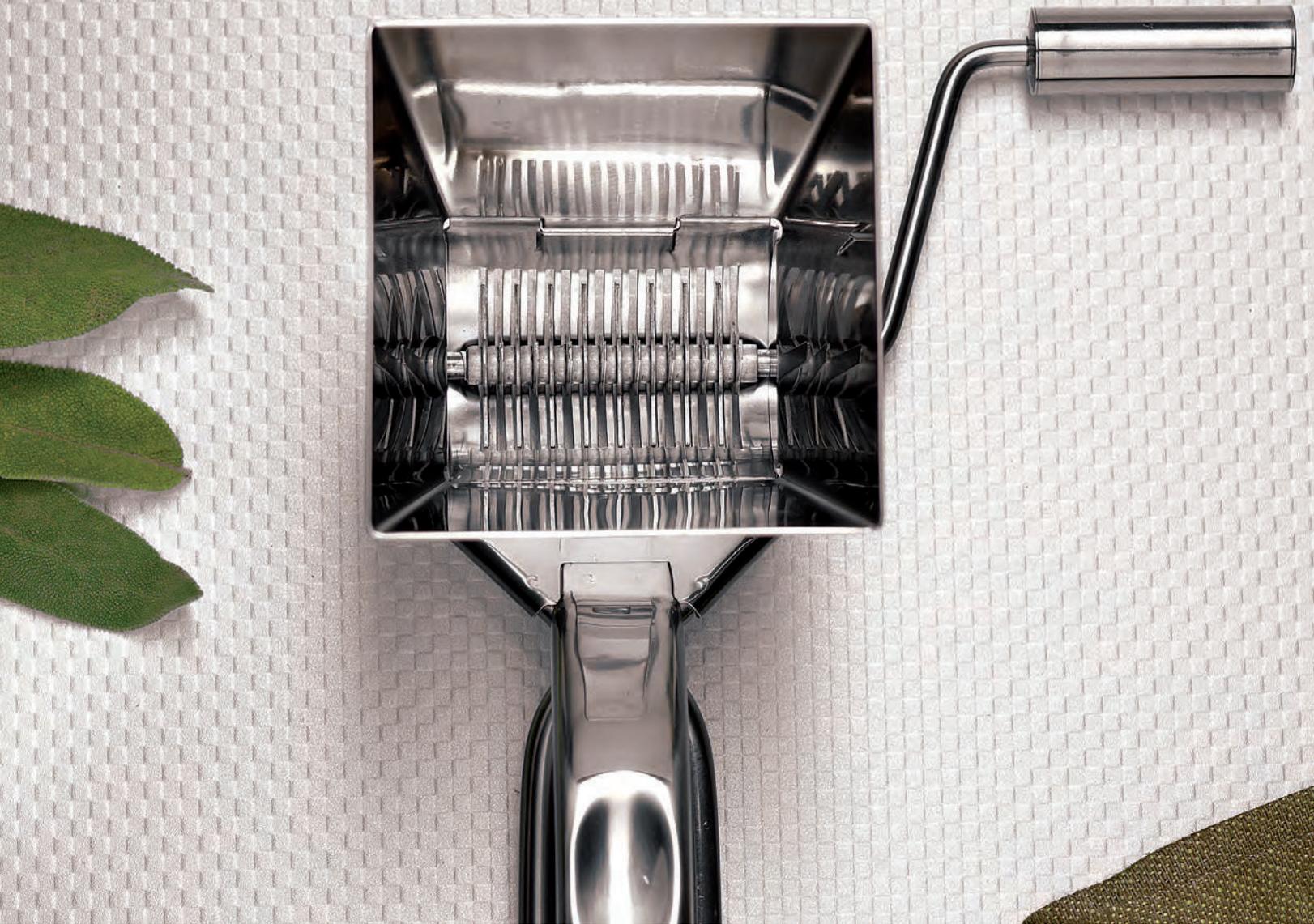
Meat Slicer Stand, Aluminum

art.	Width	Length	Ht.	Lbs
49971P25	12 7/8"	16 3/8"	31 1/2"	94.8
49972P30	15 3/4"	19 3/4"	31 1/2"	101.4

Stationary cast aluminum stands for meat slicers. Stand #49971P25 pairs with slicer #49971-25 and stand #49972P30 pairs with slicer #49972-30.



Milling

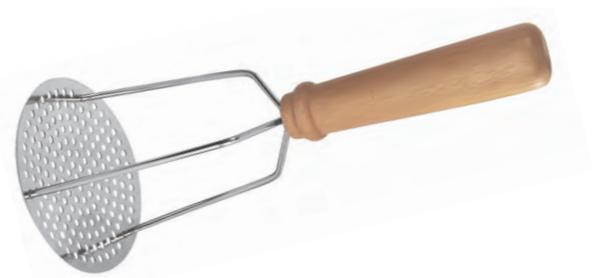


Herb Mill, Stainless Steel

art.	Width	Length	Ht.	Lbs
42558-00	2¾"	8½"	2⅞"	0.5

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





Potato Masher, Stainless Steel

art.	Dia	Length	Lb
A4982127	3¾"	9¼"	0.26

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.



Spaetzle Maker, Stainless Steel

art.	Width	Length	Ht.	Lbs
49844-01	4¾"	12¾"	4½"	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.



Potato Masher, Stainless Steel

art.	Dia	Lbs
48278-31	10¾"	0.3

This simple and efficient manual ricer will quickly smash cooked vegetables.



Potato Masher, Stainless Steel

art.	Length	Lbs
48278-87	10¼"	0.3



Potato Ricer, Stainless Steel, with 3 Discs

art.	Dia	Lbs
42566-03	3¾"	0.6

This stainless steel hinged potato ricer compresses and turns cooked, peeled vegetables into purees. Equipped with 3 discs: fine, medium and coarse.



Tomato Juicer, Manual

art.	Ht.	Lbs
42576-00	19¾"	8

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



Food Mill, Tin, #3

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

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



42575-90
1/32"
(1mm)



42575-91
1/16"
(1,5mm)



42575-92
5/64"
(2mm)



42575-93
1/8"
(3mm)



42575-94
5/32"
(4mm)



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 10¼" to 24" receptacle.





Food Mill, Stainless Steel, #3

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

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



42574-90
1/32"
(1mm)



42574-91
1/16"
(1.5mm)



42574-92
5/64"
(2mm)



42574-93
1/8"
(3mm)



42574-94
5/32"
(4mm)



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

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

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

TOOLS AND UTENSILS



Food Mill, with 1.5, 2,4mm Sieve

art.	Dia	Ht.	Qts	Lbs
42571-20	7 7/8"	3"	2 3/8	1



Food Mill, with 1.5, 2,4mm Sieve

art.	Dia	Ht.	Qts	Lbs
42572-24	9 1/2"	3 1/2"	3 1/2"	1.8

Due to their sizes and outputs, these food mills are designed for small quantities and fit onto pans smaller than 8 3/8" in diameter. They are made of stainless steel and come with three cutting plates. The 7 3/8" food mill output is approximately 1 Lb per minute and 1.5 Lbs for the 9 1/2".



Red Fruit Mill, Stainless Steel

art.	Dia	Lbs
12638-20	7 7/8"	1.0

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. It is constructed of heavy-duty stainless steel.



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

art.	Dia	Ht	Lbs
42577-39	14"	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	5/32"	perforations	1.8

This 15 quart mill has an output of approximately 24 pounds per minute and is suitable for a restaurant serving up to 200 guests. The diameter is 15 3/8" and the height is 31 1/2". The sieve diameter is 7 7/8". A 50 quart stock pot is the best choice for a receptacle. This food mill is made of tinned steel.

Food Mill, Spare Parts

art.	Description	Lbs
A42577AB	Pair of Holding Springs	0.7
A42577AC	Conical Funnel	3.0
A42577AD	Shaft & Scraper	1.2
A42577AE	Central Spiral Spring	0.3
A42577AF	Splatter Protection Ring	2.0
A42577AG	Straddling Bar	1.0
42577-99	Handle	1.0
A42577AA	Stand Only	20.0

Graters



Soft & hard cheese.



Citrus, lemon.



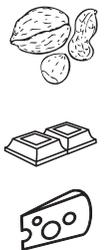
Vegetables, onion & garlic.



Chocolate.



Nuts, pepper & garlic.



Grater, stainless steel, non-slip handle

art.	Dim.	L. handle	Lbs	art.	Dim.	L. handle	Lbs	art.	Dim.	L. handle	Lbs
42560-01	1½" x 8¾"	15½"	0.4	42560-02	1½" x 8¾"	15½"	0.4	42560-03	1½" x 8¾"	15½"	0.4



Grater, stainless steel, non-slip handle

art. 42560-04 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-05 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-06 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4



Grater, stainless steel, non-slip handle

art. 42560-07 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-08 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4

art. 42560-09 Dim. 3" x 5¼" L. handle 11¾" Lbs 0.4



Automatic Grater

art.	Dia	Ht.	Oz	Lb
48295-10	3"	6½"	12.6	0.79



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).



4-Way Grater, Stainless Steel

art.	Width	Length	Ht.	Lbs
42569-04	3¼"	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.



Rotary Cheese Grater, Stainless Steel

art.	Width	Length	Ht.	Lbs
A5100020	2½"	7½"	3¾"	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 2½"x2½". Dishwasher-safe.



Cheese Grater Box with Drawer, Beechwood

art.	Width	Length	Ht.	Lbs
A4982208	5¾"	9½"	2¾"	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	3¾"	7½"	2¾"	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.



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.



Cheese Fork with Wood Handle

art.	Width	Length	Lbs
A4982207	1"	5"	0.1

This double-pronged stainless steel cheese fork is 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.



Truffle Slicer, Serrated, Stainless Steel

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

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



Truffle Slicer, Serrated, Olivewood

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

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



Truffle Slicer, Stainless Steel

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

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



Truffle Slicer, Olivewood

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

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



Truffle Shaver, Stainless Steel

art.	Width	Length	Lbs
48237-00	3 3/8"	6 5/8"	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.



Truffle Jar

art.	Width	Length	Ht.	Lbs
48237-99	2 3/4"	3"	3"	0.23

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.



Nutmeg Grater, Beechwood

art.	Width	Length	Lbs
A4982346	2 1/2"	5 7/8"	0.5

This heavy-duty mill allows for only the most necessary quantities of nutmeg to be grated when needed, preserving fresh flavor for sweet or savory dishes. Easy to use, it grates by turning the top clockwise. The base unscrews to load the nutmeg, and additionally offers a convenient storage place.



Nutmeg Grater, Stainless Steel

art.	Dia	Length	Lbs
42556-00	1 3/4"	5 3/8"	0.1

This halved cylindrical grid provides an appropriate working area for nutmeg, which is best when freshly grated.



Kali Apple Peeler

art.	Description	Lbs
49834-00		4.3

Spare Parts

49834-02	"L" Slicing Blade, S/S	0.1
49834-AA	3-Prong Spindle, S/S	0.1
49834-01	Complete Peeler	0.2
49834-AD	Cam	0.1
49834-AH	Flat Spring	0.1

This apple peeler/corer/slicer has a carbon steel arched blade and an L-shaped stainless steel blade. It is constructed on an epoxy steel frame. The machine always cores and has the option to either peel and/or slice. It takes approximately 15 seconds to prepare an apple or pear.



Silicone Garlic Peeler, Set of 2

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



Avocado Slicer, Stainless Steel

art.	Length	Lbs
48286-62	9 1/2"	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.



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.



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.



Harp Vegetable Peeler

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



Potato Peeler, Stainless Steel

art.	Length	Lbs
48278-34	7 5/8"	0.2



Swivel Peeler, Stainless Steel

art.	Length	Lbs
48278-52	8 1/4"	0.2



Melon Baller, Stainless Steel

art.	Dia	Length	Lbs
48278-35	1"	7 1/8"	0.2



Wide Peeler, Stainless Steel

art.	Length	Lbs
48278-53	7 1/8"	0.2



Double Fish Scaler

art.	Length	Lbs
48280-37	8 7/8"	0.5

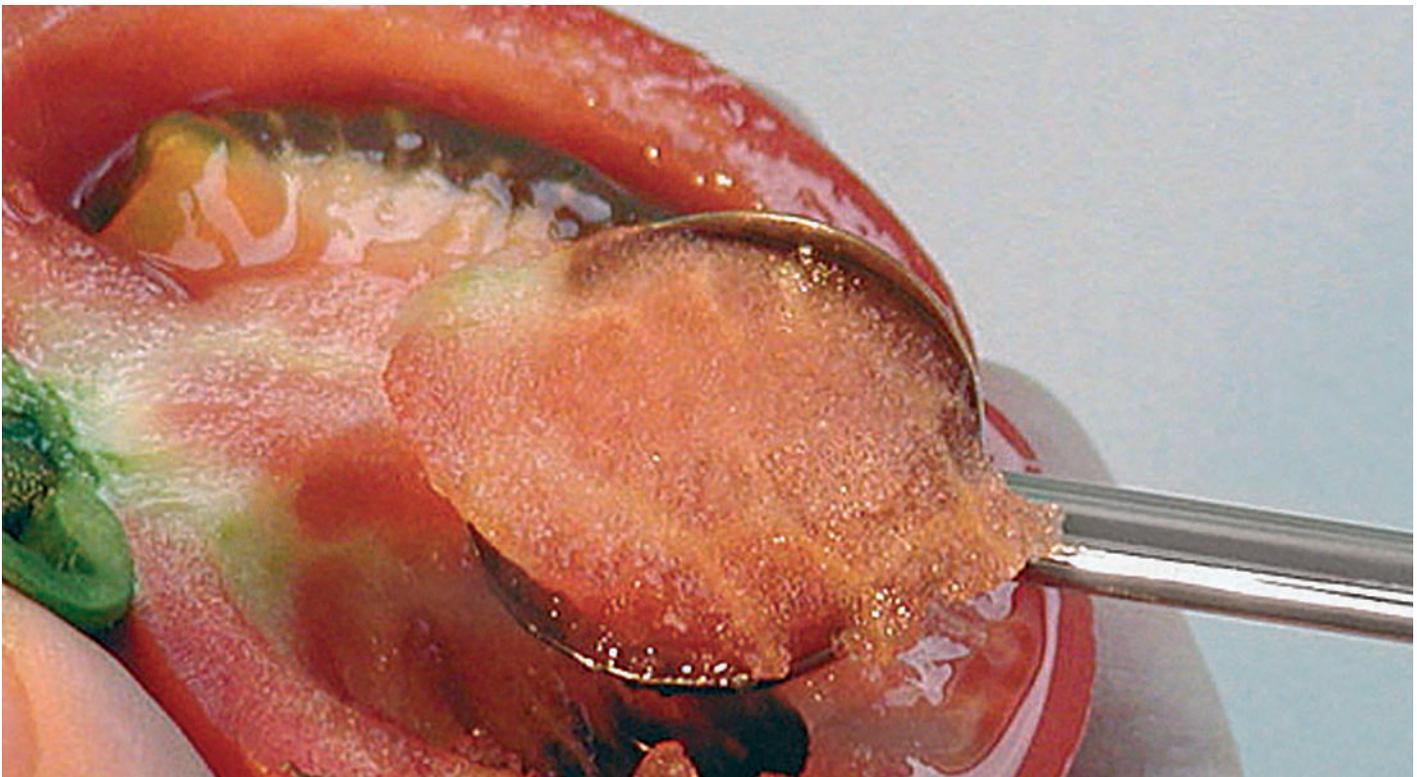
This clever fish scaler has a double blade with serrated edges on one side and a sharp knife on the other. The position of the lower pointy, slanted knife secures the fish with the bottom part of the scaler, making the cut precise and fast. It is made of stainless steel with a polypropylene handle.



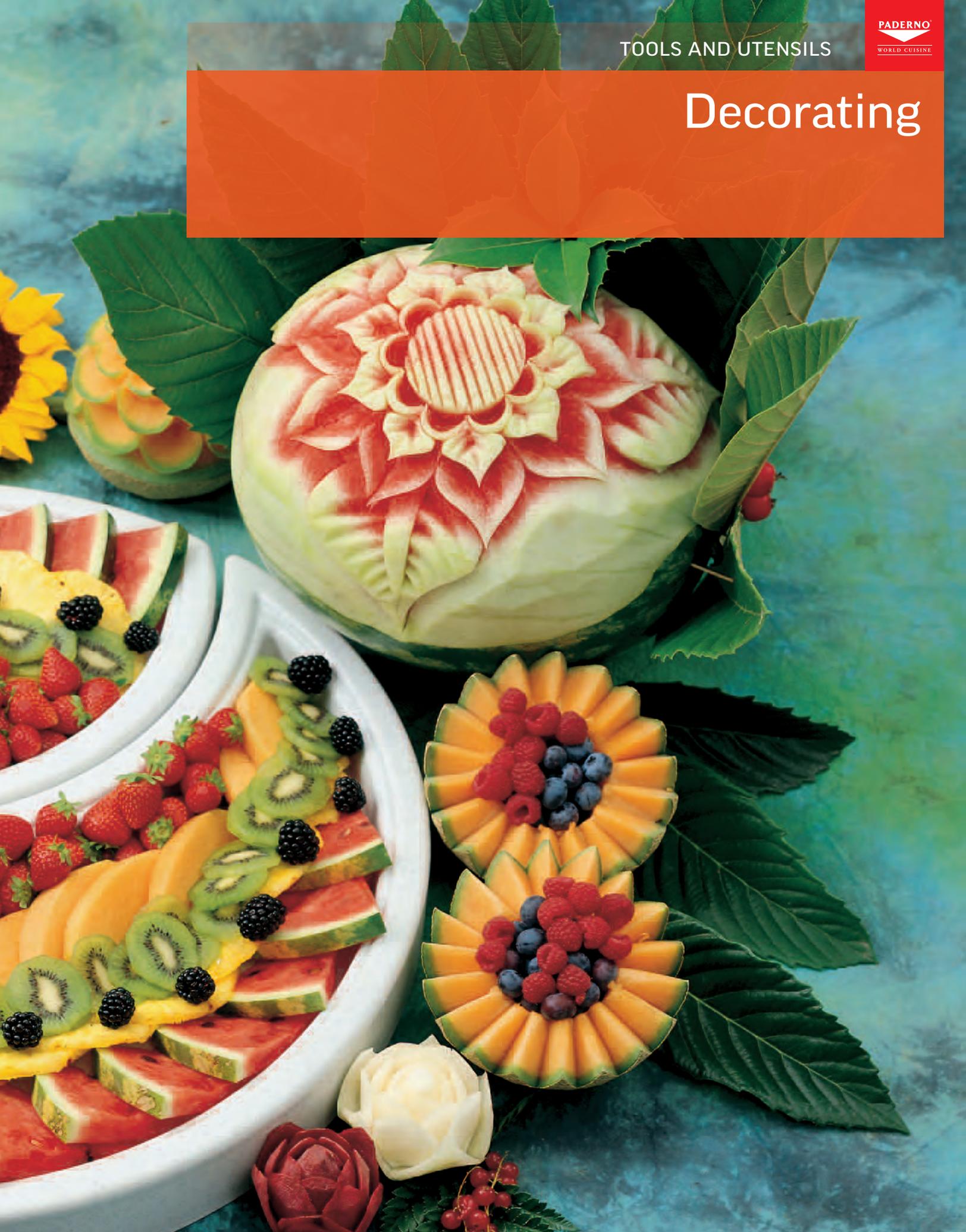
Single Fish Scaler

art.	Length	Lbs
48280-38	9 1/2"	0.2

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



Decorating



TOOLS AND UTENSILS



Decorating Tool Set, 26 Pieces

art. 48286-01 **Lbs** 2.8

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.

Decorating Tool Set, 22 Pieces

art. 48286-13 **Lbs** 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.

Decorating Tool Set, 18 Pieces

art. 48286-03 **Lbs** 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.



Drawing Spoon Drop, Set of 2

art.	Width	Length	Lbs	
A4982104	1½"	8¾"	0.15	Big
	1"	7¾"		Small

Bring your creativity to life with this fun duo! Simply dip the spoon in a sauce or coulis, hold it vertically over your plate, and draw. Use the small spoon to dot or swirl chocolate, caramel or coulis on your desserts, or the big spoon for savory sauces on entrees. The set of two spoons is made of stainless steel. The overall length of the large spoon is 8¾" and the bowl measures L 2¾" x W 1½". The size of the opening is ¼". The overall length of the small spoon is 7¾" and the bowl measures L 2" x W 1". The size of the opening is 1/16".



Sauce Holder for Spoon Drop Set

art. A4982106

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



Straight Leaf Cutters, Stainless Steel, Set of 3

art.	Width	Length	Ht.	Lbs	
A4982131	1½"	2¾"	2½"	0.28	Small
	1½"	3½"	2½"	0.28	Medium
	2"	4½"	2½"	0.28	Large

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



Curved Leaf Cutters, Stainless Steel, Set of 3

art.	Width	Length	Ht.	Lbs	
A4982130	1¼"	2¾"	2½"	0.28	Small
	1½"	3½"	2½"	0.28	Medium
	2"	4½"	2½"	0.28	Large

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



Fresh Mayonnaise Maker

art.	Width	Length	Ht	Qts	Lbs
48294-12	5 $\frac{3}{8}$ "	6 $\frac{3}{8}$ "	14 $\frac{1}{2}$ "	1.7	2.9

Mayonnaise results from the emulsion between egg yolks and oil. The egg yolk fixes the oil and acts as the link and support element. A robust and regular mixing and whipping is needed to develop the mayonnaise and its mass. This cleverly designed churner is the perfect machine for creating fresh mayonnaise. Simply collect all ingredients in the glass container and slowly pour the needed oil through the upper funnel. Effortless crank spinning will guarantee a delicious emulsion.



Fresh Butter Maker

art.	Width	Length	Ht	Qts	Lbs
48294-01	4 $\frac{1}{2}$ "	4 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	1.7	4
A48294AA	Replacement Glass Jar				1

The butter churn creates fresh, home-made butter, which brings unparalleled taste to any dish. Cream is poured into the jar and rotated with the hand crank until it stiffens. Then the whey is discarded, the butter is rinsed with cold water and kneaded.



Butter Mold with Flower Imprint, Beechwood

art.	Width	Length	Ht	Oz	Lbs
48294-02	2 $\frac{1}{2}$ "	4 $\frac{3}{4}$ "	1 $\frac{5}{8}$ "	2 $\frac{7}{8}$	0.4



Butter Mold with Cow Imprint, Beechwood

art.	Width	Length	Ht	Oz	Lbs
48294-03	3 $\frac{1}{2}$ "	6 $\frac{1}{4}$ "	2"	4 $\frac{1}{2}$	0.7



Butter Mold with Double Flower Imprint, Beechwood

art.	Width	Length	Ht	Oz	Lbs
48294-04	3 $\frac{3}{4}$ "	8 $\frac{1}{4}$ "	2 $\frac{1}{4}$ "	8 $\frac{7}{8}$	1



Butter Mold, Assorted Designs, Beechwood

art.	Width	Length	Ht	Cap. Lb	Lbs
A4982276	3 $\frac{1}{2}$ "	4 $\frac{3}{4}$ "	1 $\frac{1}{2}$ "	$\frac{1}{4}$	0.4

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



Wire Butter Slicer, Pack of 10

art.	Length	Lb
A4982129	12 7/8"	0.36

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



ABS Plastic Rice Scoop with 4 Attachments

art.	Lbs	Height	Lbs
42653-04	0.26 - 028	1 3/4"	0.5

This clever tool comes with four attachments of varying shapes, each about 3 3/4" in width, and with capacities ranging from 4.2 to 4.6 ounces. The shapes include a solid hemisphere, and an oval, pentagon and pyramid with indented tops to hold sauces. The attachments easily assemble and disassemble for a quick change in presentation or cleaning. The handle measure 4 1/2".



Set of 10 Assorted Cappuccino Stencils

art.	Dia	oz	Lbs
47859-01	3 3/4"	0.2	0.1

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image, from stars to dolphins.



Set of 10 Fun Cappuccino Stencils

art.	Dia	oz	Lbs
47859-02	3 3/4"	0.2	0.2

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each has a different image.



Set of 4 Assorted Holiday Cappuccino Stencils

art.	Dia	oz	Lbs
47859-03	3 3/4"	0.2	0.1

Create beautiful patterns in the foam used when making cappuccino. The stencil is gently placed over the coffee cup while cocoa or any other type of powdery confection is shaken on top. The result is beautiful and creates an impressive display commonly found in boutique coffee shops. Each stencil has a different image.



Straining



Strainer, Stainless Steel

art.	Dia	Length	Lbs
12622-07	2¾"		0.1
12622-10	4"		0.1
12622-12	4¾"		0.2
12622-14	5½"		0.3
12622-16	6¼"	6½"	0.4
12622-18	7½"	6½"	0.4
12622-20	7⅞"	6½"	0.5
12622-23	9"	10½"	0.9
12622-26	10¼"	10½"	0.9

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.



Double Mesh Strainer, Stainless Steel

art.	Dia	Length	Lbs
12633-16	6¼"	6½"	0.4
12633-18	7½"	6½"	0.5
12633-20	7⅞"	6½"	0.6
12633-23	9"	10½"	0.9
12633-26	10¼"	10½"	1.0

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.



Oblong Strainer, Stainless Steel

art.	Dia	Length	Lbs
12630-22	8 $\frac{5}{8}$ "	7 $\frac{1}{8}$ "	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.



Double Mesh Strainer, Reinforced, Stainless Steel

art.	Dia	Length	Lbs
12635-23	9"	10 $\frac{5}{8}$ "	1.2
12635-26	10 $\frac{1}{4}$ "	10 $\frac{1}{4}$ "	1.4
12635-30	11 $\frac{7}{8}$ "	17 $\frac{3}{8}$ "	1.5
12635-35	13 $\frac{3}{4}$ "	17 $\frac{3}{8}$ "	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.



Colander, Long-Handled, Stainless Steel

art.	Width	Ht.	Qts	Lbs
11926-22	8 $\frac{5}{8}$ "	4 $\frac{3}{4}$ "	2 $\frac{7}{8}$	1.1
11926-26	10 $\frac{1}{4}$ "	5 $\frac{1}{2}$ "	4 $\frac{1}{4}$	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.



Strainer, Stainless Steel, Granular Size

art.	Dia	Lbs
41925-14	5 $\frac{1}{2}$ "	0.2
41925-16	6 $\frac{1}{4}$ "	0.3
41925-18	7 $\frac{1}{8}$ "	0.7
41925-20	7 $\frac{7}{8}$ "	0.9
41925-22	8 $\frac{5}{8}$ "	1.0
41925-24	9 $\frac{1}{2}$ "	1.1
41925-26	10 $\frac{1}{4}$ "	1.1

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.



Chinois Stand, Stainless Steel

art.	Dia	Ht	Lbs
A4982322	7 $\frac{3}{8}$ "	11 $\frac{1}{8}$ "	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.



Mesh Bouillon Strainer, Stainless Steel

art.	Dia	Lbs
11929-20	7 $\frac{7}{8}$ "	1.0
11929-24	9 $\frac{1}{2}$ "	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, Stainless Steel

art.	Dia	Lbs
11932-20	7 $\frac{7}{8}$ "	1.2
11932-24	9 $\frac{1}{2}$ "	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.



Wood Pestle

art.	Overall Width	Overall Length	Barrel Length	Lb
A4982140	2¾"	11¾"	6¾"	0.75

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.



Round Strainer, Stainless Steel Mesh, Composite Rim

art.	Dia	Length	Lbs
12941-07	2¾"	4¾"	0.1
12941-10	3⅞"	4¾"	0.2
12941-12	4¾"	6¾"	0.2
12941-14	5½"	6¾"	0.3
12941-16	6¼"	6¾"	0.3
12941-18	7"	6¾"	0.4
12941-20	7⅞"	6¾"	0.4
12941-23	9"	10½"	0.6
12941-26	10¼"	10⅞"	0.7

This traditional, round strainer allows for the rapid and efficient draining of liquids from food. Durable and easy to clean, the mesh is made of stainless steel and the frame is constructed of composite materials that are heat-resistant to 450°F. Dishwasher-safe.



Composite Conical Colander

art.	Dia	Height	Qts
12950-32	12⅞"	6¼"	8¼
12950-40	17¾"	7⅞"	12½

The conical colander allows for the rapid and efficient draining of liquids from food. Durable and easy to clean, it is constructed of composite materials and is virtually unbreakable. It is heat-resistant to 450°F and dishwasher-safe.



Oblong Strainer, Stainless Steel Mesh, Composite Rim

art.	Dim.	Length	Lbs
12932-22	8⅞"x7¼"	17⅞"	0.4
12932-26	10¼"x8¼"	18½"	0.5

This oblong strainer allows for the rapid and efficient draining of liquids from food. Its elongated shape, combined with the long stay-cool handle, make it easy to rest over large containers for ease of use. Durable and easy to clean, the mesh is made of stainless steel and the frame is constructed of composite materials that are heat-resistant to 450°F. Dishwasher-safe.



Vegetable Strainer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11927-24	9½"	4¾"	3⅞	2.0
11927-32	12½"	6¼"	9¼	2.5
11927-36	14⅞"	7¼"	13½	2.9
11927-40	15¾"	7⅞"	18	3.6

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



Tea Strainer, Stainless Steel

art.	Dia	Lbs
41931-08	3⅞"	0.1

This fine mesh tea strainer works in seconds. Durable and easy to clean, it is made of stainless steel.



PA⁺
plus



Quarter Segment Pasta/Rice Strainer Insert

art.	Width	Height	Lbs
12992-36	8¼"	9"	1.2
12992-40	9¼"	10½"	1.4

The ¼ segment strainer insert is perfect for the chef preparing up to four different types of pasta or rice at once. Each segment has its own handle for easy lifting and straining, and three legs that will sit evenly on worktops. Durable and easy to clean, the mesh is made of stainless steel and the frame is constructed of composite materials and is heat-resistant to 450°F. It is dishwasher-safe.

Pasta Strainer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11924-18	7½"	4¾"	3	1.2
11924-20	7¾"	4¾"	3¾	1.4
11924-22	8¾"	5½"	5¼	1.6
11924-24	9½"	5½"	6¾	1.7
11924-28	11"	5¾"	9¾	1.9

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



Colander for Deep Fryer, Stainless Steel

art.	Dia	Height	Lbs
41930-39	16¼"	7¾"	3.3

The Deep Fryer Colander is used to drain fat from deep-fried foods. It is single-handed with an 8¼" bowl that clips securely beneath the colander to catch hot oils, while maintaining food crispy.



Manual Salad Dryer, 5 1/4 Gallon

art.	Dia	Ht.	Lbs
A4988820	17"	14½"	11.0

Spare parts

A49888AA	Lid with Gears Only	6.0
A49888BB	Inner Basket Only	2.6

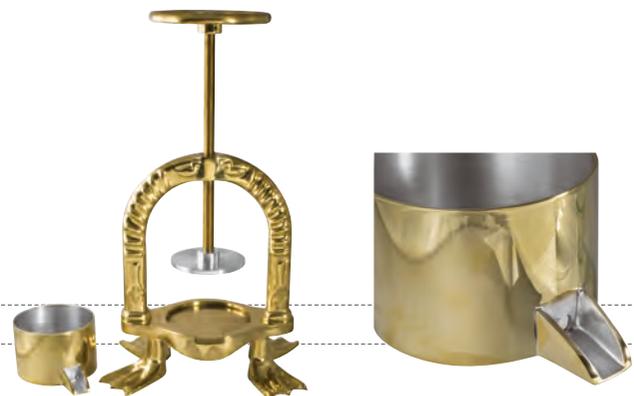
The over-sized manual salad spin dryer has multiple gears to create a centrifugal force that pulls the greens to the basket's sides while water is flung out through the slots. The lettuce needs to be dried after washing to hold oil-based dressing. It is most efficient when used with about 10 pounds of 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.



Bronze Duck Press

art.	Height	Width	Lbs
A4982128	20½"	8"	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.



Pizza



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 Server, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18511-15	3½"	6½"	0.5



Pizza Knife, Stainless Steel, Polypropylene Handle

art.	Length	Lbs
48280-45	9"	0.4



Pizza Wheel, Stainless Steel

art.	Dia	Length	Lbs
48278-33	2¾"	8¼"	0.2



Pizza Wheel, Stainless Steel, Polypropylene Handle

art.	Dia	Length	Lbs
18324-10	4"	9½"	0.3



Pizza Cutter, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18324-00	4"	5"	0.2



Offset Pizza Scissors, Stainless Steel

art.	Length	Lbs
18276-00	10"	0.6



Pizza Lifter, Stainless Steel, Polypropylene Handle

art.	Width	Length	Lbs
18302-02	7½"	8¾"	1.3



Aluminum Pizza Peel, Short Handle

art.	Dia	Lbs
42826-32	12½"	1.4
42826-37	14½"	1.5
42826-41	16½"	1.7
42826-45	17¾"	1.8

TOOLS AND UTENSILS



Pizza Peel, Anodized, Aluminum Handle

art.	Dia	Length	Lbs
11701-02	12½"	59"	1.7
11701-06	14½"	59"	2
11701-10	16½"	59"	2.7
11701-13	17¾"	59"	3.3
11701-16	19¾"	59"	3.6



Pizza Peel, Wood

art.	Dia	Length	Lbs
41764-28	11"	49¼"	1.5
41764-33	13"	71"	1.8
41764-40	15¾"	71"	2.1



Pizza Peel, Slotted, Stainless Steel

art.	Dia	Length	Lbs
41737-23	9"	59"	2.2



Pizza Peel, Plain, Stainless Steel

art.	Dia	Length	Lbs
41738-23	9"	59"	2.3



Ash Shovel, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-21	8¼"	12¼"	68½"	2



Pizza Peel Holder, Stainless Steel

art.	Width	Ht.	Lbs
41769-00	15¾"	67¾"	31



Oven Scraper, Stainless Steel, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41768-22	9½"	4"	59"	2.1



Natural Bristle Oven Brush, Red Anodized Handle

art.	Width	Length	Overall L.	Lbs
41739-20	2½"	7¾"	59"	1.7



Brass Bristle Oven Brush, Red Anodized Handle

art.	Dia	Length	Lbs
41766-14	5½"	59"	1.6



Aluminum, Pizza Baking Screen

art.	Width	Length	Lbs
41734-60	15¾"	23¾"	2.6

Pizza screens can produce a more evenly baked crust by allowing air to circulate beneath the crust.



Stackable Dough Container, Polyethylene

art.	Width	Length	Ht.	Qts	Lbs
41762-07	15¾"	23¾"	2¾"	14.8	2.0
41762-09	15¾"	23¾"	3½"	20.0	2.3
41762-13	15¾"	23¾"	5½"	27.5	3.6

These stackable dough containers are used in professional kitchens to proof and store pizza dough. They are made of heavy-duty polyethylene and are dishwasher-safe. Pair with lid #41763-00.



Cover for Dough Container, Polyethylene

art.	Width	Length	Lbs
41763-00	15¾"	23¾"	1.5



Pan Gripper, Polypropylene Handle

art.	Width	Length	Lbs
18323-00	3½"	9"	0.5

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.





Heavy Duty Baking Pan, Blue Steel

art.	Dia	Ht	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	13"	1"	1.1

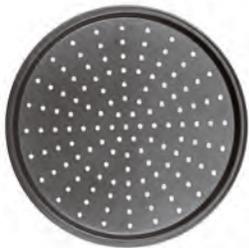
This round, blue steel pizza pan has a shallow depth and flared sides to promote browning of pizza and other dense dough. This pan comes unseasoned and will need a thin coat of oil and heating in an oven before use. Not dishwasher-safe.



Pizza Pan, Aluminized Steel

art.	Dia	Ht.	Lbs
11739-20	8"	1"	0.6
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!



Non-Stick Perforated Pizza Pan

art.	Dia	Ht	Lbs
41729-30	11 ⁵ / ₈ "	1/2"	0.7
41729-34	13 ³ / ₈ "	1/2"	0.9

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.



Aluminum Pizza Screen

art.	Dia	Lbs
41727-28	11"	0.4
41727-30	11 ³ / ₈ "	0.4
41727-33	13"	0.4
41727-36	14 ¹ / ₈ "	0.4
41727-40	15 ⁷ / ₈ "	0.4
41727-45	17 ⁷ / ₈ "	0.5
41727-50	19 ⁵ / ₈ "	0.5

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/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
A4982257	17 ³ / ₄ "	1 ⁷ / ₈ "	3.0
A4982258	19 ³ / ₄ "	1 ⁷ / ₈ "	3.8

This round board is constructed of Fir wood. Built with a handle for easy maneuvering, the board is slightly elevated, making it easy to pick up. Use to serve pizza, polenta, cheese, dried fruits, nuts and crackers directly on the board, or simply line with parchment. The board can be wiped clean with a damp cloth, or washed with mild soap and water. Dry thoroughly.



Healthy Cuisine



The new **Healthy Cuisine** collection by Paderno World Cuisine combines dozens of clever tools designed to transform healthy ingredients into an everyday enjoyment. In mere seconds, fresh fruits and vegetables are made over into original and unique cuts for festive presentations, and spectacular plates and buffet settings. Our line encompasses a variety of efficient and time-

saving tools that cover several needs in professional and home kitchens. They include: patented spiralizers that create endless noodles from fruits and vegetables, French mandolines that create crinkle and julienne cuts, swift fruit and vegetable peelers, innovative puree makers, potato waffle-cut makers, easy-to-use decorating tools, powerful corers, juicers, choppers and more.



Two-Blade Handheld Spiralizer

art.	Dia	Height	Lbs
A4982801	3 1/2"	4 1/2"	0.4

Constructed from BPA-free ABS plastic, this compact version of the countertop Spiralizers is perfect for the fast preparation of smaller meals or quick, last minute cuts to be used for garnishes. It includes two stainless steel blades and a spiked cover that can be used as a food pusher, keeping hands away from sharp blades. The flat blade creates beautiful 1/8" ribbons and spiral cuts, and the julienne blade produces 1/4" noodles and continuous strands. Each blade is housed in a plastic holder that easily locks into a container, which can later be used to hold prepared cuts. For added convenience, all pieces can be locked and stored together as one unit. All parts are top-rack, dishwasher-safe.





Folding Tri-Blade Spiralizer

- Features:
- Three original blades: 1/8" (3mm), 1/4" (6mm) and 1/8" (straight blade)
 - Disassembles easily for storage and cleaning
 - Sturdy blade plates and body are made of professional-quality ABS plastic

- Blades are made of cutlery stainless steel
- Standing dimensions: L 13 3/8" x W 4 3/8" x H 8 1/8"
- BPA-free, patent pending

art.	Width	Length	Ht.	Lbs
A4982802	5"	10 3/8"	4"	1.5



Angel Hair Blade

art.	Width	Length	Lbs
A49828F2	3 3/4"	4 7/8"	0.11

Made of ABS plastic with stainless steel blades, this blade has 5/64" (2mm) openings to produce fine strands from vegetables and fruits.



Spiral Vegetable Slicer, 3-Blade

art.	Width	Length	Ht.	Lbs
A4982799	5¾"	9¾"	8¾"	1.8

This 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. The slicer is made of plastic. It comes with 3 sets of blades with 1/8" (3mm), spacing, 1/4" (6mm) spacing and a straight blade for ribbon cuts.



Add-On Cuts for 3-Blade, Set of 3

art.	Width	Length	Ht.	Lbs
A4982793	3"	6"	4¾"	0.7

This set of new blades was designed to be used with the original Paderno World Cuisine Tri-Blade Spiral Slicer, model A4982799. It can be used with a wide range of fruits and vegetables, giving cooks endless options for savory and sweet dishes. More than just noodles and flat ribbons, this new trio offers an Angel Hair Blade for finer strands, a thicker Straight Blade to make cuts that are ideal for layered dishes, and a new Wavy Blade to create vegetables with ridges that hold sauces. The three new blades, plus the original three blades, can all be combined with the "c-cut" or "half-slice" techniques to increase versatility and to create endless dishes that reinvent classically high-carb, high-calorie meals into healthy delights. The blades included are: 5/64" (2mm) Straight Blade, 5/64" (2mm) Angel Hair Blade and a 5/64" (2mm) Wavy Blade. Includes a convenient storage box that houses three new blades. Sturdy blade plates and body are made of professional-quality ABS plastic and the blades are made of cutlery stainless steel. BPA-free. Top-rack dishwasher-safe.



Cleaning Brush

art.	Width	Length	Lbs
A498286B	¾"	7 1/8"	0.05

This double-sided cleaning brush was designed to keep hands away from sharp Spiralizer blades when cleaning. It features a standard flat side, similar to a toothbrush, that is excellent for general washing, plus an angled side with fewer bristles that is perfect for scrubbing corners and other hard-to-reach spots. The ergonomic handle is made of polypropylene, while the bristles are made of nylon that is firm enough to scrub with minor effort. Dishwasher-safe.



The new Paderno World Cuisine 6-Blade Spiralizer can be used with a wide range of fruits and vegetables, giving cooks endless options for savory and sweet dishes. Formerly available with three blades, Shredder blade, Chipper Blade and Straight Blade, it now comes with three additional new blades that create angel hair threads, rippled, wavy cuts and thicker flat ribbons that reinvent classically high-carb, high-calorie meals into healthy delights. As an added feature, an exclusively designed dual-sided brush is

also included to help keep hands away from sharp blades while cleaning. The blades included are: 5/64in (2mm) Straight Blade (NEW), 5/64in (2mm) Angel Hair Blade (NEW), 5/64in (2mm) Wavy Blade (NEW), 1/16in (1.2mm) Straight Blade, 1/8in (3mm) Shredder Blade, 1/4in (6mm) Chipper Blade. Sturdy blade plates and body are made of professional-quality ABS plastic and the blades are made of cutlery stainless steel. BPA-free. All parts are top-rack dishwasher-safe. Lifetime warranty.

6-Blade Spiralizer with Brush

art.	Width	Length	Ht.	Lbs
A4982806	5¾"	9¾"	8¾"	2.5





The slicer comes with four blades and a metal pin. The straight blade (marked 2.5 mm) creates continuous ribbon-like cuts. When combined with the metal pin, the straight blade creates accordion-type cuts. The blade with the smallest openings (angel hair shredder, marked 1.2 x 2 mm) creates angel hair-like continuous cuts. The blade with the medium openings (shredding blade, marked 3 x 3 mm) creates spaghetti-like continuous cuts, and the blade with the largest openings (chipping blade, marked 4 x 6 mm) creates medium-thick continuous cuts.

Spiral Vegetable Slicer, 4-Blade, 5-Cut

art.	Width	Length	Ht.	Lbs
A4982800	5 3/8"	9 3/4"	5 3/8"	2.98



Add-On Cuts for 4-Blade, Set of 3

art.	Width	Length	Ht.	Lbs
A4982893	3 1/4"	5 3/4"	4 7/8"	0.8



The new Paderno World Cuisine 8-Cut Collapsible Spiralizer can be used with a wide range of fruits and vegetables, giving cooks endless options for savory and sweet dishes. Formerly available with four blades, Angel Hair Blade, Shredder Blade, Chipper Blade and Straight Blade, it now comes with three additional new blades that create thicker noodle strands, rippled, wavy cuts and thicker flat ribbons that reinvent classically high-carb, high-calorie meals into healthy delights. Any of the seven blades can be used to make standard cuts, and both Straight Blades can be used to make accordions. All blades can also be combined with the "c-cut" or "half-slice" techniques to increase versatility and

creativity. As an added feature, an exclusively designed dual-sided brush is included to help keep hands away from sharp blades while cleaning. Sturdy blade plates and body are made of professional-quality ABS plastic and the blades are made of cutlery stainless steel. Includes a convenient storage box that houses the three new blades. All parts are top-rack dishwasher-safe. The blades included are: 1/8" (4mm) Straight Blade (NEW), 3/8" (10mm) Chipper Blade (NEW), 1/16" (1.5mm) Wavy Blade (NEW), 1/8" (2.5mm) Straight Blade, 1/16" (2mm) Angel Hair Blade, 1/8" (3mm) Shredder Blade, 1/8" (6mm) Chipper Blade. BPA-free. Patented.

8-Cut Collapsible Spiralizer

art.	Width	Length	Ht.	Lbs
A4982807	5 3/8"	9 3/8"	5 3/8"	3.8





Spring Shape Maker

art.	Width	Length	Lbs
48283-00	1/2"	9 1/4"	0.2
48283-01	3/8"	9 1/4"	0.2
48283-02	1/4"	9 1/4"	0.2

Pig tails and corkscrew shapes alike are made in the blink of an eye with these stainless steel decorating tools.

Vegetable Sharpener

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



Spiral Slicer

art.	Width	Length	Ht.	Lbs
49827-03	5 3/8"	14"	9 1/2"	5.8
art.	Description			Lbs
B4982701	1 mm blade			0.2
B4982702	2 mm blade			0.2
B4982704	4 mm blade			0.2
4046	Kit assembly			0.5
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

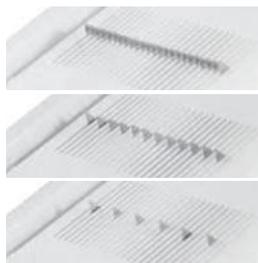
The Rouet spiral vegetable slicer cuts vegetables and fruits into curly, ribbon-like slices. By placing the vegetable or fruit on the prongs of the wheel and turning the wheel while pushing the base toward the vertical julienne blade, continuous spiral strands and curled julienne strips are created. 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.



art.	Width	Length	Ht.	Lbs
49830-60	4 3/4"	15 3/4"	11"	3.6
art.	Description			Lbs
49830-00	S/S Mandolin, 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

Stainless Steel Mandoline with Pusher, 38 blade Set

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".



5-Blade Mandoline Slicer

art.	Width	Length	Ht.	Lbs
A4982171	5"	12¾"	5½"	1.13

- Three rotating julienne blades: 1/8", 1/4" or 1/2"
- Serrated blade for crinkle and waffle cuts
- Straight blade for slicing
- Oversized hand guard
- Thickness can be adjusted from 1/16" to 5/16" (1.5mm to 7mm)
- Versatile body can be used upright, extended, or flat over a bowl
- Made of ABS plastic, stainless steel blades
- BPA-free, patented design



Mandoline/Grater with Container

art.	Width	Length	Ht.	Lbs
A4982176	4¾"	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



Chef's French Mandoline

art.	Width	Length	Ht.	Lbs
A4982101	4½"	15¾"	1¾"	3.20
A1021ZSB	Replacement Straight Blade			0.20

The Chef's French Mandoline boasts the same impressive quality as The Original Bron. This simplified version, made of stainless steel, comes with two removable stainless steel julienne blades, 1/8" and 3/8" spacing, and a straight blade for slicing. The oversized plastic hand guard, which provides safety during use, secures food within with prongs and needles. A single lever adjusts the thickness for all cuts, from razor thin to 1/2". The flat blade can be easily removed for sharpening. Both handle and stand have protective, skid-resistant sleeves. The unit can be hung for easy storage. Standing height is 9½"



Kitchen Slicer, ABS

art.	Width	Length	Ht.	Lbs
49753-06	4¾"	12½"	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.



Garland Maker

art.	Width	Length	Lbs
48284-00	6"	6"	0.2

This clever tool is used to create corkscrew shapes from vegetables. The fine needle pierces the vegetable while the looped handle is turned around the corkscrew-shaped blade.



Mango Cutter

art.	Dim.	Lbs
48286-65	8½" x 5¾"	0.2

This Mango Cutter swiftly slices open a mango, separating the fruit from the stone. The frame is constructed of durable heavy-duty plastic and the blade is made of stainless steel that easily cuts through the tough and fibrous flesh. Dual handles allow even pressure to be applied to move the blade through the fruit. This tool makes the arduous task of cutting a mango a breeze!



Mango Cutter

art.	Dim.	Height	Lbs
48286-66	4½" x 3¾"	6¾"	1.0

The Mango Roller Cutter easily creates a crosshatch pattern over the flesh of a mango. Simply slice and remove the two sides of the fruit from the stone and make the cuts by rolling the blades over the surface. An up and down motion makes squares and an angle cut makes diamond shapes. Next, cut the pieces off the peel and serve. The stainless steel blade will easily cut through the tough and fibrous flesh, making the arduous task of cutting a mango a breeze!



Onion Blossom Cutter

art.	Dia	Lbs
48216-10	3¾"	0.2

In one press, this tool transforms an onion into a blooming flower. The frame is made of plastic and the blades of stainless steel.



Cylinder Cutter

art.	Dia	Height	Lbs
48285-04	1½"	5¾"	1.0
48285-05	2"	5¾"	1.1

This cylindrical device has a sharp interior ring that slices into the vegetable when pressed down. It creates hollowed-out cylinders of vegetables perfect for filling and decorating. It comes with a 1½" and 2" diameter for most cucumbers and zucchinis.



Cutter/Corer, Stainless Steel

art.	Dia	Ht	Lbs
48286-70	1½"	1"	0.30

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.



Mushroom Cutter, Stainless Steel

art.	Dia	Length	Lbs
42598-00	3"	8 1/8"	0.2

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



Tomato Slicer, ABS

art.	Width	Length	Ht.	Lbs
49837-01	5"	11 1/4"	6 1/4"	1.8

This small yet efficient tomato slicer is made of an ABS structure with sharp stainless steel blades, creating slices 1/4" (5.5 mm) thick with each push.



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 Slicer/Corer, Stainless Steel

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



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.



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.





Tomato Cutter, Stainless Steel

art.	Width	Length	Ht.	Lbs	Sections
49838-08	10¼"	15"	22⅞"	7.3	8

This tomato cutter is made of stainless steel and comes in four different numbers of wedges. The tomato is placed on the holder and the spring lever is lowered. The sliced tomato then falls underneath. The machine disassembles easily and is dishwasher safe. Efficient suction cups ensure perfect stability on the worktop.



Rotating Auto Chopper, Plastic

art.	Dia	Height	Lbs
A4821609	4"	10"	0.8

This cylindrical-shaped chopper has a wavy, sharp, stainless blade used to chop food. The food is placed in the plastic receptacle, which can also serve as a storage container. Each time the pusher is pressed, the blade rotates slightly so that the food is constantly chopped with each push.



Garlic Press, Stainless Steel

art.	Dia	Length	Lbs
42565-00	1"	5½"	0.2

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



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.



Cauliflower Corer, Polycarbonate

art.	Dia	Ht.	Lbs
A4982403	3"	4⅝"	0.1

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



Olive/Cherry Pitter

art.	Width	Ht.	Lbs
A4982320	1¼"	5¾"	0.2

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



Cherry Pit Remover, Plastic

art.	Dia	Height	Lbs
42563-44	4"	13 $\frac{3}{8}$ "	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.



49819-AA

Upright Peeler & Stand

art.	Width	Ht.	Lbs	
49819-AA	From 10" to 16"		2.2	Chromed Steel Adjustable Stand
49819-01	Dia 4" opening 1 $\frac{3}{4}$ "	7"	0.4	Carrot Peeler

This unique plastic carrot peeler is designed to remove skin quickly and efficiently. Six opposing stainless steel blades are on springs to accommodate varying diameters, while peeling the vegetable with one smooth downward movement. The stand is made of chrome-steel and is adjustable in height from 10" to 16". **The stand and peelers are sold separately.**



Watermelon/Pumpkin Peeler, Stainless Steel

art.	Width	Length	Ht.	Lbs
48286-63	4 $\frac{1}{8}$ "	6 $\frac{1}{4}$ "	2"	0.6

This oversized rugged peeler is designed to peel watermelon and pumpkin, with adjustable thickness.



Orange Peeler, Stainless Steel

art.	Length	Lbs
48278-96	7 $\frac{7}{8}$ "	0.2



Apple Peeler with Suction Cup

art.	Width	Length	Ht.	Lbs
49836-00	4"	11 $\frac{7}{8}$ "	5 $\frac{1}{4}$ "	2.0



Apple Peeler with Clamp

art.	Width	Length	Ht.	Lbs
49835-00	4"	11 $\frac{7}{8}$ "	6 $\frac{3}{4}$ "	2.2

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



art.	Dia	Width	Length	Ht.	Lbs
A4982175				9½"	2.14
Housing		5¾"	2½"		
SAN Hopper		3"	3⅞"		
Base	5¼"				

Meat and Vegetable Mincer

The innovative design of the carrot mincer transforms a mundane snack into exciting and nutritious dishes while cutting down on prep time, and while taking up a minimal amount of counter and storage space. Equipped with two stainless steel disc blades (fine and coarse), raw carrots can quickly be minced and then mixed with seasonings and spices for a delicious tartare, or mixed into healthy, preservative-free sauces. Not limited to carrots, the mincer can be used with a multitude of other vegetables and fruits. Cooked vegetables quickly become interesting alternatives to mashed potatoes, or mince raw tomatoes, onions and jalapeños for a reduced-sodium homemade salsa. The mincer housing attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous surfaces, and a one-turn

locking mechanism holds housing and base for stability during use. Blade and discs are made of stainless steel. Hand-wash and towel-dry suction base. Plastic parts are top rack dishwasher-safe (do not exceed 150°F). Hand-washing is recommended for discs and blade. Dry immediately. Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Function registration no.: US 7,207,510 B2

- Fine disc openings 3/16". Overall D 2¼". Made of stainless steel.
- Coarse disc openings 5/16". Overall D 2¼". Made of stainless steel.
- For better performance, cut food into 2½" to 2¾" pieces before grinding.
- Use pusher for added pressure during operation.



art.	Dia	Width	Length	Ht.	Lbs
A4982173				10½"	2.44
Hopper		5¾"	5⅞"		

Puree and Compote Maker

The perfect tool for making purées, compotes, jams and jellies, juices and sauces, this manually-operated puree maker works quickly and takes up a minimal amount of counter and storage space. Simply turn the handle clockwise to juice or puree, and turn counter-clockwise to release skin and seeds. Each is released through separate spouts into separate containers (included). The puree and compote maker works well with various soft vegetables and fruits, including tomatoes, berries, cooked potatoes and grapes. The hopper attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous surfaces, and a one-turn locking mechanism holds housing and base for

stability during use. Included are an 18 Oz. cup to catch juice and a 12 Oz. cup that catches pulp. All parts are detachable for thorough washing. Hand-wash and towel-dry suction base. Plastic parts are top rack dishwasher-safe (do not exceed 150°F). Inner drum can also be disassembled for cleaning. Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Design registration no.: 29/443,140

- Stainless steel sieve openings 1/16". Strains purées and juice.
- Secondary spout releases seeds and skin.
- Use pusher for added pressure during operation.



art.	Dia	Width	Length	Ht.	Lbs
A4982174				9½"	2.38
Housing		2⅞"	4½"		
Juicer Head			4¾"		
Hopper		2¾"	3⅞"		
Base	5¼"				

Manual Juicer

Enjoy making healthy juices without the need for electrical power. This manually operated juicer has a single auger that works to extract high-quality juice from a variety of fruits and vegetables, as well as from pomegranate seeds and wheat grass, while taking up a minimal amount of counter or storage space. Simply cut food into small pieces, press down with the pusher while turning the handle, and watch as juice flows through the filter holes at the bottom of the juicer head. Pulp is extracted through a front opening with a nozzle that can be adjusted to control its extraction. The juicer housing attaches to a sturdy stand with a powerful suction base that will

adhere to smooth, non-porous surfaces, while a one-turn locking mechanism holds housing and base for stability during use. Included are an 18 Oz. SAN cup with sieve cover to catch juice and a 12 Oz. SAN cup that catches pulp. All parts are detachable for thorough washing. Hand-wash and towel-dry suction base. Parts are top rack dishwasher-safe (do not exceed 150°F). Not oven or microwave-safe. Made of ABS plastic. BPA-free. Patented design. US Design registration no.: 29/461,488



Tomato Juicer, Manual

art.	Ht.	Lbs
42576-00	19 3/8"	8

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



Manual Tomato Crusher

art.	Width	Length	Dia	Dia opening	Ht.	Lbs	
A4982150						9.49	Overall
Body		9 3/4"					
Hopper			7 3/8"	2 1/8"	3"		
Collector	5"	8"					
A4982166	Filter					1.00	
A4982167	Small Spring					1.00	
A4982168	Medium Spring					1.00	



Berry Crusher Attachment

art.	Length	Lbs	
A4982151	6 1/2" 10 1/2"	3.31	Sieve Worm

The berry crusher attachment is made up of a tin conical sieve and a tin worm. Designed to be interchangeable with the worm and sieve that come with tomato squeezer #A4982150, the 1 mm perforations keep the smaller seeds in berries out of juices to obtain excellent sauces, jams and jellies. It is ideal for a variety of berries including blackberries, raspberries and gooseberries, but can also be used with other fruits such as melons, pears and stone fruits.

Made of heavy-duty tin, this classic tomato squeezer is used to extract juices and pulp from tomatoes. A great tool for canning, the 1.5 mm perforations in the conical tin sieve are just the right size to retain seeds and skin, while allowing crushed flesh and juices to flow through into the stainless steel collector and into a container. The stainless steel hopper will accommodate a substantial amount of tomatoes at one time and the clamp base can be used with most work surfaces. Plastic covers allow the unit to be clamped tightly while protecting worktops from damage. The body, worm and handle are made of tin and the hopper and collector are made of stainless steel. Wash all components by hand. Not dishwasher-safe.



art.	Top Dia	Bottom Dia	Ht.	Lbs
A4982170			7 1/8"	2.29
SAN Container	9 5/8"	8 7/8"	6 1/4"	
Polypropylene Basket	8 7/8"	7 1/4"	5 1/4"	
ABS Lid	9 7/8"			

Salad Spinner

With its patented design, this salad spinner is easy to use: simply pull the handle to spin and push the braking button on the lid to stop. The revolutionary rack and pinion system runs smoothly to create the centrifugal force that pulls greens to the basket's sides while water is flung out through the slots. Its non-slip base minimizes wobble

while spinning. It is most efficient when used with about 1 pound of greens. The bowl is also good for mixing and serving. Safe to use in dishwashers and dish sterilizers; do not exceed temperature of 150°F. Not oven or microwave-safe. Holds approximately 5/4 quarts. BPA-free. US Design registration no.: 002381293



art.	Dia	Width	Length	Ht.	Lbs
A4982172				11"	2.10
Housing		3"	5½"		
Hopper		2⅝"	2⅞"		
Dispenser		2¾"	3⅜"		
Base	5¼"				

Drum Grater

This large-capacity, heavy-duty drum grater is a quick and efficient way to grate or slice cheese, vegetables, nuts and more, without taking up a lot of counter or storage space, yet the hopper is wide, allowing for substantial quantities of food to be grated or sliced in seconds. The angled dispenser cuts down on mess and clogging. The grater housing attaches to a sturdy stand with a powerful suction base that will adhere to smooth, non-porous surfaces, while a one-turn locking mechanism holds housing and base for stability during use. All drums measure L4"xW2⅝". The unit disassembles easily for cleaning. Hand-wash and towel-dry suction base. Parts are top

rack dishwasher-safe (do not exceed 150°F). Made of ABS plastic. BPA-free. Patented design. US Design registration no.: D694,074 S
Recommended uses:
- Fine drum openings ⅛". Ideal for nuts, cheese and chocolate. Made of stainless steel.
- Coarse drum openings ¼". Ideal for shredding cucumbers, lettuce, cabbage, carrots, potatoes and cheese. Made of stainless steel.
- Slicer openings L2¾"xW3/16". Ideal for slicing cucumbers, carrots, potatoes and cheese. Made of stainless steel.



Salt Tester

art.	Scoop dim	Length	Lbs
49730-00	1¼"x⅝"	8⅞"	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.



Canning Funnel with Adaptor, Stainless Steel

art.	Dia	Ht.	Lbs
A5001308	5⅞"	3⅝"	0.5

Made of heavy-duty stainless steel, this wide-mouth funnel is a must-have during the canning process. The design easily rests inside the mouths of most standard glass jars, allowing them to be filled safely and easily, while keeping the edges clean. The funnel comes with a detachable adaptor with a 1¼" opening that can be used for filling smaller containers. Wide funnel opening is 2¼" wide. Dishwasher-safe.



Fermentation Pot, Brown

art.	Dia	Ht.	Lt	Qts	Lbs
A440102	6¼"	7"	2	2.11	5.2
A440105	8½"	9⅞"	5	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.



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Vacuum Sealer, White

art.	Width	Length	Ht.	Lbs
A4982336	7 3/8"	14 3/8"	3 1/8"	6.9

More than a standard sealing machine, this Vacuum Sealer boasts the sole vacuum system that can be used on most glass containers with a metal lid, standard glass bottles for non-carbonated liquids, and bags for preservation or sous vide cooking. Made of ABS and stainless steel, it allows for the preservation of an enormous range of food, and ultimately reduces waste, and saves time and money.

110V / Four different operation cycles: automatic, manual, suction for jars, sealing for bags / Sealing rod with high thermal resistance (thickness is 3mm) / Easy and precise sealing setting / Integrated pipe for suction in jars / Removable vacuum chamber for easy cleaning / Includes 10 standard bags, 2 valves and 1 bottle cap / For best results with glass jars, ensure that they are not chipped or cracked.



Vacuum Sealer Bags, Roll

art.	Width	Length	Microns	Lbs
A4982339	11 7/8"	236"	105	0.7

Not recommended for sous vide cooking. Thickness is 105 microns.



Sous Vide Bags, Pack of 50

art.	Width	Length	Microns	Lbs
A4982340	7 7/8"	11 7/8"	105	1.2
A4982341	9 7/8"	13 3/4"	105	1.9
A4982342	11 7/8"	15 3/4"	105	2.5

Vacuum sealer bags for sous vide cooking. Thickness is 105 microns.



Vacuum Sealer Bags, Pack of 50

art.	Width	Length	Microns	Lbs
A4982337	7 7/8"	11 7/8"	105	1.2
A4982338	9 7/8"	13 3/4"	105	1.8

Not recommended for sous vide cooking. Thickness is 105 microns.



Vacuum Box, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
A4982343	8 1/4"	10 3/8"	3"	2 1/4	2.4

This stainless steel container features a lid with a valve that works in conjunction with the Vacuum Sealer, preserving cooked meals, wet or dry ingredients, pastries and many other items. The cover and base can be stored in a pantry, refrigerator or freezer, however, only the base can be placed in the oven; remove the cover before exposing container to heat. Handwash cover with mild detergent. Not microwave-safe. Use with Vacuum Sealer #A4982336.



Replacement Vacuum Valves, Pack of 5

art.	Lbs
A4982441	0.3

Replacement valves for Vacuum Sealer #A4982336. Pack of 5.



Replacement Vacuum Bottle Caps, Pack of 5

art.	Lbs
A4982442	0.4

Replacement bottle caps for Vacuum Sealer #A4982336. Pack of 5.

Ethnic Cuisine

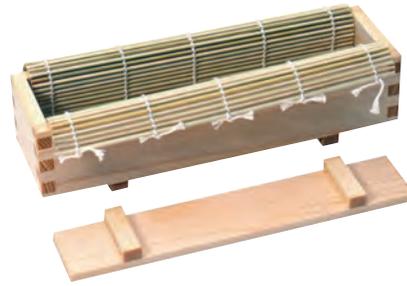




Bamboo Sushi Mat

art.	Width	Length	Lb
49626-02	8¼"	9½"	0.20

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.



Sushi-Making Set, 4 Pieces

art.	Width	Length	Ht.	Lb
49655-02	3"	10¾"	2½"	0.72
Mat	8¼"	9½"		

Rolling sushi is made easy with this 4-piece sushi set. Made up of an open frame box with a removable footed base, a handled lid and a bamboo rolling mat, this kit can be used to make small or large rolls. 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, and the mat is made of bamboo.



Sushi Roll Mold

art.	Width	Length	Ht.	Lb
49655-10	1½"	8"	1⅛"	0.13

Making sushi is fast and easy with this 3-piece set. Simply spoon prepared rice into each mold, making a trench in the center to allow for fillings. Press the two sides together tightly and unmold. Wrap the finished cylinder in a nori sheet and serve! Made of high-quality, hygienic plastic. Dishwasher-safe.



Rice Spoon

art.	Width	Length	Lb
49655-03	2"	5¾"	0.03

This rice spoon is made of plastic with a dimpled design on the front and back for easy release of sticky sushi rice. The paddle is wide and slightly flattened for proper mixing of rice and seasonings, and has just the right amount of flexibility in the handle. In addition to mixing, the rice spoon can be used to portion and serve rice to guests, or to shape rice balls. Dishwasher-safe.



Reversible Half Moon Tray, Resin

art.	Width	Length	Ht.	Lb
49655-20	12"	14"	¾"	0.87

This reversible tray is black on one side and red on the other, with a glossy finish for a polished look. The black side has a faux wood grain design while the red side is finished to resemble the texture of linen. It is constructed of durable plastic and has a raised rim on both sides, and is ideal for table service or an elegant buffet. Not oven or microwave-safe. Hand-wash only.



Chirashi Serving Dish

art.	Dia	Ht.	Lb
49655-21	8½"	2"	0.75

This dish has an authentic Asian-inspired design with bronze glitter sides and a black interior. It is traditionally used for serving chirashi, a dish that is comprised of classic sushi rice and topped with a variety of sashimi such as tuna, salmon, shrimp and mackerel. Not oven or microwave-safe. Hand-wash only.



Sushi Board, Bamboo

art.	Width	Length	Ht.	Lbs
49655-24	5 7/8"	10"	1 1/8"	1.0

This board can be used to serve a variety of sashimi, sushi and maki, as well as appetizers and small desserts. Made of bamboo. Not dishwasher-safe.



Footed Melamine Sushi Tray

art.	Dim.	Height	Lbs	Color
44451-22	8 3/8" x 4 3/4"	1"	0.5	○
44451B22	8 3/8" x 4 3/4"	1"	0.5	●

In addition to sushi, it is great for serving noodles and side dishes. This platter adds an authentic touch to any Asian dish. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is also dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Raised Melamine Sushi Tray

art.	Dim.	Height	Lbs	Color
44451-23	8 3/8" x 3 7/8"	1"	0.4	○
44451B23	8 3/8" x 3 7/8"	1"	0.4	●

In addition to sushi, it is great for serving noodles and side dishes. This platter adds an authentic touch to any Asian dish. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Dipping Dish, Melamine

art.	Width	Length	Ht.	Lbs	Color
44455-09	2 3/4"	3 5/8"	1"	0.2	○



Double Dipping Dish, Melamine

art.	Width	Length	Ht.	Lbs	Color
44456-14	3 3/8"	5 1/2"	1"	0.3	○
44456B14	3 3/8"	5 1/2"	1"	0.3	●

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.



Wasabi Grater, Stainless Steel

art.	Width	Length	Lbs
42555-11	3"	4 1/4"	0.12

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.



Sake Cup, Porcelain

art.	Dia	Ht.	Oz	Lb
49655-26	1 1/2"	2 1/8"	1 1/2	0.17

This sake cup, or ochoko, is sized to be placed on the palm of one hand and supported with the other, as is the custom when receiving sake in a formal setting. The bottle and cup are sold separately. Dishwasher-safe.



Sake Server, Porcelain

art.	Dia	Ht.	Oz.	Lbs
49655-25	2 1/4"	7"	8 1/2	0.6

This sake bottle, or tokkuri, is made of white porcelain for a formal presentation of the classic Japanese beverage. The neck is narrow and tapered to slow heat loss from warmed sake, and the small spout in the rim allows easy pouring without spilling. Sake may be warmed in the bottle by placing it in small pot of hot water for a few minutes. Dishwasher-safe.

TOOLS AND UTENSILS



Chopstick Rest, Porcelain

art.	Width	Length	Lb	Color
49655-28	1¼"	1¾"	0.08	○

These recessed porcelain chopstick rests are used to keep used chopsticks from contaminating or rolling off tables while eating. The top of the rest has a high-gloss finish to compliment a formal table setting, while the bottom is left unfinished to prevent sliding on the table.



Chopstick Rest, Porcelain

art.	Width	Length	Lb	Color
49655-27	1¼"	1¾"	0.08	●

These recessed porcelain chopstick rests are used to keep used chopsticks from contaminating or rolling off tables while eating. The top of the rest has a high-gloss finish to compliment a formal table setting, while the bottom is left unfinished to prevent sliding on the table.



Wrapped Bamboo Chopsticks - Pack of 100 Pairs

art.	Length	Lbs
49627-22	9"	2.0

These disposable chopsticks are a staple in many Asian restaurants. Made of bamboo, they are packed in pairs with Chinese characters.



Bamboo Chopsticks, Pack of 50 Pairs

art.	Length	Lbs
48300-29	8¼"	1.5

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.



Chopsticks, Stainless Steel, Set of 5 Pairs

art.	Dia	Length	Lbs
49655-30	¼"	8⅞"	0.1

These stainless steel chopsticks are reusable and eliminate the need for the disposable style. Sleek in design with a mirror-finish, the base has notches that allow for a better grip on food. Tips are rounded. Dishwasher-safe.



Japanese Chopsticks, Assorted Colors and Designs

art.	Length
49628-00	9½"

These Japanese-style chopsticks differ slightly from Chinese chopsticks in that they have tapered ends and are slightly shorter. Made of bamboo, they are sold as individual pairs in assorted designs that may vary by color.



Disposable Bamboo Skewers, Pack of 100

art.	Length	U. Pack
48300-33	5⅞"	100

They add an authentic touch to any Asian restaurant or cafe. The skewers can be used with fruit or cheese cubes on platters and on buffet displays.



Cooking Chopsticks, Bamboo, 1 Pair

art.	Dia	Length	Lbs
49629-45	⅜"	17¾"	0.1

Cooking chopsticks can take the place of tongs in many kitchens. The narrow, pointed tips can handle many foods delicately and with precision, from small pieces of vegetables to large pieces of meat. They are also ideal for frying, as the length will reduce the risk of oil splatter burns. Made of bamboo. Disposable.



Carbon Steel Chinese Wok

art.	Dia	Ht.	Lbs
49604-31	12"	3½"	1.9
49604-36	14"	4¾"	2.6
49604-41	16"	4¾"	3.3

Made of carbon steel, this traditional wok can deliver heat evenly and quickly when stir-frying and sauteing. It features a flat base that can be used directly on heat sources, including induction, and is equipped with a wooden handle that facilitates the tossing action often required when cooking. Season pan before using. Not dishwasher-safe.



Non-Stick Chinese Wok

art.	Dia	Ht.	Lbs
49612-30	12"	3"	2.0
49612-33	13"	3"	2.4

Woks are traditionally used for stir-frying, but can be used for deep frying and steaming with bamboo steamers. The long, wood handle allows the cook to work with food without the risk of injury from hot, splattering oil, and facilitates the tossing action used with Western saute pans. The non-stick surface is PTFE and PFOA-free, ensuring that it is non-toxic and eco-friendly.



Dual Handled Steel Chinese Wok

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7¾"	7.7
49605-71	28"	8¾"	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.



Aluminum Wok Lid

art.	Dia	Ht.	Lbs
49602-25	9⅞"	2½"	0.6
49602-30	11⅞"	3¼"	0.4
49602-33	12½"	3¼"	0.9
49602-35	13¾"	3½"	1.1

It is necessary when dishes are being steamed, simmered or smoked. The lid keeps steam and vapors in the wok to enhance the flavors of the dish.



Carbon Steel Flat Bottom Wok, Double Handles

art.	Dia	Ht.	Lbs
A4171336	12⅞"	3⅜"	2.3

This two-handle wok features wood handles that stay cool and allow the pan to be moved safely. Made of traditional carbon steel, the wok can deliver heat evenly and quickly when stir-frying and sauteing, and features a flat bottom that can be used directly on heat sources, including induction cooktops. Season pan before using. Not dishwasher-safe.



Wire Ladle

art.	Dia	Length	
49616B01	2¾"	8½"	Brass
49616S01	2¾"	8½"	Stainless Steel

This wire ladle is traditionally used with Thai or Chinese hot pots to hold meat, vegetables or beans while cooking in hot liquid. To use, place food in the ladle, dip in hot stock and wait until it's done. Serve in small bowls and dip in Suki sauce.



Chromed Steel Tempura Rack

art.	Dia	Ht.	Lbs
49613-30	12"	1½"	0.4
49613-33	13"	1½"	0.4
49613-35	14"	1½"	0.7

This rack was designed to rest on the side of a wok in order to hold and drain food as it's being deep-fried, while also keeping it warm. Made of chromed steel, dishwasher-safe.



Wok Stand, Chromed

art.	Top Dia	Bottom Dia	Ht.	Lb
49600-00	7⅞"	10"	2¼"	0.40

This wok stand is set over a gas burner to steady round-base woks.

TOOLS AND UTENSILS



Stainless Steel Flambé Pan

art.	Dia	Ht.	Lbs
56163-27	10 3/8"	2 1/2"	2.2

This stainless steel flambé pan is traditionally used for the dramatic tableside preparation of dishes such as Crepes Suzette, Bananas Foster and Steak Diane. Liqueur is poured into the hot pan, resulting in flames that cook out alcohol and leave behind a delicious sauce to be poured over the dish. While flambé is an impressive technique, caution must always be practiced. Never pour alcohol near an open flame or directly from the bottle, as flames can travel up the stream of alcohol and into the bottle. Always use a long-handled ladle to pour the liqueur into the pan. Always wait until the flames have died down to transport the food.



Steel Tawa Pan with Wood Handle

art.	Dia	Ht.	Lbs
49614-28	14"	1 3/4"	2.0

This specialty pan is used for cooking Indian roti and chapati flatbreads. Made of carbon steel with a wooden handle, it can also be used to as a standard griddle to cook foods such as quesadillas and pancakes. Season before using. Handwash and dry immediately.



Balti Pan, Carbon Steel

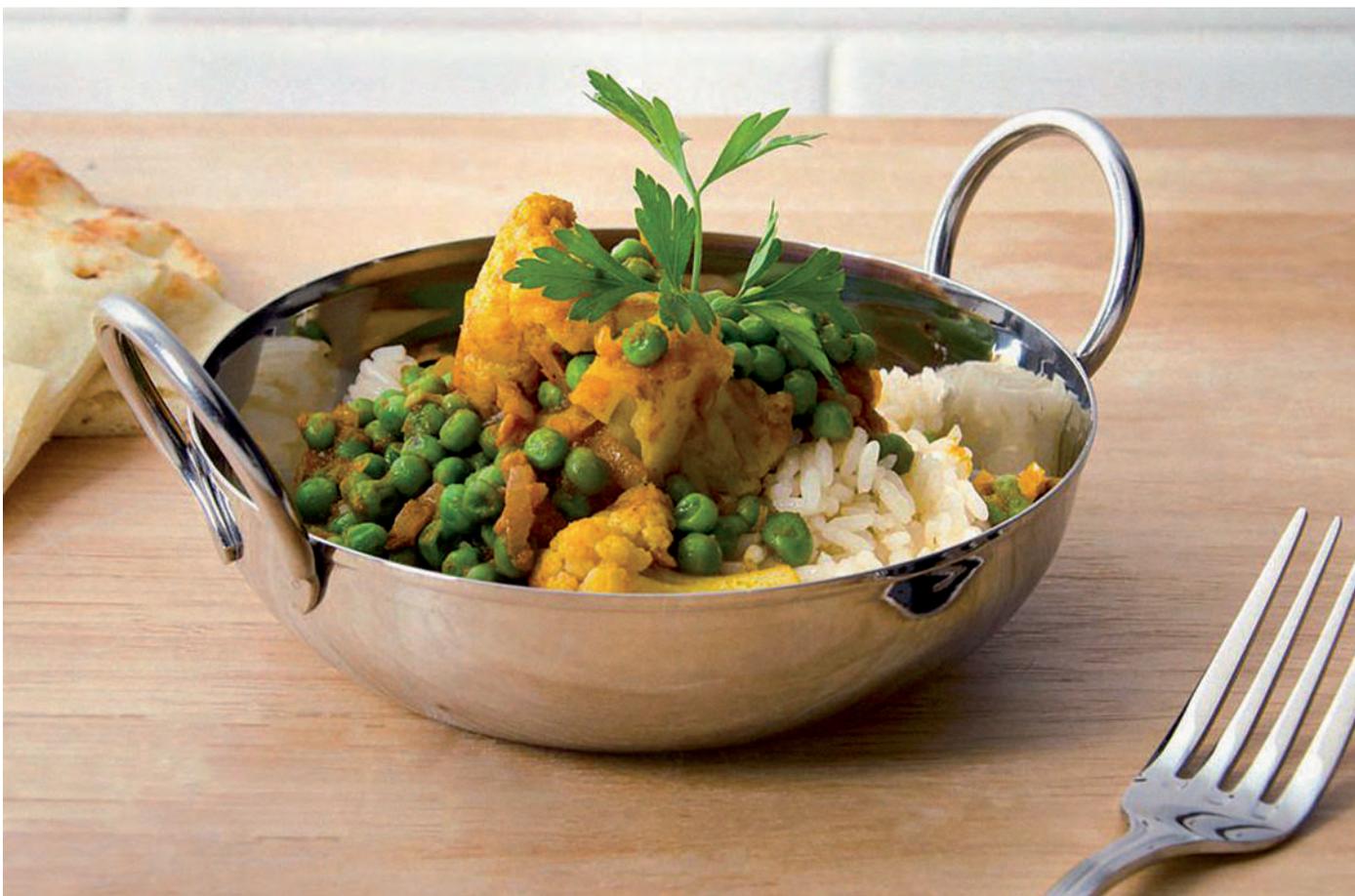
art.	Dia	Ht.	Lbs
49657-15	6"	2 1/4"	0.62
49657-20	8"	2 3/4"	1.22
49657-25	10"	2 3/4"	1.45

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 Balti pans are available in carbon steel or stainless steel, each with welded handles. Both are suitable for all heat sources, including induction. Carbon steel pans are not dishwasher-safe.



Balti Pan, Stainless Steel

art.	Dia	Ht.	Lbs
A4965715	6"	2 1/4"	0.44
A4965720	8"	2 3/4"	0.88
A4965725	10"	2 3/4"	1.10





Oversized Stainless Steel Dumpling Steamer

art.	Dia	Ht.	Capacity	Lbs	
49606-00	20"	5½"		2.9	Body
49606-01	20"	7⅞"		2.6	Cover
49606-51	20"	5½"	3.1 lbs	4.8	Base

It is comprised of three components. There is a base and a cover with a loop lid as well. This steamer is used to prepare the traditional dumplings found in many Asian dishes. It is of professional quality and extremely durable. It is dishwasher safe.

Bamboo steamers are versatile and simple to use. The base rests over simmering water along the edges of a wok or pot, allowing steam to rise and cook food placed inside, while the woven cover helps to retain heat while still allowing excess moisture to escape. Food can be placed directly on the bamboo slats, or use with a liner such as cabbage leaves or perforated parchment to cook sticky items, such as dumplings. The steamers can also be used for serving and presentation. Prior to first use, soak for 15 to 20 minutes and dry thoroughly. This process will help eliminate the bamboo scent and help prevent the flavor from transferring into food. Not dishwasher-safe.



Bamboo Steamer Base

art.	Dia	Ht.	Lbs
A4965615	6"	2⅜"	0.3
A4965620	8"	2⅜"	0.4
A4965625	10¼"	2⅞"	0.6
A4965630	12"	3"	0.8
A4965633	13"	3½"	1.0
A4965638	15"	4"	1.3
A4965650	20"	3⅞"	2.9

Square Bamboo Steamer Base

art.	Width	Length	Ht.	Lbs
A4960315	5¾"	5¾"	2⅛"	0.5
A4960320	6½"	6½"	2⅛"	0.5
A4960321	8"	8"	2⅛"	0.7

Square Bamboo Steamer Cover

art.	Width	Length	Ht.	Lbs
A496015C	5¾"	5¾"	1"	0.3
A496020C	6½"	6½"	1"	0.3
A496021C	8"	8"	1"	0.5

Bamboo Steamer Cover

art.	Dia	Ht.	Lbs
A496515C	6"	1⅛"	0.2
A496520C	8"	1⅛"	0.2
A496525C	10¼"	1½"	0.4
A496530C	12"	1½"	0.5
A496533C	13"	1⅝"	0.7
A496538C	15"	1¾"	1.0
A496550C	20"	3⅛"	3.9





Cast Iron Sizzle Platter with Wooden Tray

Designed in a fun shape, this sizzle platter is pre-heated and then used to serve steak. The cast iron platter retains heat, keeping meat piping hot. Use with the wood holder for easy serving. Platter measures 8 $\frac{3}{8}$ "x6".

art.	Dim.	Ht.	Lbs
49615-01	13 $\frac{1}{8}$ "x8 $\frac{3}{8}$ "	1 $\frac{1}{2}$ "	4.6



Oval Sizzle Platter with Wood Base

art.	Width	Length	Ht.	Lbs
A4961523	6 $\frac{3}{4}$ "	11 $\frac{3}{4}$ "	1 $\frac{1}{8}$ "	2.0
A4961527	7 $\frac{3}{8}$ "	12 $\frac{1}{4}$ "	1 $\frac{3}{8}$ "	3.0



Round Sizzle Platter with Wood Base

art.	Width	Length	Ht.	Lbs
A4961524	10 $\frac{1}{8}$ "	11 $\frac{1}{8}$ "	1 $\frac{3}{8}$ "	3.8

Made of cast iron and wood, this platter and liner duo allow sizzling dishes to be started in the kitchen and finished or served at the table. The platter can be pre-heated, or used to begin cooking food directly on the stove-top or in the oven and later presented. The cast iron material will retain high temperatures, keeping food piping hot. Perfect for beef, chicken or seafood dishes. Use with the wood holder for easy transport and serving. Not microwave or dishwasher-safe. Wood base is not oven-safe.



Dual-handled Unglazed Clay Cooking Pot

art.	Dia	Ht.	Qt	Lbs
49632-24	7 $\frac{3}{8}$ "	2 $\frac{7}{8}$ "	1.0	2.8
49632-32	11"	3 $\frac{3}{8}$ "	3.0	6.0

Single-handled Unglazed Clay Cooking Pot

art.	Dia	Ht.	Ht. with lid	Qt	Lbs
49633-22	6 $\frac{1}{2}$ "	2 $\frac{1}{2}$ "	4"	0.63	1.75
49633-24	7 $\frac{1}{2}$ "	4 $\frac{3}{4}$ "	4 $\frac{3}{8}$ "	0.88	2.70

Clay pot cooking is a technique of cooking food in an unglazed clay pot which has been soaked in water so as to release steam during the cooking process. This technique has a long history, stretching back at least to ancient Roman times, and is commonly used in several cuisines in Africa, Europe and Southeast and East Asia. Typically, the pot is submerged for 15 to 30 minutes to absorb water before cooking, then filled with the food and placed into an oven. As the pot warms it releases the water as steam. The food is surrounded by steam, creating a tender, flavorful dish. The evaporation of the water prevents burning so long as the pot is not allowed to heat until it is completely dry. Unlike boiling, nutrients are not leached out into the water. Clay pot cooking requires lower oven temperatures and longer cooking times than traditional roasting with dry heat. Clay pots may be cleaned by scrubbing them with salt. Soaps or detergents should not be used because the clay may absorb them.



Mortar and Pestle, Alderwood

art.	Dia	Ht.	Lbs
A4982242	5 $\frac{1}{2}$ "	6"	1.4

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.



Replacement Pestle, Alderwood

art.	Dia	Length	Lbs
A4982245	1 $\frac{3}{4}$ "	7 $\frac{7}{8}$ "	0.2

Replacement pestle for mortar #A4982242.



Mortar and Pestle, Beechwood

art.	Dia	Ht.	Lbs
A4982244	5 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	1.1

This set is used to crush, grind, and mix solid substances. The pestle is a heavy bat-shaped object, the wide-end of which is used for crushing and grinding. The mortar is a bowl, typically made of hard wood, ceramic or stone. Mortars are used in cooking to prepare ingredients such as guacamole, gazpacho and pesto (which derives its name from the pestle pounding), as well as grinding spices into powder.



Granite Mortar & Pestle

art.	Dia	Ht.	Lbs
49618-12	5"	4 $\frac{3}{8}$ "	5.8
49618-15	6"	4 $\frac{3}{4}$ "	9.0
49618-18	7"	5 $\frac{3}{8}$ "	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.



Stainless Steel Wok Skimmer

art.	Dia	Ht.	Length	Lbs
49617-25	9 $\frac{7}{8}$ "	5"	17 $\frac{1}{4}$ "	1.3

It is used to remove deep fried or boiled foods from the wok.



Traditional Bamboo Wok Brush

art.	Length	Lbs
49634-00	10"	0.5

It is constructed entirely of split bamboo strips gathered in a knot at the top. The wok brush is designed to quickly and efficiently clean a wok. The brush should be used in a swirling motion under running water to clean the wok. The wok brush is also referred to as a cleaning whisk.



Wood Handled Wok Brush

art.	Length	Lbs
49635-00	10 $\frac{7}{8}$ "	0.5

This wok brush has stiff bamboo bristles that scrape stuck-on food from woks. To use, brush wok in a swirling motion under running water.



Stainless Steel Soy Sauce or Oil Dispenser

art.	Dia	Ht.	Qts	Lbs
49631-08	2¾"	4½"	½	0.2
49631-11	4¾"	6¾"	1¾	0.4

A staple in many professional kitchens, this dispenser is excellent for pouring soy sauce or cooking oil. Available in two sizes, it features a hinged top that opens and closes easily for filling and washing, a comfortable handle, plus a long pour spout that makes it easy to control the flow of liquids. Dishwasher-safe.



Noodle Strainer with S/S Mesh and Wood Handle

art.	Width	Ht.	Length	Lbs
49601-14	5½"	5¾"	14¾"	0.5

The elongated shape of the strainer is designed to be hung over the side of a deep pot. It has a hook on the handle so that it will stay steady on the edge of the pot. The design of this strainer give an authentic look to the preparation of noodles. The mesh is fine so as to retain smaller noodles.



Long Chinese Deep Frying Skimmer - coarse mesh

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 mesh

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.



Fish Shears

art.	Length	Lbs
49636-00	6¾"	0.3

Traditionally used for cutting whole fish, scissors can be used for a variety of tasks. They are great for cutting a whole fryer chicken, trimming fat from meat or even for cutting vegetables into bite-size pieces for salads. Not dishwasher-safe.



Stainless Steel Duck Feather Tweezers

art.	Length	Lbs
49637-00	6"	0.1

Made of stainless steel, these straight-tip tweezers were designed to easily remove small, fine feathers from duck or chicken. The tool features a pointed, beveled blade on the opposite end of the tweezer, which is helpful for cleaning and removing claws from chicken feet in preparation for cooking. These tweezers are also excellent for removing thick bones from fish fillets. Dishwasher-safe.



“Deba” Japanese Sushi Knife

art.	Length	Lbs
18280-10	4½”	0.5
18280-16	6½”	0.6
18280-22	8¾”	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.



“Usuba” Japanese Sushi Knife

art.	Length	Lbs
18282-18	7½”	0.7
18282-22	8¾”	0.7
18282-19*	7½”	0.5

*double bevel

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.



“Tako Sashimi” Japanese Sushi Knife

art.	Length	Lbs
18283-27	10¾”	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.



“Oroshi” Japanese Sushi Knife

art.	Length	Lbs
18281-24	9½”	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.



“Yanagi Sashimi” Japanese Sushi Knife

art.	Length	Lbs
18284-21	8¾”	0.6
18284-27	10¾”	0.7
18284-30	11¾”	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.





Manual Pasta Machine

art.	Width	Length	Ht.	Lbs
49840-00	8 3/4"	11 7/8"	10"	22
art.	Width	Cut	Lbs	
49840-01	1/2"	standard	1.2	
49840-02	5/64"	standard	1.2	
49840-03	5/16"	standard	1.2	
49840-04	5/32"	standard	1.2	
49840-05	5/64"	round	1.2	
49840-06	1/4"	standard	1.2	
49840-07	1/2"	standard	1.2	

This manual pasta machine laminates and cuts fresh pasta dough. It is made of chromed steel and stainless steel. Cutting pasta shaping attachments may be bought separately. A side knob adjusts the thickness of the dough sheet, while a manual crank pushes and flattens sheet through pressing cylinders.



49840-01
Cylinder, Lasagnette
12mm



49840-02
Cylinder, Tagliatelle
2mm



49840-03
Cylinder, Capelli d'angelo
1.5mm



49840-04
Cylinder, Trenette
4mm



49840-05
Cylinder, Spaghetti
ø 2mm



49840-06
Cylinder, Fettuccine
6,5mm



49840-07
Cylinder, Reginette - Lasagnette
6,5mm



Ravioli Stamp, Oval

art.	Width	Length	Ht.	Lb
A4982218	2"	4¼"	4⅛"	0.2



Ravioli Stamp, Heart

art.	Width	Length	Ht.	Lb
A4982219	3⅜"	3¼"	4⅜"	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	Ht.	Lb
A4982220	2¾"	2¾"	3¾"	0.2



Ravioli Stamp, Sunflower

art.	Width	Length	Ht.	Lb
A4982221	2¾"	2¾"	3¾"	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	Ht.	Lb
A4982222	1⅛"	3½"	0.1
A4982223	1¾"	3⅝"	0.1
A4982224	2¼"	3⅞"	0.2
A4982225	3¼"	4¼"	0.2



Ravioli Stamp, Square

art.	Width	Length	Ht.	Lb
A4982226	1⅞"	1⅞"	4"	0.2
A4982227	2⅝"	2⅝"	3⅞"	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	Ht.	Lb
A4982228	2¼"	2¼"	3¾"	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.



Ravioli Maker with Rolling Pin, 36PC

art.	Width	Length	Ht.	Lb
A4982229	5⅝"	12¼"	¾"	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 1 1/8". Makes 1¼" squares.

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Ravioli Maker with Rolling Pin, 48PC

art.	Width	Length	Ht.	Lb
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 3/8" squares.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Ht.	Lb
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 1/2" squares.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Ht.	Lb
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 1/8". Makes 1 3/8" rounds.



Ravioli Maker with Rolling Pin, 12PC

art.	Width	Length	Ht.	Lb
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 1/8". Makes 1 1/2" rounds.



Ravioli Maker with Rolling Pin, 24PC

art.	Width	Length	Ht.	Lb
A4982234	5 1/8"	9 7/8"	3/4"	0.8

Making homemade ravioli is quick and easy with this Italian tool. Simply place a sheet of pasta over the mold, press a filling into each cavity and layer a secondary pasta sheet on top. Run the rolling pin across the mold to cut and seal each form. This mold is constructed of aluminum and the rolling pin is made of wood. The rubber feet on each corner help prevent slipping during use. Beechwood rolling pin measures 11 1/8". Makes 1 3/8" triangles.



Spaghetti Rolling Pin, Beechwood

art.	Width	Length	Ht.	Lb
A4982235	1 5/8"	12 3/8"	1 5/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.4cm spacing. Not dishwasher-safe.



Tagliatelle Rolling Pin, Beechwood

art.	Width	Length	Ht.	Lb
A4982236	1 3/8"	12 3/8"	1 3/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.6cm spacing. Not dishwasher-safe.



Fettuccine Rolling Pin, Beechwood

art.	Width	Length	Ht.	Lb
A4982237	1 3/8"	12 3/8"	1 3/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 0.8cm spacing. Not dishwasher-safe.



Pappardelle Rolling Pin, Beechwood

art.	Width	Length	Ht.	Lb
A4982238	1 3/8"	12 3/8"	1 3/8"	0.4

This beechwood rolling pin is used to cut strips of pasta dough for the fast preparation of homemade noodles. Just roll the pin over a pasta sheet and fresh, noodles are quickly created. 1.5cm spacing. Not dishwasher-safe.



Pasta Drying Rack, Beechwood

art.	Width	Length	Ht.	Lb
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.



It is constructed of 100% beech wood. It has a sturdy base of four legs. It has four sections with three spindles in each section. The multitude of spindles allows a lot of pasta to be dried at one time. This handy tool also saves a lot of counter space. This pasta drying rack can accommodate over 2.2 pounds of pasta. It measures 14 1/2" long by 14 1/2" wide and has a height of 13".

Pasta Drying Rack, Beech Wood

art.	Dim.	Lbs
49840-20	13"x14 1/2"x14 1/2"	1.5





Stackable Pasta Drying Tray, Beechwood

art.	Width	Length	Ht.	Lb
A4982240	15 $\frac{3}{8}$ "	20"	1 $\frac{3}{8}$ "	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 $\frac{1}{8}$ " 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	Ht.	Lb
A4982241	8 $\frac{3}{4}$ "	17 $\frac{3}{8}$ "	3 $\frac{3}{8}$ "	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.



Gnocchi Paddle, Beechwood

art.	Width	Length	Ht.	Lb
A4982259	2 $\frac{3}{8}$ "	8"	$\frac{5}{8}$ "	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.



Garganelli Maker, Beechwood

art.	Width	Length	Ht.	Lb
A4982260	3 $\frac{1}{2}$ "	9 $\frac{1}{4}$ "	$\frac{3}{4}$ "	0.5

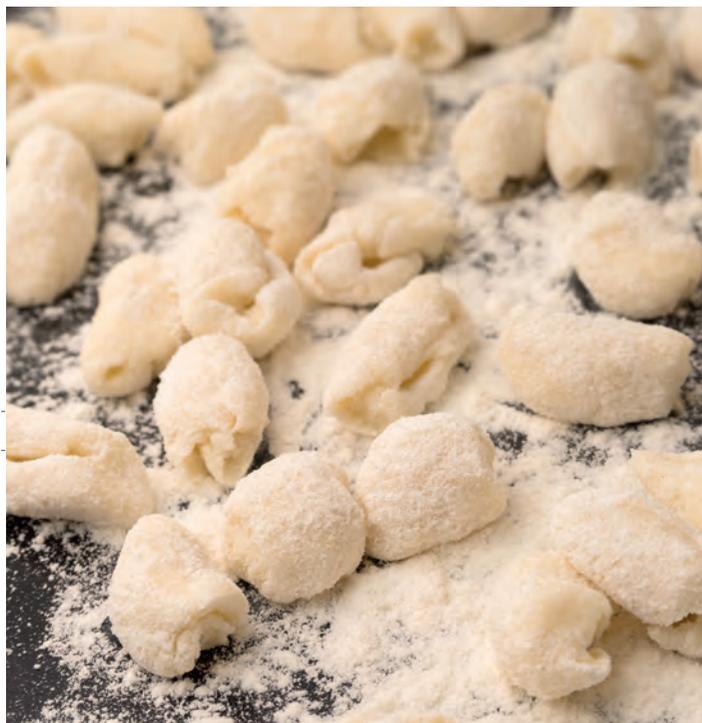
Similar to a gnocchi paddle, this set is made up of a ridged board and a 9" dowel that are used to form garganelli pasta. The ridged tubular shapes are created when flat, egg-based pasta squares are wrapped around the dowel and rolled over the board. Each piece is easily cleaned with mild soap and water. Dry thoroughly.



Cavatelli Maker, Aluminum

art.	Width	Length	Ht.	Lb
A4982405	3"	4 $\frac{3}{8}$ "	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 $\frac{3}{8}$ " 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.





Corzetti Stamp, Star

art.	Dia	Ht	Lbs
A4982279	2 1/2"	3 3/4"	0.3



Corzetti Stamp, Flower

art.	Dia	Ht	Lbs
A4982277	2 1/2"	3 3/4"	0.3

Corzetti Stamp, Lily

art.	Dia	Ht	Lbs
A4982278	2 1/2"	3 3/4"	0.3

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.



Set of Five Dumpling Molds

art.	Cuts	Lbs
49843-05	2 1/2" - 3 1/4" - 4" - 5" - 7"	0.5

This set includes five polypropylene molds that fold in half to quickly form and crimp dough, creating small dumplings, hand pies and empanadas. Each mold has a small plastic tab for easy handling and molding. They are dishwasher-safe.



TOOLS AND UTENSILS



Hot Chocolate Mixer, Pine

art.	Dia	Length	Lbs
A5600012	2½"	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.



Black Stone Molcajete

art.	Dia	Ht.	Oz	Lbs
A5400025	8"	5"	24	8.1
A5400049	4⅛"	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".



Gordita Press, Cast Iron

art.	Dia	Ht.	Lbs
A5000515	5"	1"	3.3

Made of cast iron, this press quickly molds Mexican gorditas or sopos, or Colombian and Venezuelan arepas. The commercial-grade press is easy to use and features heavy-duty bolts that keep the handle and top securely in place, plus a smooth electro-finish that makes the entire unit easy to clean. Inner bowl diameter measures 4¼".



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.



Taco Holder, 3 Compartments, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982541	3¾"	16¼"	2"	0.8

This sturdy zigzag-shaped holder is perfect for hard or soft shell tacos. Made of solid stainless steel, the holder accommodates three tacos at one time and maintains them upright, keeping fillings and toppings in place in between bites. Equipped with a convenient condiment cup holder at each end, it can also be used for hot dogs. Condiment cup holders will fit Paderno World Cuisine 2oz Sauce Cups #A4982507. Dishwasher-safe.

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.



Ceramic Tequila Barrel with Stand

art.	Dia	Length	Gal	Lbs
A5401244	5½"	6¾"	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.



Citrus Press, Aluminum

art.	Width	Length	Ht.	Lb
A5200120	8¾"	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 7½". Handwashing is recommended to maintain the finish.



High Pressure Burner with Adjustable Stand

art.	Width	Length	Ht.	Lb
A5100499	15¾"	15¾"	31½"	17



Built for outdoor cooking, this high-pressure burner features an adjustable stand that can be used at a 16" or 29" height by simply adding or removing leg extensions (included). The large, square frame easily holds oversized cookware, such as paella pans, and boasts a built-in windguard and adjustable heat. Also includes a 48" hose with an adjustable 0-20PSI regulator that works with standard propane (LP) tanks. ¾" rotary adjustment, 75,000 BTU/h. Burner diameter is 5¾" The unit can be completely knocked down for storage. Do not use indoors.



COOK WARE

Grand Gourmet

Series 1100



INDUCTION
READY!



Made in Italy

- 18/10 stainless steel
- Outer and inner satin polish and a mirror-finish along the edges
- Double thickness, reinforced upper edges
- Ergonomic stay-cool handles
- Sandwich, thermo-radiant bottom for the best heat conductivity

- Concave bottom when cold and perfectly flat upon heating
- Perfect for use on any type of stove including induction
- NSF approved
- Limited Lifetime Warranty
- Easy to clean and dishwasher-safe
- 0.8mm to 2mm thickness



Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11101-16	6¼"	6¼"	3¾	2.0
11101-20	7⅞"	7⅞"	6½	3.1
11101-24	9½"	9½"	10½	4.3
11101-28	11"	11"	17½	7.3
11101-32	12½"	12½"	25¾	8.4
11101-36	14⅞"	14⅞"	38	13.7
11101-40	15¾"	15¾"	53	17.4
11101-45	17¾"	17¾"	74	21.8
11101-50	19⅞"	19⅞"	105¾	33.3

The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

Sauce Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11107-16	6¼"	4¾"	2¼	2.1
11107-20	7⅞"	5⅞"	4¼	3.3
11107-24	9½"	6"	6¾	5.2
11107-28	11"	6¾"	11½	7.2
11107-32	12½"	7¾"	16½	9.9
11107-36	14⅞"	8½"	23¼	12.4
11107-40	15¾"	9¾"	32½	19.1
11107-45	17¾"	10¾"	46½	24.3
11107-50	19⅞"	12½"	66½	29.7

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



Stock Pot with Tap, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11102-28	11"	11"	17½	7.5
11102-32	12½"	12½"	25¾	8.6
11102-36	14⅞"	14⅞"	38	13.9
11102-40	15¾"	15¾"	53	17.6
11102-45	17¾"	17¾"	74	22.0
11102-50	19⅞"	19⅞"	105¾	33.5
11102-99	Replacement Spigot (fits all sizes)			0.6



Low Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11105-16	6¼"	5½"	2¾	2.4
11105-20	7⅞"	6¾"	5¼	4.4
11105-24	9½"	8¼"	9	6.7
11105-28	11"	9"	15¼	8.8
11105-32	12½"	10¼"	23¼	12.2
11105-36	14⅞"	11"	30¾	18.2
11105-40	15¾"	12½"	42¼	23.3

COOKWARE



NSF

Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11109-16	6¼"	3"	1¾	2.0
11109-20	7⅞"	3⅜"	2¾	2.8
11109-24	9½"	3¾"	4½	4.6
11109-28	11"	4⅜"	7	6.2
11109-32	12½"	5"	10½	8.6
11109-36	14¼"	5½"	15	10.8
11109-40	15¾"	6⅞"	20¾	16.1
11109-45	17¾"	6⅞"	28½	21.5
11109-50	19⅞"	7½"	39	27.1

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.



NSF

Perforated Stainless Steel Steamer

art.	Dia	Ht.	Lbs
11119-20	7⅞"	5"	1.3
11119-24	9½"	6"	2.4
11119-28	11"	6⅞"	3.3
11119-32	12½"	7½"	4.8



NSF

Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11108-16	6¼"	2½"	1¾	2.0
11108-20	7⅞"	3⅜"	2¾	2.8
11108-24	9½"	3¾"	4½	4.9
11108-28*	11"	4⅜"	7	6.7
11108-32*	12½"	5"	10½	8.8
11108-36*	14¼"	5½"	15	11.0

* With loop handle

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 3" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and is induction compatible.



NSF

Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11106-14	5½"	3⅜"	1¼	1.5
11106-16	6¼"	4⅜"	2¼	2.2
11106-20	7⅞"	5⅞"	4¼	3.4
11106-24	9½"	6"	6⅞	9.8
11106-28*	11"	6⅞"	11½	7.1
11106-32*	12½"	7⅞"	16½	10.3
11106-36*	14¼"	8½"	23¼	12.6

* With loop handle

The stainless steel sauce pan, with its triple-ply bottom and rounded handles, is most commonly used for heating liquids and reducing sauces. It is induction compatible.



NSF

Saucier, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11113-18	7⅞"	2¾"	1¾	2.1
11113-20	7⅞"	3"	2¾	2.8
11113-24	9½"	3⅜"	3½	3.8
11113-26	10¼"	3½"	4½	4.3

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 suitable for all heat sources, including induction.



NSF

Splayed Sauté Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11112-16	6¼"	2⅞"	1	1.4
11112-18	7⅞"	2⅞"	1¼	2.1
11112-20	7⅞"	2½"	1¾	2.3
11112-24	9½"	3"	2¾	3.2

The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



Frying Pan, Stainless Steel

art.	Dia	Ht.	Lbs
11114-20	7 $\frac{7}{8}$ "	2"	1.9
11114-24	9 $\frac{1}{2}$ "	2"	2.7
11114-28	11"	2 $\frac{1}{8}$ "	4.4
11114-32	12 $\frac{1}{2}$ "	2 $\frac{3}{8}$ "	6.5
11114-36*	14 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	8.1
11114-40*	15 $\frac{3}{4}$ "	2 $\frac{3}{8}$ "	9.0
11114-45*	17 $\frac{3}{4}$ "	2 $\frac{1}{2}$ "	12.5

* With loop handle

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



Non-Stick Frying Pan, Stainless Steel

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

This frying pan is compatible with all heat sources, including induction. The interior is coated with multiple layers of a **PFOA-free**, non-stick professional finish, and the traditional stay-cool stainless steel handle, affixed with forged stainless steel rivets, ensures a secure grip for tilting and rotating the pan.



Paella Pan, Stainless Steel

art.	Dia	Ht.	Lbs
11115-20	7 $\frac{7}{8}$ "	2"	2.6
11115-24	9 $\frac{1}{2}$ "	2"	3.1
11115-28	11"	2 $\frac{1}{8}$ "	3.4
11115-32	12 $\frac{1}{2}$ "	2 $\frac{3}{8}$ "	4.8
11115-36	14 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	5.6
11115-40	15 $\frac{3}{4}$ "	2 $\frac{3}{8}$ "	7.5
11115-45	17 $\frac{3}{4}$ "	2 $\frac{1}{2}$ "	9.0
11115-50	19 $\frac{1}{2}$ "	3 $\frac{1}{8}$ "	11.8

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 stainless steel with an aluminum sandwich bottom. It is induction compatible.



Lid, Stainless Steel

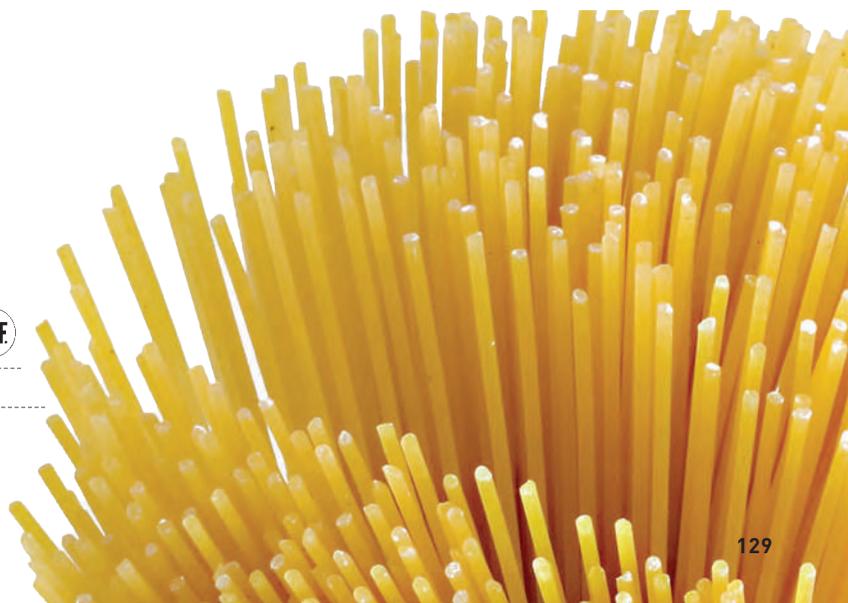
art.	Dia	Lbs
11161-14	5 $\frac{1}{2}$ "	0.4
11161-16	6 $\frac{1}{4}$ "	0.5
11161-18	7 $\frac{1}{8}$ "	0.6
11161-20	7 $\frac{7}{8}$ "	0.7
11161-22	8 $\frac{3}{8}$ "	1.0
11161-24	9 $\frac{1}{2}$ "	0.9
11161-28	11"	1.1
11161-32	12 $\frac{1}{2}$ "	1.5
11161-36	14 $\frac{1}{8}$ "	1.9
11161-40	15 $\frac{3}{4}$ "	2.3
11161-45	17 $\frac{3}{4}$ "	2.8
11161-50	19 $\frac{1}{2}$ "	3.2
11161-60	23 $\frac{1}{2}$ "	6.6

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



Stock Pot Colander, Stainless Steel

art.	Dia	Ht.	Lbs
11123-20	7 $\frac{7}{8}$ "	8 $\frac{3}{8}$ "	3.5
11123-24	9 $\frac{1}{2}$ "	10 $\frac{3}{8}$ "	4.5
11123-28	11"	11 $\frac{3}{8}$ "	7.4



Series 1000 INDUCTION **READY!**



Made in Italy

- Outer and inner satin polish
- Hollow, tubular stay-cool handles in stainless steel are ergonomically-shaped.

- Perfect for use on any type of stove, whether gas, electric, glass ceramic or induction
- One-Year Warranty
- 18/10 stainless steel
- 0.8mm to 2mm thickness



Lid, Stainless Steel

art.	Dia	Lbs
11061-16	6¼"	0.4
11061-18	7½"	0.6
11061-20	7¾"	0.7
11061-22	8¾"	0.8
11061-24	9½"	0.9
11061-28	11"	1.0
11061-32	12½"	1.9
11061-36	14½"	2.4
11061-40	15¾"	2.7
11061-45	17¾"	3.2
11061-50	19¾"	3.8
11161-60	23¾"	4.4



Stock Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11001-16	6¼"	6¼"	3¾	3.2
11001-18	7½"	6¼"	4¼	3.4
11001-20	7¾"	7½"	5¾	3.7
11001-22	8¾"	8¾"	8¾	4.0
11001-24	9½"	9½"	11	4.7
11001-28	11"	11"	18	7.8
11001-32	12½"	12½"	27	11.0
11001-36	14½"	14½"	38½	13.0
11001-40	15¾"	15¾"	52¾	16.8
11001-45	17¾"	15¾"	67	21.0
11001-50	19¾"	19¾"	103½	29.0
11001-60	23¾"	21¾"	158½	42.0

The stainless steel stock pot, with its tri-metal bottom, is used most commonly for simmering. It is ideal for making soup, as the equal lengths of its diameter and height limit evaporation. It is induction compatible.

Sauce Pot, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11007-16	6¼"	3¾"	2	2.1
11007-18	7½"	4½"	2¾	2.4
11007-20	7¾"	4¾"	4	2.9
11007-22	8¾"	5½"	5¼	3.1
11007-24	9½"	5¾"	6¾	3.9
11007-28	11"	6¼"	10¼	5.1
11007-32	12½"	7¾"	16¼	7.1
11007-36	14½"	8½"	21½	11
11007-40	15¾"	9½"	31¾	11.8
11007-45	17¾"	10¾"	45¼	14.6
11007-50	19¾"	11¾"	61¼	17.8
11007-60	23¾"	13¾"	104½	24.5

The versatile sauce pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



Rondeau, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11009-16	6¼"	2½"	1¾	1.7
11009-18	7½"	2¾"	1¾	2.1
11009-20	7¾"	3"	2¾	2.6
11009-24	9½"	3½"	4	3.1
11009-28	11"	3¾"	6½	4.2
11009-32	12½"	4¾"	9	6.2
11009-36	14½"	5½"	13¾	7.8
11009-40	15¾"	5¾"	19	10.5
11009-45	17¾"	6½"	26	12.8
11009-50	19¾"	7½"	39	15.3
11009-60	23¾"	10"	74¾	22.6

The stainless steel rondeau is wide and low, allowing for the quick dispersion of steam for searing and poaching. The pan has two welded stainless steel handles. It is induction compatible.

Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11006-12	4¾"	2¾"	¾	1.0
11006-14	5½"	3½"	1¼	1.4
11006-16	6¼"	3¾"	2	1.7
11006-18	7½"	4¼"	2¾	2.1
11006-20	7¾"	4¾"	4	2.7
11006-22	8¾"	5½"	5¼	3.1
11006-24	9½"	5¾"	6¾	3.6
11006-28	11"	6¼"	10¾	4.9
11006-32	12½"	7¾"	16¼	8.8
11006-36	14½"	8½"	21¾	10.5

The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



Low Sauce Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11011-16	6¼"	3⅝"	1⅝	1.8
11011-18	7⅝"	3½"	2½	2.2
11011-20	7⅝"	4¼"	3¼	2.8
11011-24	9½"	4¾"	5¾	4.0

The stainless steel sauce pan, with welded, rounded handles, is most commonly used for heating liquids and reducing sauces. Its tri-metal base quickly distributes uniform heat. It is induction compatible.



Stew Pot , Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11010-16	6¼"	3⅝"	1⅝	1.9
11010-18	7⅝"	3½"	2½	2.3
11010-20	7⅝"	4¼"	3¼	2.9
11010-24	9½"	4¾"	5¾	4.2

The versatile stew pot is suited for blanching vegetables and fruits and heating or re-heating liquids, stews and sauces. It is induction compatible.



Splayed Sauté Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11012-16	6¼"	2¾"	1	1.6
11012-18	7⅝"	2¾"	1¼	2.0
11012-20	7⅝"	2½"	1⅝	2.5
11012-24	9½"	3"	2⅝	3.0

The stainless steel, splayed sauté pan is ideal for reducing sauces as its small base heats rapidly, while its splayed sides increase the top surface, in turn allowing for greater evaporation. The pan has a stainless steel handle affixed with strong weldings. It is suitable for all heat sources, including induction.



Sauté Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Qts	Lbs
11008-16	6¼"	2½"	1⅝	1.9
11008-18	7⅝"	2¾"	1⅝	2.1
11008-20	7⅝"	3"	2⅝	2.5
11008-24	9½"	3⅝"	4	3.0
11008-28	11"	3¾"	6⅝	4.0
11008-32	12½"	4¾"	9¾	4.8
11008-36	14⅝"	5⅝"	13¾	7.5

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 2½" to 5½" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and induction compatible.



Saucier Pan, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11013-18	7⅝"	2¾"	1¾	1.9
11013-20	7⅝"	3"	2⅝	2.3
11013-24	9½"	3⅝"	3½	3.5
11013-26	10¼"	3½"	4½	4.0

This stainless steel sauté pan is short with straight sides and has a high handle suited to lightly and quickly fry food. The 2½" to 5½" depth keeps food in the pan, so that it may be shaken and flipped constantly. It has a triple layer bottom and induction compatible.



Frying Pan, Stainless Steel, No Lid

art.	Dia	Ht.	Lbs
11014-20	7⅝"	2"	2.6
11014-24	9½"	2"	3.1
11014-28	11"	2⅝"	3.4
11014-32	12½"	2⅝"	4.8
11014-36	14⅝"	2⅝"	5.6
11014-40	15¾"	2⅝"	7.5
11114-45	17¾"	2½"	9

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

Series 2500 Triple-Ply



The Paderno Stainless Steel Professional Triple-Ply Series Features:

Made in Italy

- Exterior and interior mirror polish finish
- Ergonomic stay-cool hollow handles, solidly affixed with forged rivets
- Laminated stainless steel/aluminum/stainless even layers throughout the whole pan
- Lipped non-dripping edges
- Compatible with all heat sources, including induction.
- 18/10 stainless steel
- Limited Lifetime Warranty
- 1.8mm thickness



Sauce Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12511-16	6¼"	3"	1½	2.6
12511-18	7½"	3¾"	2½	3.3
12511-20	7¾"	3½"	2¾	3.9
12511-24	9¼"	4¾"	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.



Saucier Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12513-16	6¼"	2¾"	1¼	1.8
12513-18	7½"	2½"	1¾	2.4
12513-20	7¾"	2¾"	2½	3.1
12513-24	9½"	3¾"	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.



Sauté Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12508-24	9½"	2"	2½	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.



Frying Pan, Tri-ply

art.	Dia	Ht.	Lbs
12514-20	7¾"	1¼"	2.0
12514-24	9½"	2½"	2.7
12514-26	10¼"	2¾"	3.0
12514-28	11"	2¾"	3.3
12514-32	12½"	1¾"	4.9
12514-36	14¾"	1¾"	5.9

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



Sauce Pot, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12507-24	9½"	4½"	5¼	3.6
12507-28	11"	5½"	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	7¾"	3¾"	3	3.9
12509-24	9½"	4¾"	5	5.4
12509-28	11"	4¾"	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.



Tri-ply Stainless Steel, Non-Stick Frying Pan

art.	Dia	Ht.	Lbs
12517-24	9½"	2¼"	2.7
12517-26	10¼"	2½"	3.0
12517-28	11"	2½"	3.3
12517-32	12½"	1⅝"	4.9
12517-36	14⅞"	1⅝"	5.6

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



Sauce Pan, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12511-12	4¾"	2¾"	0.7	1.6
12511-14	5½"	2¾"	1.0	1.8

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle and the outer surface has a mirror polish finish. It is induction compatible.



Sauce Pan with Double Spouts, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12511-10	4"	2"	0.4	1.2

The stainless steel sauce pan is most commonly used for heating liquids and reducing sauces. It has a riveted stainless steel handle and the outer surface has a mirror polish finish. It is induction compatible.



Sauce Pot with Lid, Tri-ply

art.	Dia	Ht.	Qts	Lbs
12509-12	4¾"	2¾"	0.7	1.6

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.



Stainless Steel Flambé Pan

art.	Dia	Ht.	Lbs
56163-27	10⅝"	2½"	2.2

Flambé pans are typically used to create an impressive visual presentation during the preparation of a meal. Flames result from the partial combustion of a flammable alcohol, such as brandy or fortified wine that is poured over a dish. Flames are extinguished once the alcohol has evaporated. Common dishes prepared in a flambé pan include Crepes Suzette, Bananas Foster and Steak Diane. Flambé is a showy technique, but it can be dangerous. Alcohol should never be used near an open flame, nor should it be poured onto food directly from the bottle, since the flame can travel up the stream of alcohol. Instead, a long-handled ladle should be used to pour the liqueur into the pan. Food should be transported once flames have died down.



Lid, Stainless Steel

art.	Dia	Lbs
12561-12	4¾"	0.1
12561-16	6¼"	0.2
12561-18	7⅝"	0.4
12561-20	7⅞"	0.7
12561-24	9½"	0.9
12561-26	10¼"	1.3
12561-28	11"	1.6

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

Miniature



Developed for Paderno World Cuisine, this new collection of stainless steel miniature cookware pieces is a perfect fit for any setting. The collection includes sauce pans, rondeaus, saucepots 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

pastas, 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 cooktops, as handles get hot during the cooking process. Induction-ready. Dishwasher-safe. Lids sold separately.



Mini Stainless Steel Saucepot

art.	Dia	Ht.	Oz	Lb
A1250710	4"	2¾"	20	0.7
A1250712	4¾"	3⅛"	32	1.0



Mini Stainless Steel Sauce Pan

art.	Dia	Ht.	Oz	Lb
A1251110	4"	2¾"	20	0.7
A1251112	4¾"	3⅛"	32	1.0



Mini Stainless Steel Saute Pan

art.	Dia	Ht.	Oz	Lb
A1250811	4"	1¼"	8	0.5
A1250812	4¾"	1⅝"	12	0.7
A1250814	5½"	1⅞"	22	0.9



Mini Stainless Steel Rondeau

art.	Dia	Ht.	Oz	Lb
A1250911	4"	1¼"	8	0.5
A1250912	4¾"	1⅝"	12	0.7
A1250914	5½"	1⅞"	22	0.9



Mini Stainless Steel Saute Pan

art.	Dia	Ht.	Oz	Lb
A1250810	4"	1¾"	12	0.6



Mini Stainless Steel Rondeau

art.	Dia	Ht.	Oz	Lb
A1250910	4"	1¾"	12	0.6



Mini Stainless Steel Cover

art.	Dia	Ht.	Lb
A1256110	4"	1⅝"	0.3
A1256112	4¾"	1¼"	0.4
A1256114	5½"	1⅝"	0.5



Baking Pans & Co.



Non-Stick Roasting Pan, Aluminum

art.	Width	Length	Ht.	Lbs
A4694740	12½"	15¾"	3¾"	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.

Roasting Rack, Stainless Steel

art.	Width	Length	Ht.	Lb
A4982141	8½"	15"	3¼"	0.93

Roasting racks are an essential tool in any good cook's kitchen. The elevated, curved grid cradles food securely while exposing all sides of uneven meats and poultry to the oven's heat for beautiful, uniform browning. Made of stainless steel.



Heavy Roasting Pan, Stainless Steel, Folding Handles

art.	Width	Length	Ht.	Lbs
11944-40	10¼"	15¾"	3½"	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 Brazier with Cover, Stainless Steel

art.	Width	Length	Ht.	Lbs
11965-50	11⅞"	19¾"	6"	16

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.



Roasting Pan, Stainless Steel

art.	Width	Length	Ht.	Lbs
11943-40	10¼"	15¾"	3½"	8.2
11943-45	11⅞"	17¾"	3½"	11.4
11943-50	11⅞"	19¾"	3½"	12.1
11943-60	13¾"	23¾"	3½"	19.0
11943-61	17"	24"	3½"	22.0

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 Cover, Stainless Steel

art.	Width	Length	Lb
11948-40	10¼"	15¾"	2.9
11948-45	11⅞"	17¾"	3.4
11948-50	11⅞"	19¾"	3.7

Lid for roasting pan series 11943 and 11944.



Black Silicone Oven Mitt

art.	Width	Length	Lbs
A4851742	6"	16¾"	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	5¼"	14"	1.2

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.



Steamer Insert, Stainless Steel

art.	Dia	Ht.	Lbs
A4982216	5 3/8"	2 3/4"	0.4
A4982217	6 3/8"	3 3/8"	0.7

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



Asparagus Steamer Set, Stainless Steel

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

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



Meat Roasting Thermometer

art.	Dia	Length	Lbs
19705-00	2"	4 3/8"	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.



Oven Thermometer, Stainless Steel

art.	Dia	Increment	Range	Lbs
19709-00	2 3/4"	50°F	+100°+600°F	0.2

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.



Round Bain-Marie, Stainless Steel, One Handle

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



Bain-Marie, Stainless Steel, 2 Short Handles

art.	Dia	Ht.	Qts	Lbs
11911-12	4 3/4"	5 1/2"	1 1/2	1.2
11911-14	5 1/2"	6 1/4"	2 3/8	1.6
11911-16	6 1/4"	7 1/8"	3 3/4	2.2
11911-18	7 1/8"	7 7/8"	5 1/4	2.4
11911-20	7 7/8"	8 3/8"	7 3/8	3.2

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.



Square Bain-Marie, Stainless Steel, Stackable Insert

art.	Width	Length	Ht.	Qts	Lbs
44502-01	6½"	6½"	9¼"	5¼	1.8

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.



Insulated Stainless Steel Gravy Boat with Spout

art.	Dia	Ht.	Oz.
41620-04	5"	5½"	13¼"

This insulated stainless steel server is designed to keep sauces and dressings warm for extended periods of time. The spout makes pouring spill-free and the hinged lid makes it easy to open for refilling and washing. Dishwasher-safe.



Oven Fry Basket, GN1/1, Stainless Steel

art.	Width	Length	Lbs
11750-11	12¾"	20½"	3.5

This stainless steel oven fry basket is primarily used for cooking fried products in a convection oven. The wire construction allows the oven's dry heat to cook food easily and provides an evenly-browned and crispy finish to foods such as French fries. The basket's size makes it easy to cook large quantities at a time. This healthy alternative to deep-frying also saves space and costs, as it eliminates the need to purchase, store and dispose of oils.



Fish Poacher, Stainless Steel

art.	Width	Length	Ht.	Lbs
41964-45	6¼"	18½"	4½"	2.4
41964-60	7½"	24"	5"	5.2

This stainless steel fish poacher comes with a lid and a rack for support, and easy removal of the fish. The handles are straight and fixed in place.



Induction Adapter

art.	Dia	Ht.	Lbs
A1200116	6¼"	¾"	0.6
A1200121	8¼"	¾"	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	8¼"	¾"	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.

Copper Series 15300 & 15400



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.



Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Ht. with lid	Lbs
15343-36	11"	13 $\frac{7}{8}$ "	2 $\frac{3}{4}$ "	5 $\frac{1}{2}$ "	6.63

The shallow depth of this roasting pan exposes meat or poultry as much as possible to the dry heat of the oven, creating a beautifully browned crust or skin. 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 $\frac{1}{8}$ "	19 $\frac{1}{2}$ "	6 $\frac{1}{8}$ "	8.79

This lightly-hammered copper fish poacher can accommodate an entire fish that will feed a large group of people. It sits over two burners for uniform heating and includes a support rack that will hold fish while cooking, and remove it while maintaining its shape. Hand-wash only.



Oval Roasting Pan with Lid, Copper

art.	Width	Length	Ht.	Ht. with lid	Lbs
15339-36	10 $\frac{1}{2}$ "	15 $\frac{1}{8}$ "	2 $\frac{1}{2}$ "	5 $\frac{1}{2}$ "	6.01

This deep roasting pan, or brazier, has a lid to retain moisture and flavors, protecting food from dry heat. Its depth allows for large pieces of meat or whole poultry. Made of lightly-hammered copper, dishes can be taken directly from the oven to the table for stunning presentations. Hand-wash only.



Sugar Saucepan, Copper

art.	Dia	Ht.	Qts	Lbs
15406-16	6 $\frac{3}{8}$ "	3 $\frac{3}{8}$ "	1 $\frac{3}{4}$	2.62
15406-20	8"	4 $\frac{1}{8}$ "	3 $\frac{3}{8}$	3.25

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



Zabaglione Bowl, Copper

art.	Dia	Ht.	Lbs
15407-20	7 $\frac{7}{8}$ "	5 $\frac{1}{2}$ "	4.3

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



Mixing Bowl, Copper

art.	Dia	Ht.	Qts	Lbs
15409-26	10 $\frac{1}{4}$ "	5 $\frac{1}{8}$ "	4 $\frac{1}{2}$	3.5
15409-30	11 $\frac{7}{8}$ "	7 $\frac{3}{8}$ "	5 $\frac{1}{2}$	2.4
15409-36	14 $\frac{1}{4}$ "	7 $\frac{3}{4}$ "	12	2.5

A must-have in any baker's kitchen, unlined copper bowls are ideal for whipping egg whites, as the two react and create a stable foam perfect for meringues and chiffon cakes. This bowl features a brushed finish and a convenient bronze ring that allows it to be hung for storage. Ring is attached with traditional copper rivets.



Polenta Pan, Copper

art.	Top Dia	Bottom Dia	Ht.	Qts	Lbs
15412-25	9 $\frac{3}{4}$ "	7 $\frac{1}{8}$ "	5 $\frac{1}{4}$ "	4 $\frac{1}{2}$	3.65

Specially designed to prepare the classic Italian polenta, the deep size and flared sides of this traditional polenta pot (or paiolo) encourage the frequent stirring that is necessary to produce a creamy porridge. Hand-wash only.



Copper Fondue Set

art.	Dia	Ht.	Lbs
15430-11		10½"	5.97
Base	6⅞"	4⅜"	
Insert	6½"	3¾"	
Stand	6¼"	4½"	



This elegant, lightly-hammered copper fondue set sits on a sturdy iron stand and has a porcelain insert that is safe to use with chocolate and cheese, as hot water will not scorch these sauces. Use without the porcelain insert to cook meats in oil. The set comes with a stand, a copper base, a porcelain insert, a burner and six forks. Clean stand with a damp cloth or sponge. When using the base with oil, it is recommended to use approximately 36 to 48 ounces of liquid. Capacity of porcelain insert when filled to inner line is 32 ounces. For replacement forks, see item #15430-11. Hand-wash copper base.



Dipping Forks, Set of 6

art.	Length	Lb
15428-06	9½"	0.25

Replacement forks for fondue set #15430-11.



Small Copper Sauce Pan

art.	Dia	Ht.	Oz	Lb
15306-07	2¾"	1⅝"	6	0.40

Presentation is at its finest when dishes and sauces are served in these mini copper cookware pieces. They can safely go directly from the oven or stove to the table, making for stunning single servings. Hand-wash only.



Mini Saucepan, Copper

art.	Dia	Ht.	Oz	Lbs
15404-10		2½"		1.29
Pan	4"	1⅞"	13	
Insert	3½"	2"	6	

The butter warmer has endless uses. Alone, the copper base can be used over direct heat to warm sauces or melt butter. With the porcelain insert, it makes a beautiful presentation piece for chocolate and caramel sauces, warm dips or melted lemon-butter for seafood. Hand-wash copper base.



Mini Saucepan with Lid, Copper

art.	Dia	Ht.	Oz	Lb
15306-10	4"	2"	13	0.98

Presentation is at its finest when dishes and sauces are served in these mini copper cookware pieces. They can safely go directly from the oven or stove to the table, making for stunning single servings. Lid included. Hand-wash only.

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	Lb
A1550710	4"	2¾"	20	0.7
A1550812	4¾"	3½"	32	1.0
A1550914	5½"	3½"	48	1.3
A1550816	6¾"	3½"	56	1.6



Mini Copper Sauce Pan

art.	Dia	Ht.	Oz	Lb
A1540710	4"	2¾"	20	0.7
A1540712	4¾"	3½"	32	1.0



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lb
A1540410	4"	1¼"	8	0.5
A1540412	4¾"	1¾"	12	0.7
A1540414	5½"	1¾"	22	0.9
A1540416	6¾"	1¾"	28	1.2



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lb
A1550310	4"	1¼"	8	0.5
A1550312	4¾"	1¾"	12	0.7
A1550414	5½"	1¾"	22	0.9
A1550416	6¾"	1¾"	28	1.2



Mini Copper Sauté Pan

art.	Dia	Ht.	Oz	Lb
A1540510	4"	1¾"	12	0.6



Mini Copper Rondeau

art.	Dia	Ht.	Oz	Lb
A1550410	4"	1¾"	12	0.6



Mini Copper Cover

art.	Dia	Ht.	Lb
A1555510	4"	1½"	0.3
A1555512	4¾"	1¼"	0.4
A1555514	5½"	1¾"	0.5
A1555516	6¾"	1½"	0.7



Copper Restorer

art.	ml	Oz	Lb
70208	250	8	0.9

The World Cuisine copper restorer 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.

Copper Series 15500



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 15500 by Paderno World Cuisine boasts these features and more in its super heat-conductive multi-layer construction (polished solid copper, aluminum and 18/10 stainless steel). This combination distributes heat from bottom to top quickly and evenly, with the

added benefit of the stainless steel finish, which will not react with acidic ingredients in foods such as tomatoes and citrus. The beautiful collection is further made unique by featuring a stainless steel disc at the base, which makes the pieces suitable for all cooktops, including induction. The solid brass handles are secured by durable rivets and are finished to have a matte, antique look that boasts a truly rustic style. To extend the life of copper cookware, always wash by hand and dry immediately.



Copper Sauce Pan

art.	Dia	Ht.	Qts	Lbs
15506-16	6¼"	3½"	1%	1.8
15506-20	8¼"	4¾"	3%	2.7
15506-24	10"	5½"	6%	4.3
15506-28	11¾"	6¼"	10%	6.3



Copper Sauce Pot

art.	Dia	Ht.	Qts	Lbs
15507-16	6¼"	3½"	1%	2.0
15507-20	8¼"	4¾"	3%	3.5
15507-24	10"	5½"	6%	4.5
15507-28	11¾"	6¼"	10%	6.4



Copper Saute Pan

art.	Dia	Ht.	Qts	Lbs
15508-20	8¼"	2¾"	2¾	2.4
15508-24	10"	3⅝"	3¾	3.4
15508-28	11¾"	3½"	5¾	4.8



Copper Rondeau

art.	Dia	Ht.	Qts	Lbs
15509-20	8¼"	2¾"	2¾	3.0
15509-24	10"	3⅝"	3¾	3.7
15509-28	11¾"	3½"	5¾	5.2



Copper Fry Pan

art.	Dia	Ht.	Lbs
15514-20	8¼"	1¾"	1.7
15514-24	10"	1¾"	2.6
15514-28	11¾"	2¼"	3.3
15514-32	13"	2¾"	4.3



Copper Cover

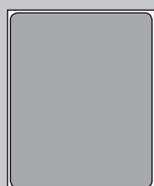
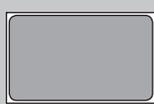
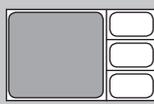
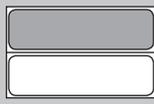
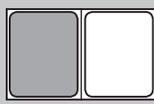
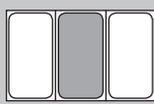
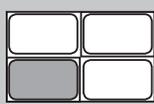
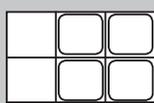
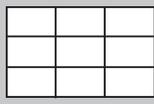
art.	Dia	Lbs
15561-20	8¼"	1.2
15561-24	10"	1.7
15561-28	11"	2.2

Domed copper-stainless steel lid for the Paderno World Cuisine Series 15500. Designed to condense vapors and flavors. Solid brass handle is affixed with rivets. Always wash by hand. Made in Italy.



Hotel Food Pans



											
	Size Length x Width	Depth	Qts	Standard	Lbs	Fixed handles	Lbs	Internal handles	Lbs	Retractable handles	Lbs
	2/1 25½"x20¾" 18-Gauge	¾" 2½" 4" 6" 7⅞"	20 32¾ 48¾ 59	14101-02 14101-06 14101-10 14101-15	6.3 7.1 7.8 8.5					14151-20	11.7
	1/1 20"x12¾"	¾" 1½" 2½" 4" 6" 7⅞"	10½ 15¾ 23¼ 29½	14102-02 14102-04 14102-06 14102-10 14102-15 14102-20	2.4 3.0 3.3 4.0 4.2 5.1	14112-20	5.5			14152-06 14152-15 14152-20	3.4 4.8 5.4
	2/3 14"x12½"	¾" 2½" 4" 6" 7⅞"	6¾ 9½ 14¾ 19	14103-02 14103-06 14103-10 14103-15 14103-20	1.7 2.3 2.6 3.2 3.9						
	2/4 20"x6¾"	6"	10½	14104-15	2.5						
	1/2 12½"x10½"	¾" 1½" 2½" 4" 6" 7⅞"	4¼ 6¾ 10½ 13¾	14105-02 14105-04 14105-06 14105-10 14105-15 14105-20	1.3 1.4 1.7 2.2 2.6 2.9	14115-10 14115-15	2.3 2.8	14145-15	2.7	14155-10	2.5
	1/3 12¾"x7⅞"	2½" 4"	3¼ 4¼	14107-06	1.3					14157-10	1.8
	1/4 12¾"x6¼"	2½" 4" 7⅞"	2⅞ 3¾ 6¾	14108-06 14108-10	0.9 1.1			14148-20	2.1	14158-10	1.4
	1/6 7"x6¼"	2½" 4" 6" 7⅞"	1 2⅞ 2⅞ 3¼	14109-06 14109-10 14109-15 14109-20	0.6 0.9 1.3 1.7	14119-10	1.0			14159-10 14159-15 14159-20	1.0 1.4 1.8
	1/9 7"x4¾"	2½" 4"	⅝ 1	14110-06 14110-10	0.5 0.6						

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. All inserts are stackable and have rounded reinforced edges. They are made of 21-gauge, 18/10 mirror-polished stainless steel. They have seamless construction and are durable, corrosion-resistant and non-tarnishing. They do not react to any food and protect flavors. In addition to in-process control during manufacturing and fabrication, these metals have met the specifications developed by the American Society for Testing and Materials (ASTM) with regard to mechanical properties such as toughness and corrosion resistance. The Paderno series is a part of a lineage of cookware more than 80 years old. NSF approved.

PERFORATED HOTEL PANS							
	Size Length x Width	Depth	Qts	Standard	Lbs	Folding handles	Lbs
	1/1 20 ⁷ / ₈ "x12 ³ / ₄ "	³ / ₄ " 1 ¹ / ₂ " 2 ¹ / ₂ " 4" 6" 7 ⁷ / ₈ "	10 ¹ / ₂ 15 ³ / ₈ 23 ¹ / ₄ 29 ¹ / ₂	14202-02 14202-04 14202-06 14202-10 14202-20	2.3 2.6 3.1 3.6 4.6	14252-15 14252-20	4.5 6.3
	2/3 14"x12 ¹ / ₂ "	2 ¹ / ₂ " 4"	6 ³ / ₈ 9 ¹ / ₂	14203-06 14203-10	1.8 2.6		
	1/2 12 ¹ / ₂ "x10 ¹ / ₂ "	³ / ₄ " 1 ¹ / ₂ " 2 ¹ / ₂ " 4" 6" 7 ⁷ / ₈ "	4 ¹ / ₄ 6 ³ / ₈ 10 ¹ / ₂ 13 ³ / ₄	14205-02 14205-04 14205-06 14205-10 14205-15 14205-20	1.2 1.4 1.7 2.0 2.5 3.0		

Containers depth ³/₄" and 1¹/₂" only bottom perforated.

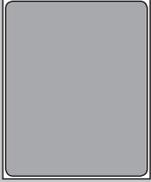
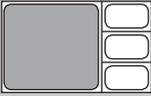


Hotel Pan, Drainer Plate, Stainless Steel

art.	GN	Width	Length	Ht.	Lbs
14402-00	1/1	10 ⁷ / ₁₆ "	18 ³ / ₁₆ "	⁵ / ₈ "	1.55
14405-00	1/2	8"	10 ³ / ₈ "	⁵ / ₈ "	0.65
14407-00	1/3	4 ¹ / ₂ "	10 ³ / ₈ "	⁵ / ₈ "	0.45

Adaptor Bars, Stainless Steel

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

BAKING SHEETS/PANS									
	Size Length x Width	Depth	Qts	Non-Stick pan PFOA-free coating	Lbs	Baking sheet	Lbs	Non-Stick baking sheet PFOA-free coating	Lbs
	2/1 25½"x20⅞" 18-Gauge	1½" 2½"				14301-04 14301-06	6.8 7.6		
	1/1 20⅞"x12¾"	¾" 1½" 2½"		14162-02	2.4	14302-02 14302-04 14302-06	2.4 2.9 3.2	14362-02	2.4
	2/3 14"x12½"	¾" 1½" 2½"				14303-02 14303-04 14303-06	1.7 1.9 2.1		
	1/2 12½"x10½"	¾" 1½" 2½"		14165-02	1.3	14305-02 14305-04 14305-06	1.3 1.5 1.7	14365-02 14365-04 14365-06	1.3 1.5 1.7

S/S LIDS					
Size Length x Width	Standard	Handles	Notched	Notched + Handles	With Seal
1/1 20⅞"x12¾"	14502-00 Lbs 2.5	14512-00 Lbs 2.5	14522-00 Lbs 3.1		
2/3 14"x12½"	14503-00 Lbs 1.7		14523-00 Lbs 1.6		
1/2 12½"x10½"	14505-00 Lbs 1.5	14515-00 Lbs 1.3	14525-00 Lbs 1.2	14535-00 Lbs 1.2	
1/3 12¾"x7⅞"	14507-00 Lbs 0.9		14527-00 Lbs 0.9		14547-00 Lbs 1.0
1/4 12¾"x6¼"	14508-00 Lbs 0.7	14518-00 Lbs 0.7	14528-00 Lbs 0.6		
1/6 7"x6¼"	14509-00 Lbs 0.5		14529-00 Lbs 0.4		
1/9 7"x4⅜"	14510-00 Lbs 0.3				

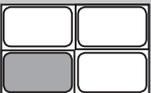
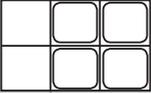
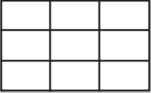
COOKWARE

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. All containers and lids are made of polycarbonate, a thick clear material that makes these pans thermal shock-resistant from -140 degrees to +250 degrees Fahrenheit. Because of their perfectly smooth surface, they are easy to clean. Polycarbonate is virtually unbreakable and will last a lifetime. All pans have metric graduations, are stackable and will not react to acidic foods, oils or alcohol.



	Size Length x Width	Depth	Ots	Pan	Lbs	Lid	Lbs	Grid	Lbs
	2/1 25½"x20½"	6"	44%	14561-15	3.7			14591-00	1.5
	1/1 20½"x12¾"	2½"	10½	14562-06	1.8	14572-00	1.4	14592-00	0.9
		4"	15%	14562-10	2.2				
		6"	23¼	14562-15	2.9				
		7½"	29½	14562-20	3.4				
	1/2 12½"x10½"	2½"	4¼	14565-10	1.0	14575-00	0.7	14595-00	0.4
		4"	6%	14565-15	1.4				
		6"	10½	14565-20	1.8				
	1/3 12¾"x7½"	2½"	3¼	14567-10	0.8	14577-00	0.5	14597-00	0.3
		4"	4¼	14567-15	1.1				
		6"	6%						
		7½"	8½						
	1/4 12¾"x6¼"	2½"	2%	14568-06	0.5	N 14578-00	0.4		
		4"	3¼	14568-10	0.7				
		6"	5¼	14568-15	0.9				
	1/6 7"x6¼"	2½"	1	14569-06	0.3	14579-00	0.2	14599-00	0.1
		4"	2½	14569-10	0.4				
		6"	2%	14569-15	0.6				
		7½"	3¼	14569-20	0.7				
	1/9 7"x4¾"	2½"	¾	14570-06	0.2	14580-00	0.1		
		4"	1	14570-10	0.3				



							
	Size Length x Width	Depth	Ots	Pan	Lbs	Grid	Lbs
	1/1 20 $\frac{7}{8}$ "x12 $\frac{3}{4}$ "	2 $\frac{1}{2}$ " 4" 6"	10 $\frac{1}{2}$ 15 $\frac{7}{8}$ 23 $\frac{1}{4}$	14702-06 14702-10 14702-15	1.4 1.8 2.1		
	1/2 12 $\frac{1}{2}$ "x10 $\frac{1}{2}$ "	2 $\frac{1}{2}$ " 4" 6"	4 $\frac{1}{4}$ 6 $\frac{3}{8}$ 10 $\frac{1}{2}$	14705-06 14705-10 14705-15	0.7 0.8 1.0	14715-00	0.3
	1/3 12 $\frac{3}{4}$ "x7 $\frac{1}{8}$ "	2 $\frac{1}{2}$ " 4" 6"	3 $\frac{1}{4}$ 4 $\frac{1}{4}$ 6 $\frac{3}{8}$	14707-06 14707-10 14707-15	0.5 0.6 0.7		
	1/4 12 $\frac{3}{4}$ "x6 $\frac{1}{4}$ "	2 $\frac{1}{2}$ " 4" 6"	2 $\frac{1}{8}$ 3 $\frac{1}{4}$ 5 $\frac{1}{4}$	14708-06 14708-10 14708-15	0.4 0.5 0.6		
	1/6 7"x6 $\frac{1}{4}$ "	2 $\frac{1}{2}$ " 4" 6"	1 2 $\frac{1}{8}$ 2 $\frac{3}{8}$	14709-06 14709-10 14709-15	0.3 0.3 0.4		
	1/9 7"x4 $\frac{3}{8}$ "	2 $\frac{1}{2}$ " 4"	$\frac{5}{8}$ 1	14710-06 14710-10	0.1 0.2		

Hotel pans have standardized sizes to fit into universal racks, heating elements and walk-in coolers. These containers are thermal shock-resistant from -40 degrees to 210 degrees Fahrenheit. All pans are easy to clean, highly stackable and have metric graduations. Made of polypropylene, they are in full compliance with food contact and sanitary requirements. They are light, dishwasher safe and do not retain odors. Their versatility allows them to be used for storage, display, serving and food prepping within their temperature limits. Although polypropylene pans are characterized by their strength and their affordability, they are lighter than their polycarbonate counterparts. Corresponding lids available separately.

POLYPROPYLENE LIDS						
Size Length x Width	Lbs	Clear	Blue	Red	Yellow	Green
1/1 20 $\frac{7}{8}$ "x12 $\frac{3}{4}$ "	0.7	14722-99	14722-00	14722-11	14722-22	14722-33
1/2 12 $\frac{1}{2}$ "x10 $\frac{1}{2}$ "	0.4	14725-99	14725-00	14725-11	14725-22	14725-33
1/3 12 $\frac{3}{4}$ "x7 $\frac{1}{8}$ "	0.3	14727-99		14727-11		
1/4 12 $\frac{3}{4}$ "x6 $\frac{1}{4}$ "	0.2	14728-99	14728-00	14728-11	14728-22	14728-33
1/6 7"x6 $\frac{1}{4}$ "	0.1	14729-99	14729-00	14729-11	14729-22	14729-33
1/9 7"x4 $\frac{3}{8}$ "	0.1	14730-99	14730-00			

HOTEL FOOD PANS

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 $\frac{1}{4}$ " on items 44512E12, 44512E21 and 44513E21. Openings measure $\frac{3}{8}$ " on item 44513E12. Dishwasher-safe.



Perforated Container, Solid Base, Polyethylene

art.	Width	Length	Ht.	Qts	Lbs
44512E12	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	2 $\frac{3}{4}$ "	12 $\frac{3}{8}$	1.9
44512E21	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	4"	22 $\frac{1}{4}$	3.2

Perforated Container, Polyethylene

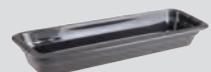
art.	Width	Length	Ht.	Qts	Lbs
44513E12	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	2 $\frac{3}{4}$ "	12 $\frac{3}{8}$	1.8
44513E21	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	4"	22 $\frac{1}{4}$	3.3

PORCELAIN

	Size Length x Width	Depth	Qts	Pan	Lbs
	1/1 20 $\frac{3}{8}$ "x12 $\frac{3}{4}$ "	$\frac{3}{4}$ " 2 $\frac{1}{2}$ "	10 $\frac{1}{2}$	44332-03	6.6
				44332-06	10.6
	2/3 14"x12 $\frac{1}{2}$ "	2 $\frac{1}{2}$ "	6 $\frac{3}{8}$	44333-06	7.2
	2/4 20 $\frac{3}{8}$ "x6 $\frac{3}{8}$ "	$\frac{3}{4}$ " 2 $\frac{1}{2}$ "	4 $\frac{1}{4}$	44334-03	2.4
				44334-06	3.5
	1/2 12 $\frac{1}{2}$ "x10 $\frac{1}{2}$ "	$\frac{3}{4}$ " 2 $\frac{1}{2}$ "	4 $\frac{1}{4}$	44335-03	3.7
				44335-06	5.8
	1/3 12 $\frac{3}{4}$ "x7 $\frac{1}{8}$ "	$\frac{3}{4}$ " 2 $\frac{1}{2}$ "	3 $\frac{1}{4}$	44337-03	2.6
				44337-06	3.5
	1/4 12 $\frac{3}{4}$ "x6 $\frac{1}{4}$ "	2 $\frac{1}{2}$ "	2 $\frac{1}{8}$	44338-06	2.9
	1/6 7"x6 $\frac{1}{4}$ "	2 $\frac{1}{2}$ "	1	44339-06	1.9

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.



	Size Length x Width	Depth	Qts	Pan	Lbs
	1/1 20 ⁷ / ₈ "x12 ³ / ₄ "	2 ¹ / ₂ "	10 ¹ / ₂	44312A06 ●	10.6
		2 ¹ / ₂ "	10 ¹ / ₂	44312B06 ●	10.6
		2 ¹ / ₂ "	10 ¹ / ₂	44312G06 ●	10.6
		2 ¹ / ₂ "	10 ¹ / ₂	44312O06 ●	10.6
		2 ¹ / ₂ "	10 ¹ / ₂	44312R06 ●	10.6
		2 ¹ / ₂ "	10 ¹ / ₂	44312Y06 ●	10.6
	2/3 14"x12 ¹ / ₂ "	2 ¹ / ₂ "	6 ³ / ₈	44313B06 ●	7.2
		2 ¹ / ₂ "	6 ³ / ₈	44313G06 ●	7.2
		2 ¹ / ₂ "	6 ³ / ₈	44313O06 ●	7.2
		2 ¹ / ₂ "	6 ³ / ₈	44313R06 ●	7.2
		2 ¹ / ₂ "	6 ³ / ₈	44313Y06 ●	7.2
	2/4 20 ⁷ / ₈ "x6 ³ / ₈ "	2 ¹ / ₂ "	4 ¹ / ₄	44314A06 ●	6.6
		2 ¹ / ₂ "	4 ¹ / ₄	44314B06 ●	6.6
		2 ¹ / ₂ "	4 ¹ / ₄	44314G06 ●	6.6
		2 ¹ / ₂ "	4 ¹ / ₄	44314O06 ●	6.6
		2 ¹ / ₂ "	4 ¹ / ₄	44314R06 ●	6.6
		2 ¹ / ₂ "	4 ¹ / ₄	44314Y06 ●	6.6
	1/2 12 ¹ / ₂ "x10 ¹ / ₂ "	2 ¹ / ₂ "	4 ¹ / ₄	44315A06 ●	5.9
		2 ¹ / ₂ "	4 ¹ / ₄	44315B06 ●	5.9
		2 ¹ / ₂ "	4 ¹ / ₄	44315G06 ●	5.9
		2 ¹ / ₂ "	4 ¹ / ₄	44315O06 ●	5.9
		2 ¹ / ₂ "	4 ¹ / ₄	44315R06 ●	5.9
		2 ¹ / ₂ "	4 ¹ / ₄	44315Y06 ●	5.9
	1/3 12 ³ / ₄ "x7 ¹ / ₈ "	2 ¹ / ₂ "	3 ¹ / ₄	44317A06 ●	4.4
		2 ¹ / ₂ "	3 ¹ / ₄	44317B06 ●	4.4
		2 ¹ / ₂ "	3 ¹ / ₄	44317G06 ●	4.4
		2 ¹ / ₂ "	3 ¹ / ₄	44317O06 ●	4.4
		2 ¹ / ₂ "	3 ¹ / ₄	44317R06 ●	4.4
		2 ¹ / ₂ "	3 ¹ / ₄	44317Y06 ●	4.4

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.

Aluminum & Non-Stick





Fry Pan, Aluminum

art.	Dia	Ht.	Lbs
A1611418	7"	1½"	1.0
A1611420	8"	2"	1.4
A1611425	10"	2"	1.9
A1611432	12"	2"	2.7
A1611436	14"	2½"	3.4

Spare Parts

A11710AC	4¾"	Silicone Sleeve	0.1	For 7" & 8" Fry Pans
A11710AD	5¼"	Silicone Sleeve	0.1	For 10" Fry Pans
A11710AE	6½"	Silicone Sleeve	0.2	For 12" & 14" Fry Pans

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



Non-Stick Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A1611718	7"	1½"	1.0
A1611720	8"	2"	1.4
A1611725	10"	2"	1.9
A1611732	12"	2"	2.7
A1611736	14"	2½"	3.4

Spare Parts

A11710AC	4¾"	Silicone Sleeve	0.1	For 7" & 8" Fry Pans
A11710AD	5¼"	Silicone Sleeve	0.1	For 10" Fry Pans
A11710AE	6½"	Silicone Sleeve	0.2	For 12" & 14" Fry Pans

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



Non-Stick Frying Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611720	7⅞"	1⅝"	1.4
A4611724	9½"	1⅞"	2.0
A4611728	11"	1½"	2.5
A4611732	12½"	1¾"	3.6

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



Non-Stick Blini Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611812	4¾"	¾"	0.5

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



Non-Stick Pancake Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611814	5½"	¾"	0.7

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



Non-Stick Crepe Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611822	8⅞"	⅝"	1.4
A4611826	10¼"	⅝"	1.6
A4611830	11⅞"	⅝"	1.8

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



Ceramic Coated Pan with Stainless Steel Handles

art.	Dia	Ht.	Lbs
11619-20	7 $\frac{7}{8}$ "	1 $\frac{3}{8}$ "	1.5
11619-24	9 $\frac{1}{2}$ "	1 $\frac{3}{8}$ "	2.0
11619-28	11"	1 $\frac{3}{8}$ "	2.6
11619-32	12 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	3.3
11619-36	14 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	4.4

These ceramic-coated pans make healthy cooking easy, as their natural non-stick qualities require less fat. Energy-efficient and economical, they retain temperatures well, requiring less heat, and the coating will never "wear off" under standard usage, ensuring the pan's longevity. In addition, these pans can reach up to 800°F, which is significantly higher than traditional non-stick coated pans that can only heat up to 500°F. Made of cast aluminum with an encapsulated base that is induction-ready, and riveted stay-cool handles that are made of stainless steel. PFOA-free.



Non-Stick Splayed Sauté Pan, Aluminum

art.	Dia	Ht.	Lbs
16113-20	7 $\frac{7}{8}$ "	2 $\frac{1}{2}$ "	1.2
16113-24	9 $\frac{1}{2}$ "	3"	1.3
16113-28	11"	3 $\frac{3}{4}$ "	2.4
16113-32	12 $\frac{1}{2}$ "	4 $\frac{3}{8}$ "	3.0
16113-36	14 $\frac{1}{8}$ "	5 $\frac{1}{8}$ "	4.4
16113-40	15 $\frac{7}{8}$ "	5 $\frac{1}{2}$ "	5.3

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 Paella Pan, Aluminum

art.	Dia	Ht.	Lbs
A4611436	14 $\frac{1}{8}$ "	1 $\frac{7}{8}$ "	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 $\frac{1}{4}$ " thick aluminum with multiple layers of non-stick coating.



Non-Stick Roasting Pan, Aluminum

art.	Width	Length	Ht.	Lbs
A4694740	12 $\frac{1}{2}$ "	15 $\frac{3}{4}$ "	3 $\frac{3}{8}$ "	6.3

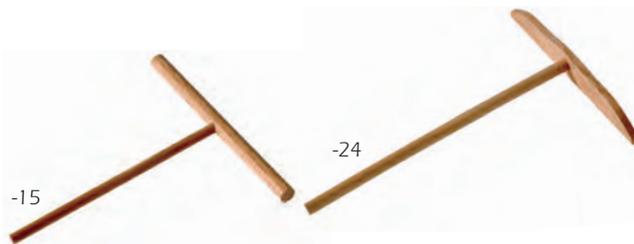
The shallow sides of the roasting pan allow meat to be exposed as much as possible to the dry heat of the oven. The pan is made of $\frac{3}{16}$ " thick aluminum with multiple layers of non-stick coating. The dual handles are constructed of aluminum with forged rivets. The non-stick rack is included.



Electric Crepe Maker

art.	Width	Length	Ht.	Lbs
A4985033	15 $\frac{1}{8}$ "	15 $\frac{3}{8}$ "	5 $\frac{3}{8}$ "	10

Tibos Electric Crêpe Maker with Stainless Steel Finish. The "Tibos" crêpe maker has a smooth, non-stick surface to spread batter evenly. It comes with complete instructions and recipes. It takes a mere 15 seconds to spread the batter and 30 seconds to make the crêpe. With the "Tibos", explore the world of crêpes: French buckwheat gallettes and sweet crêpes, Russian pancakes, Mexican tortillas, American pancakes, Italian crespelles, Hungarian okonomiyaki and English pikelts. All of the above can be accompanied with a variety of fillings. The extensive recipe book provides explanations and inspiration. This crêpe maker is designed for home use only. U.L. Approved. 110 volts, 1300 watts, 12 amp. All accessories as shown are included in the set.



T-Shaped Crepe Spreader, Wood, Set of 5

art.	Width	Length	pck	Lbs
42900-15	7 $\frac{1}{8}$ "	7 $\frac{1}{8}$ "	5	0.1 Rounded
42900-24	7 $\frac{1}{8}$ "	9 $\frac{1}{2}$ "	5	0.1 Flat



Pan Liners, Set of 2

art.	Dia	Lbs
A4768923	9"	0.06

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.



Cookie Sheet, Non-Stick

art.	Width	Length	Ht.	Lbs
47716-37	11"	17"	5/8"	0.5

This multipurpose baking sheet is perfect for various tasks, from baking cookies and pastries to roasting vegetables. The rimmed design features extended handles that make grasping the pan easy, an elevated center that exposes more of food's surface to heat, plus a PFOA-free nonstick finish that easily releases food and is easy to clean. Dishwasher-safe.



Gas Plancha/Griddle

art.	Width	Length	Ht.	Lbs
A4985070	17 3/8"	27 1/2"	11 3/8"	48.5

This highly innovative gas griddle is equipped with a 100% stainless steel cooking plate and an automatic control system for high-precision cooking. The griddle's features include an automatic control system, 2 heated areas with 2 adjustable thermostats, quick pre-heating (reaches 480°F in approximately 8 minutes), 3 anti-spill edges and adjustable feet. Temperature range is 140°F to 570°F. ETL listed. Fitted for natural gas but is field convertible for propane. Indoor use only.



Electric Plancha/Griddle

art.	Width	Length	Ht.	Lbs
A4985075	15"	27 1/2"	11 3/8"	44.0

Made of 100% stainless steel, this griddle offers two separate cooking zones that can be operated independently. It is a high-performance unit that heats up quickly (approximately 12 minutes to 480°F) and offers two adjustable thermostats with a temperature range of 120°F to 570°F for precision cooking. Features include three anti-spill edges, a large removable drip tray that collects approximately 26 ounces of liquids, heating indicator lights and adjustable feet. ETL listed. 240V, 60 Hz. Indoor use only.



Non-stick Egg Poacher

art.	Width	Length	Ht.	Lb
A4982143	2 3/4"	3 1/2"	6 3/4"	0.66



Non-Stick Egg Poacher, Pack of 2

art.	Width	Length	Ht.	Lb
A4982142	2 3/4"	3 3/8"	6 1/2"	0.36

The immersible egg poacher allows for the safe dunking of raw eggs into simmering water. Supported by four feet, the perforated oval bowl maintains the egg's shape while poaching. Non-stick finish.

Blue, Black & Carbon Steel



Blue, Black Steel & 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.

- excellent heat conductor.
- suitable with all heat sources, including induction.
- ovenproof 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 at high temperatures
- safe to use with metal objects, such as knives, forks or spatulas.
- requires minimum care, but not dishwasher or microwave safe.
- handle gets hot.
- comes with a limited lifetime warranty.



Frying Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171614	5½"	1¼"	0.5
A4171616	6¼"	1½"	0.6
A4171618	7¾"	1½"	0.7
A4171620	7¾"	1¾"	1.0
A4171622	8¾"	1¾"	1.2
A4171624	9½"	2"	1.4
A4171626	10¼"	2"	1.9
A4171628	11"	2"	2.1
A4171630	11¾"	2¼"	2.3
A4171632	12½"	2¼"	2.6
A4171636	14½"	2½"	4.0
A4171640	15¾"	2¾"	5.0
A4171645	17¾"	3"	6.0

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

Frying Pan, Heavy Duty Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171420	7¾"	1¼"	2.3
A4171422	8¾"	1¾"	2.9
A4171424	9½"	1½"	3.1
A4171426	10¼"	1½"	4.0
A4171428	11"	1¾"	4.5
A4171430	11¾"	1¾"	5.9
A4171432	12½"	1¾"	6.2
A4171436	14½"	2"	7.8
A4171440	15¾"	2½"	9.0
A4171450	19¾"	2¼"	13.5

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



Paella Pan, Black Steel

art.	Dia	Ht.	Lbs
A4171720	7¾"	1¾"	1.0
A4171724	9½"	1¾"	1.4
A4171728	11"	2"	2.1
A4171732	12½"	2¼"	2.6
A4171736	14½"	2½"	4.0
A4171740	15¾"	2¾"	5.0
A4171745	17¾"	3"	6.0
A4171750	19¾"	3¾"	7.0

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

Paella Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172318	7¾"	1¾"	1.6
A4172320	7¾"	1¼"	2.0
A4172322	8¾"	1¾"	2.5
A4172324	9½"	1½"	2.8
A4172326	10¼"	1½"	3.8
A4172328	11"	1¾"	4.3
A4172332	12½"	1¾"	5.4
A4172336	14½"	2"	7.0
A4172340	15¾"	2½"	8.4
A4172345	17¾"	2¾"	10.7
A4172350	19¾"	2¼"	12.5

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

COOKWARE



Enamel Paella Pan

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4982177	6"	4½"	1¼"	0.41	Tapas
A4982178	7¾"	6"	1¾"	0.65	1 Serving
A4982179	8¾"	7¼"	1½"	0.94	1 Serving
A4982180	9¾"	7¾"	1½"	1.18	1 Serving
A4982181	10¼"	8¼"	1¾"	1.38	2 Servings
A4982182	11¾"	9¾"	1¾"	1.40	4 Servings
A4982183	13¾"	11½"	1¾"	2.07	6 Servings
A4982184	15"	12¾"	2"	2.89	8 Servings
A4982185	18¾"	14¾"	2"	4.35	12 Servings
A4982186	19¾"	17¾"	2"	5.73	14 Servings
A4982187	23¾"	20½"	2¼"	8.00	20 Servings



Paella Pan, Polished Carbon Steel

art.	Top Dia	Bottom Dia	Ht.	Lbs	
A4172434	13¾"	11¾"	1½"	2.3	6 Servings
A4172439	15¾"	12¼"	1¾"	2.6	8 Servings
A4172447	18½"	16"	2"	4.0	12 Servings
A4172460	23¾"	20¾"	2¼"	8.0	20 Servings
A4172480	31½"	28"	2¾"	13.5	40 Servings
A4172490	35½"	31¾"	2¾"	15.4	50 Servings

This size comes with four handles

Classic paella is best when made in a traditional paella pan. Made from thin carbon steel, the bases are hammered to produce small dents that help expand the base to prevent buckling when heated. They also aid in more uniform cooking and in the development of the delicious toasted rice bottom known as socarrat. The shallow, splayed sides encourage the evaporation of liquid and speed up the cooking process. Carbon steel paella pans are commonly used but require some care. They must be washed, seasoned and stored in a dry place to keep the carbon steel from rusting. Over time, ingredients will react with the steel and develop a patina that will impart a unique flavor to the dish. Enamel-coated carbon steel does not need to be seasoned and is additionally oven-safe. Although paella is usually best when cooked over an open flame, both styles are induction-compatible, and both should be washed by hand.



Paella Pan Cover, Aluminum

art.	Dia	Lbs
A4982188	13¾"	0.26
A4982189	15"	0.33
A4982190	19¾"	0.62

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



Balti Pan, Carbon Steel or Stainless Steel

Carbon Steel				
art.	Dia	Ht.	Lbs	
49657-15	6"	2¼"	0.62	
49657-20	8"	2¾"	1.22	
49657-25	10"	2¾"	1.45	
Stainless Steel				
art.	Dia	Ht.	Lbs	
A4965715	6"	2¼"	0.44	
A4965720	8"	2¾"	0.88	
A4965725	10"	2¾"	1.10	

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 Balti pans are available in carbon steel or stainless steel, each with welded handles. The carbon steel pans are suitable for all heat sources, including induction. Stainless steel pans are not induction ready, but can be used on gas or electric cooktops. Carbon steel pans are not dishwasher-safe.



Chromed Steel Tempura Rack

art.	Dia	Ht.	Lbs
49613-30	12"	1½"	0.4
49613-33	13"	1½"	0.4
49613-35	14"	1½"	0.7

This rack was designed to rest on the side of a wok in order to hold and drain food as it's being deep-fried, while also keeping it warm. Made of chromed steel, dishwasher-safe.



Steel Tawa Pan with Wood Handle

art.	Dia	Ht.	Lbs
49614-28	14"	1¾"	2.0

This specialty pan is used for cooking Indian roti and chapati flatbreads. Made of carbon steel with a wooden handle, it can also be used to as a standard griddle to cook foods such as quesadillas and pancakes. Season before using. Handwash and dry immediately.



Crepe Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4172512	4¾"	¾"	0.7
A4172514	5½"	½"	1.1
A4172516	6¼"	½"	1.3
A4172518	7⅞"	½"	1.8
A4172520	7⅞"	½"	2.0
A4172522	8⅞"	⅝"	2.5
A4172524	9½"	⅝"	2.6
A4172526	10¼"	⅝"	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 ⅝" thickness for better heat distribution. It has a flat, riveted iron handle.



Carbon Steel Wok

art.	Dia	Ht.	Lbs
49605-46	18"	5½"	4.8
49605-61	24"	7⅞"	7.7
49605-71	28"	8⅞"	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.



Wok, Polished Carbon Steel

art.	Dia	Base Dia	Ht.	Lbs
A4171332	12½"	3⅞"	4"	4.8
A4171340	15¾"	4⅞"	4⅜"	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 ⅝" thick carbon steel and comes with an iron riveted handle.



Blini Pan, Polished Carbon Steel

art.	Dia	Ht.	Lbs
A4171512	4¾"	¾"	0.8

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



Chestnut Pan, Oversized Handle, Black Steel

art.	Dia	Ht.	Length	Lbs
A4172129	11"	1½"	27½"	3

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"	1½"	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 Frying Pan, Carbon Steel

art.	Width	Length	Ht.	Lbs
41719-32	9"	12½"	2"	4.1
41719-36	10¼"	14¾"	2"	5.0

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.



Carbon Steel Flat Bottom Wok, Double Handles

art.	Dia	Ht.	Lbs
A4171336	12⅞"	3⅜"	2.3

This two-handle wok features wood handles that stay cool and allow the pan to be moved safely. Made of traditional carbon steel, the wok can deliver heat evenly and quickly when stir-frying and sauteing, and features a flat bottom that can be used directly on heat sources, including induction cooktops. Season pan before using. Not dishwasher-safe.



Black Silicone Sleeve

art.	From/To	Lbs
11710-AB	15¾"/19⅝"	0.1



Red Silicone Sleeve

art.	From/To	Lbs
11710-AA	7"/13¾"	0.1

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



Baking Pan, Blue Steel

art.	Dia	Ht.	Lbs
11742-16	6¼"	1⅜"	0.4
11742-18	7⅞"	1⅜"	0.4
11742-20	7⅞"	1⅜"	0.5
11742-22	8⅞"	1⅜"	0.6
11742-24	9½"	1⅜"	0.7
11742-26	10¼"	1⅜"	0.8
11742-32	12½"	1⅜"	1.1
11742-36	14⅞"	1⅜"	1.3
11742-40	15¾"	1⅜"	1.5
11742-45	17¾"	1⅜"	1.6
11742-50	19⅞"	1⅜"	1.8

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 over-drying. This cake pan is made of blue steel, enhancing browning. It also has rolled edges.



Baking Sheet, Blue Steel

art.	Width	Length	Ht.	Lbs
41745-30	9"	11⅞"	1⅞"	1.30
41745-35	11"	13¾"	1⅞"	1.80
41745-40	11⅞"	15¾"	1⅞"	2.15
41745-50	13¾"	19⅞"	1⅞"	3.00
41745-60	15¾"	23⅞"	1⅞"	4.00
41745-65	17¾"	25½"	1⅞"	4.70

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.

Chasseur



“Chasseur” superior quality enameled cast-iron cookware is manufactured at the Invicta foundry, which has been established for over 70 years at Donchery in northern France. Being on the edge of the Champagne region, “Chasseur” comes from the very heart of the gastronomic world.

Enamel Cast-Iron Pan and Cast-Iron Grill

Enamel cast-iron products have stood the test of time. The fusion of enamel, or melted glass powder, with the cast-iron creates a strong seal that prevents corrosion. The cast-iron line is ideal for slow braising and simmering due to its ability to retain and distribute heat evenly.

Advice

Cast-iron cookware is very fuel-efficient because it retains heat well. When cooking you can reduce the heat and even turn it off for a few minutes and it will continue to cook.

Precautions

Before using wash thoroughly in hot water with soap. Pre-heat cooking oil in frying pans on a moderate setting before adding food. Allow food to seal before reducing heat and then turn or stir to avoid sticking. Excessive heat causes food to stick. The cast-iron grills should be seasoned before using.

Care

After usage, all items must be cleaned with hot water and soap using a brush or a pad. Allow burned food to soak in hot water for a while to facilitate easy removal. Do not use abrasive cleaning materials, as this will damage the high gloss enamel. Cast-iron pans may break or chip if mishandled. All items without wooden handles are dishwasher safe.

Technical Features

The “Chasseur” cookware line has been enameled twice. First there is the black enamel, which you can see on the rims or base. It seals all the edges, protects against corrosion and is a primer for the color. The second layer adds durability and color so that it keeps its appearance and is easy to clean.

Authenticity

Being strong, reliable and made to high standards, “Chasseur” cookware will last a lifetime if looked after properly. To emphasize this quality, each item in the line comes with a 10-year warranty.

Heat Sources

The “Chasseur” cookware is suitable with all types of heat sources including induction. All plastic knobs are heat resistant up to 400°F.



Cast Iron Frying Pan, Cast Iron Handle

art.	Dia	Color	Lbs
A1733021	7 7/8"	Red	4.0

This cast iron fry pan is ideal for creating the perfect sear. The heavy-duty material retains heat and guarantees quick and flawless results. Oven-safe to approximately 500°F, the pan can also be used for roasting and features an enamel finish that is easy to clean.



Cast Iron Frying Pan with Wooden Handle

art.	Dia	Color	With	Lbs
A1731028	11"	Blue	glass lid	8.5
A1733028	11"	Red	glass lid	8.5
359280	11"		glass lid only	2.0

Made of cast iron, this heavy-duty pan retains heat and guarantees quick and flawless results for the perfect sear, while the wooden handle stays cool during cooking. The pan features an enamel finish that is easy to clean, and includes a glass lid. Not oven-safe.



Cast Iron Rectangular Grill Pan

art.	Width	Length	Ht.	Color	Lbs
A1733032	12 1/2"	9"	2 3/4"	Red	6.2

This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



Cast Iron Square Grill Pan

art.	Length	Ht.	Color	Lbs
A1733024	9 1/2"	2 3/4"	Red	5.9

This line of products is ideal for indoor grilling. This heavy grooved cast-iron surface retains heat and guarantees quick and flawless results.



Rectangular Cast-Iron Grill

art.	Width	Length	Ht.	Lbs
A1733736	14¼"	8½"	1"	4.7

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 thickness of the material.



Oval Cast-Iron Grill

art.	Width	Length	Ht.	Lbs
A1733735	13¾"	7¾"	1"	5.6

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 thickness of the material.



Oval Cast-Iron Grill

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

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



Round Cast-Iron Grill

art.	Dia	Ht.	Lbs
A1733726	10¼"	1"	4.5

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.



COOKWARE



Cast-Iron Fish Grill

art.	Width	Length	Ht.	Lbs
A1732730	11 $\frac{1}{2}$ "	9 $\frac{1}{2}$ "	1 $\frac{1}{2}$ "	6.7

This beautifully molded piece is perfect for braising or searing an entire fish. Its depth is ideal for preparation and can be easily maneuvered by grasping the head and tail.



Cast-Iron Steak Grill

art.	Width	Length	Ht.	Lbs
A1732736	14 $\frac{1}{4}$ "	8 $\frac{3}{8}$ "	$\frac{3}{4}$ "	5.6

This decorative grill is suited for grilling steaks and other cuts of meat. It has a single looped handle as well as a decorative handle for grasping. It also has a small draining spout on the edge. It is a beautiful grill ideal for presentation and decoration.



Rectangular Casserole Dish

art.	Width	Length	Ht.	Qts	Lbs
● A1735323	5 $\frac{1}{8}$ "	8 $\frac{3}{8}$ "	1 $\frac{3}{8}$ "	1	3.6
● A1745528	6 $\frac{3}{8}$ "	11"	1 $\frac{3}{4}$ "	1 $\frac{3}{4}$	5.8
● A1735728	6 $\frac{3}{8}$ "	11"	1 $\frac{3}{4}$ "	1 $\frac{3}{4}$	5.8
● A1735134	8 $\frac{1}{8}$ "	13 $\frac{3}{8}$ "	2"	3	7.7
● A1735334	8 $\frac{1}{8}$ "	13 $\frac{3}{8}$ "	2"	3	7.7

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



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art.	Width	Length	Ht.	Qts.	Lbs
● A1738225	3 $\frac{3}{8}$ "	9 $\frac{7}{8}$ "	2 $\frac{3}{4}$ "	1 $\frac{1}{4}$	6.7
● A1738329	3 $\frac{3}{8}$ "	11 $\frac{1}{2}$ "	2 $\frac{3}{4}$ "	1 $\frac{1}{2}$	7.8

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





Milk Pan with Spout and Wooden Handle

art.	Dia	Ht.	Qts	Lbs
A1734314	5½"	2¾"	¾	2.6

This sauce pan has a beautiful wooden handle that stays cool even under the highest of temperatures, while the cast iron body maintains and distributes heat evenly. The small spout allows for easy, mess-free pouring. Lid not available.



Cast-Iron Steamer

art.	Dia	Ht.	Dia	Ht.	Lbs
A1746224	9¾"	3 ¾"	10"	5½"	12.8

This steamer comes with an enamel cast-iron sauce pot, a heavy duty tempered glass colander, and a tempered glass lid. When placing the food in the colander the steam rises through the perforations in the glass and steams the contents.



Casserole Oval Dish

art.	Width	Length	Ht.	Qts	Lbs
A1736720	5¾"	7⅞"	1¾"	½	2.6
A1730020	5¾"	7⅞"	1¾"	½	2.6
A1736128	7⅞"	11"	1¾"	1½	4.8
A1730328	7⅞"	11"	1¾"	1½	4.8

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



Casserole Round Dish

art.	Dia	Ht.	Qts	Lbs
A1736314	5½"	1¾"	½	1.7
A1736315	6⅞"	1¾"	¾	2.6
A1736121	8¼"	1¾"	1¼	3.4
A1736321	8¼"	1¾"	1¼	3.4

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



Round Dutch Oven

art.	Dia	Ht.	Qts	Lbs
A1737116	6¼"	3½"	1¾	5.3
A1737316	6¼"	3½"	1¾	5.3
A1737118	7½"	3½"	2	6.7
A1737318	7½"	3½"	2	6.7
A1737120	7⅞"	3½"	2½	7.5
A1737320	7⅞"	3½"	2½	7.5
A1737122	8⅞"	3½"	3	9.3
A1737322	8⅞"	3½"	3	9.3
A1737124	9½"	3¾"	4	10.6
A1737324	9½"	3¾"	4	10.6
A1737126	10¼"	4¾"	5½	12.9
A1737326	10¼"	4¾"	5½	12.9
A1737128	11"	4½"	6¾	14.3
A1737328	11"	4½"	6¾	14.3

The primary use of the Dutch oven is to slowly braise or simmer. The ability of the Dutch oven to evenly distribute heat makes it perfect for tenderizing any cut of meat for stews or heavy cassoulets. These ovens are easy to clean, durable and compatible with standard stovetops, induction ranges and conventional ovens. Each oven comes with a matching lid to keep in heat and moisture. The "Chasseur" cookware line has been enameled twice. It is first enameled in black, which seals the edges, protects against corrosion and is a primer for the color. Next it is enameled with a color, which adds durability and ensures that the oven retains its color. The enamel makes the oven easy to clean. Note that all dimensions are interior and do not include handles or thickness of material.



Oval Dutch Oven

art.	Width	Length	Ht.	Qts	Lbs
● A1737127	8¼"	10⅝"	4⅛"	3½	9.9
● A1737327	8¼"	10⅝"	4⅛"	3½	9.9
● A1737129	8⅝"	11½"	4⅜"	4¼	12.0
● A1737329	8⅝"	11½"	4⅜"	4¼	12.0
● A1737131	9⅝"	12¼"	4½"	5½	14.6
● A1737331	9⅝"	12¼"	4½"	5½	14.6
● A1737133	10⅝"	13"	4¾"	6¾	15.5
● A1737333	10⅝"	13"	4¾"	6¾	15.5
● A1737135	10½"	13¾"	4¾"	8	17.7
● A1737335	10½"	13¾"	4¾"	8	17.7

The primary use of the Dutch oven is to slowly braise or simmer. The ability of the Dutch oven to evenly distribute heat makes it perfect for tenderizing any cut of meat for stews or heavy cassoulets. These ovens are easy to clean, durable and compatible with standard stovetops, induction ranges and conventional ovens. Each oven comes with a matching lid to keep in heat and moisture. The "Chasseur" cookware line has been enameled twice. It is first enameled in black, which seals the edges, protects against corrosion and is a primer for the color. Next it is enameled with a color, which adds durability and ensures that the oven retains its color. The enamel makes the oven easy to clean. Note that all dimensions are interior and do not include handles or thickness of material.



Black Round Dutch Oven

art.	Dia	Ht.	Qts	Lbs
A1737016	6¼"	3⅝"	1¾	5.3
A1737018	7⅝"	3⅝"	2	6.7
A1737020	7⅝"	3⅝"	2½	7.5
A1737022	8⅝"	3½"	3	9.3
A1737024	9½"	3¾"	4	10.6
A1737026	10¼"	4⅜"	5½	12.9
A1737028	11"	4½"	6¾	14.3



Black Oval Dutch Oven

art.	Width	Length	Ht.	Qts	Lbs
A1737027	8¼"	10⅝"	4⅛"	3½	9.9
A1737029	8⅝"	11½"	4⅜"	4¼	12.0
A1737031	9⅝"	12¼"	4½"	4½	14.6
A1737033	10⅝"	13"	4¾"	6¾	15.5
A1737035	10½"	13¾"	4¾"	8	17.7



Black Round Dutch Oven

art.	Dia	Ht.	Qts	Lbs
A1730210	4"	3"	0.3	2.4



Rondeau Pan with Lid

art.	Dia	Ht.	Qts	Lbs	
● A1737330	11½"	2¼"	3	17.7	Stainless Steel Knob
● A1737530	11½"	2¼"	3	17.7	Plastic Knob



Enamel Steel Mussel Serving Pot Set

art.	Dia	Ht.	Capacity	Lid Dia	Lid Ht.	Lbs
42414-05	5⅜"	3½"	1.1 Pound	4⅞"	2⅝"	0.91
42414-10	7⅞"	4¾"	2.2 Pound	7⅜"	3"	1.95
42414-15	8⅝"	5¼"	3.3 Pound	8⅞"	3"	2.30
42414-20	10¼"	5½"	4.4 Pound	9¾"	3⅜"	2.90

This two-piece 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. Dishwasher-safe.



Cast-Iron Butter Warmer

art.	Dia	Ht-OHt	Qt	Lbs
● A1713014	5½"	2½" - 4¾"	½	13.7

This cast-iron butter warmer comes with a stable base and a small pan for melting butter, heating sauce and warming liqueurs.

Ceramic



Paderno World Cuisine's new line of ceramic cookware is made in France, in the heart of the Alsace region. Since 1830, the company has preserved the expertise of the French artisans who work, mold and enamel the clay to produce high-quality products, with a skillful blend of traditional and modern techniques. Our collection is made up of a variety of styles that meet several cooking needs in a combination of bright and colorful pieces in shiny or matte finishes that are suited for any season. These

include thermal shock-resistant baking dishes that can be taken from the freezer to the oven, and tagines and traditional French sauteuses and cocottes that were designed to cook on almost any heat source including gas, electric and ceramic cooktops. Every piece can be used in conventional, convection and microwave ovens, and stored in the freezer. Easy to care for, the line is dishwasher-safe. Heat-resistant to 600°F. Not induction ready.



Cocotte, Ceramic, Matte White

art.	Dia	Ht.	Qt	Lbs
A4982193	6½"	2¾"	1.00	2.27

This cocotte is used to slowly braise or simmer. Ceramic provides even heat distribution, making it perfect for uniformly browning any cut of meat for stews or heavy cassoulets. Its ability to retain heat will keep dishes warm at the table, while the stone white matte finish will coordinate with other colors for visual appeal. Compatible with gas, electric and ceramic cooktops, and conventional, convection and microwave ovens. Heat-resistant to 600°F. Freezer and dishwasher-safe. Not induction ready.



Sauteuse, Ceramic, Glossy Red

art.	Dia	Ht.	Qt	Lbs
A4982194	10"	2¾"	1.30	5.08

A sauteuse pan can perform various functions. Its depth makes it ideal for deep frying and pan searing, and its shape accommodates stews, casseroles and pasta. The domed lid makes it ideal for roasting and braising. Made of ceramic and finished in an eye-catching glossy red, the sauteuse cooks with even heat distribution, and offers extended heat retention to keep dishes warm at the table. Oversized handles make it easy to carry hot dishes from the stove or oven to the table. Compatible with gas, electric and ceramic cooktops, and conventional, convection and microwave ovens. Heat-resistant to 600°F. Freezer and dishwasher-safe. Not induction ready.



Terrine Mold with Lid, Ceramic, Matte White

art.	Width	Length	Ht.	Qts	Lbs
A4982195	4¾"	10½"	3"	1¾	3.36
Cover	6¾"	11⅞"			

This terrine mold is ideal for shaping and cooking terrines and pates. Its wide form allows for layering filling neatly and for easy unmolding. Made of ceramic and finished in a matte white, the base provides even heat distribution while baking. Its stackable ceramic lid can also be used as a serving tray for the finished product. Note that all dimensions are interior and do not include handles or thickness of the material. Heat-resistant to 600°F. Safe to take from the freezer to the oven. Dishwasher-safe.



Cast Aluminum

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



Round Dutch Oven, Aluminum, Blue

art.	Dia	Ht.	Qts	Lbs
A1750016	6¼"	3⅞"	1¾	1.7
A1750024	9½"	4½"	4¾	4.0
A1750028	11"	5"	7	5.2



Oval Dutch Oven, Aluminum, Blue

art.	Width	Length	Ht.	Qts	Lbs
A1750031	9⅞"	12¼"	4¾"	6⅝	5.0



Round Dutch Oven, Aluminum, Orange

art.	Dia	Ht.	Qts	Lbs
A1760016	6¼"	3⅞"	1¾	1.7
A1760024	9½"	4½"	4¾	4.0
A1760028	11"	5"	7	5.2



Oval Dutch Oven, Aluminum, Orange

art.	Width	Length	Ht.	Qts	Lbs
A1760031	9⅞"	12¼"	4¾"	6⅝	5.0

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.



Black Square Dutch Oven with Lid

art.	Length	Ht.	Oz	Lbs
A17375B	3¾"	1¾"	8½	4.1



White Square Dutch Oven with Lid

art.	Length	Ht.	Oz	Lbs
A17375W	3¾"	1¾"	8½	4.1



Black Round Dutch Oven with Lid

art.	Dia	Ht.	Oz	Lbs
A1742B	4"	2"	8½	2.6



White Round Dutch Oven with Lid

art.	Dia	Ht.	Oz	Lbs
A1742W	4"	2"	8½	2.6



Black Oval Dutch Oven with Lid

art.	Width	Length	Ht.	Oz	Lbs
A17525B	5¼"	4"	2"	13½	2.9



White Oval Dutch Oven with Lid

art.	Width	Length	Ht.	Oz	Lbs
A17525W	5¼"	4"	2"	13½	2.9



Black Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Oz	Lbs
A17535B	5"	3½"	1¾"	12	5.3



White Rectangular Dutch Oven with Lid

art.	Width	Length	Ht.	Oz	Lbs
A17535W	5"	3½"	1¾"	12	5.3



Mini Dutch Oven, Green Enamel

art.	Dia	Ht.	Oz	Lbs
A176410G	3 $\frac{3}{8}$ "	1 $\frac{7}{8}$ "	9	1.82
A176414G	5 $\frac{1}{4}$ "	2 $\frac{3}{4}$ "	29	3.63



Mini Dutch Oven, Orange Enamel

art.	Dia	Ht.	Oz	Lbs
A176310R	3 $\frac{3}{8}$ "	1 $\frac{7}{8}$ "	9	1.82
A176314R	5 $\frac{1}{4}$ "	2 $\frac{3}{4}$ "	29	3.63



Mini Dutch Oven, Blue Enamel

art.	Dia	Ht.	Oz	Lbs
A176210B	3 $\frac{3}{8}$ "	1 $\frac{7}{8}$ "	9	1.82
A176214B	5 $\frac{1}{4}$ "	2 $\frac{3}{4}$ "	29	3.63



Mini Fry Pan, Cast Iron

art.	Dia	Ht	Lbs
A17512B	4 $\frac{7}{8}$ "	1 $\frac{1}{4}$ "	1.5
A17516B	6 $\frac{3}{8}$ "	1 $\frac{3}{8}$ "	2.3

Made of durable cast iron, these mini frying pans are great for preparing individual servings or 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. Cleaned with a brush under hot water to remove cooking debris. The 6 $\frac{3}{8}$ " size is constructed with two pouring lips. Not seasoned.



Mini Rectangular Griddle, Reversible, Pre-Seasoned Cast Iron

art.	Width	Length	Ht.	Lbs
A17620BB	5 $\frac{3}{8}$ "	8 $\frac{1}{8}$ "	$\frac{3}{8}$ "	2.76

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



Mini Square Griddle, Pre-Seasoned Cast Iron

art.	Width	Length	Ht.	Lbs
A17614BB	5 $\frac{3}{4}$ "	5 $\frac{3}{4}$ "	$\frac{3}{4}$ "	1.50



Oval Orange Dutch Oven with Lid

art.	Width	Length	Ht.	Oz	Lbs
A44302	3 $\frac{3}{4}$ "	4 $\frac{3}{4}$ "	2"	9	1.1



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



Mini Aluminum Cookware



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 Sauce Pan

art.	Dia	Ht.	Oz	Lb
16136-10	4"	2¼"	16	0.64



Mini Sauté Pan

art.	Dia	Ht.	Oz	Lb
16138-10	4"	1½"	10	0.50



Mini Fry Pan

art.	Dia	Ht.	Oz	Lb
16134-12	4¾"	1½"	16	0.59



Mini Stew Pot

art.	Dia	Ht.	Oz	Lb
16137-10	4"	2¼"	16	0.72



Mini Rondeau

art.	Dia	Ht.	Oz	Lb
16139-10	4"	1½"	10	0.58



Mini Tapas Pan

art.	Dia	Ht.	Oz	Lb
16135-12	4¾"	1½"	16	0.67



Mini Porcelain Cookware



These mini porcelain dishes will add a touch of elegance to any dinner table or catered event. Heat-resistant to approximately 800 °F, they range in sizes to serve

anything from appetizers to side dishes and desserts. Larger sizes do not include lids. Dishwasher, oven and microwave-safe.



Porcelain Mini Rectangular Casserole with Lid

art.	Width	Length	Ht.	Oz	Lbs
41200-13	2 1/8"	4"	1 3/4"	2.5	0.4



Porcelain Mini Square Casserole with Lid

art.	Width	Length	Ht.	Oz	Lbs
41200-14	3 3/4"	3 3/4"	1 3/4"	2.5	0.4



Porcelain Mini Oval Casserole with Lid

art.	Width	Length	Ht.	Oz	Lbs
41200-15	2 3/4"	4 1/8"	1 3/4"	2.5	0.4



Porcelain Mini Rectangular Casserole

art.	Width	Length	Ht.	Oz	Lbs
41200-59	4"	5 1/2"	1 3/8"	10.5	0.8



Lid

art.	Width	Length	Lbs
41200-60	4"	5 1/2"	0.2



Porcelain Mini Oval Casserole

art.	Width	Length	Ht.	Oz	Lbs
41200-61	3 3/4"	5 1/2"	1 3/8"	8.75	0.7



Lid

art.	Width	Length	Lbs
41200-62	3 3/4"	5 1/2"	0.2



Porcelain Mini Round Casserole

art.	Dia	Ht.	Oz	Lbs
41200-63	5 1/8"	2 1/8"	14	0.8



Lid

art.	Dia	Lbs
41200-64	5 1/8"	0.2



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.



Stoneware Round Casserole, Black

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



Stoneware Oval Casserole, Black

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



Stoneware Rectangular Casserole, Black

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



Stoneware Crock with Lid, Black

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



Stoneware Crème Brulee Dish, Black

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



Stoneware Casserole, Black

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



Fry Basket Liner, Pack of 1000

art.	Width	Length	Lbs
A4982323	5 1/8"	5 1/2"	4.5



Fry Basket Liner, Pack of 1000

art.	Width	Length	Lbs
A4982324	6 3/4"	7 1/2"	5.2

These convenient, pre-folded basket liners can be used with holders to serve crispy French fries and onion rings, or alone to serve warm pretzels. The newsprint-style tissue is greaseproof and heavy, and won't fall apart when exposed to moisture. Made from recyclable material. Pack of approximately 1000.



Mini Fry Basket with Handle, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982325	3 $\frac{3}{8}$ "	4"	2 $\frac{3}{8}$ "	0.4
A4982326	4"	5 $\frac{1}{8}$ "	3 $\frac{3}{8}$ "	0.5

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Mini Fry Basket with two Handles, Stainless Steel

art.	Dia	Ht.	Lbs
A4982327	4 $\frac{1}{2}$ "	3 $\frac{3}{8}$ "	0.4

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Mini Fry Basket with Two Handles, Stainless Steel

art.	Dia	Ht.	Lbs
A4982328	3 $\frac{1}{8}$ "	3 $\frac{1}{8}$ "	0.2

This small basket is an interesting way to serve appetizers or finger foods. Use with a liner for a mess-free serving of French fries, onion rings, crackers, chips, breadsticks, and many other snacks and sides, or alone to hold condiment and sugar packets. Made of stainless steel. Dishwasher-safe.



Mini Pails, Stainless Steel, Set of 4

art.	Dia	Ht.	Oz	Lbs
41524-04	2 $\frac{7}{8}$ "	2 $\frac{3}{4}$ "	5	0.7

This set of four stainless steel mini pails is an original way to serve appetizers, sauces, dips, and desserts. Ideal for table presentations at a themed party, or for use in pubs, bars, and restaurants. Capacity is approximately 5oz per pail.



Mini Pail, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41524-09	3 $\frac{3}{8}$ "	3 $\frac{1}{4}$ "	11	0.3

The stainless steel mini pail is ideal for serving small food items like French fries, slaws, and appetizers. Pails look great sitting on a bar full of nuts, chips, and other snacks. Capacity is approximately 11 oz.



Condiment Cup, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41660-10	2"	2 $\frac{3}{4}$ "	5	0.2
41660-15	2 $\frac{3}{8}$ "	2 $\frac{3}{4}$ "	6	0.2



N

Snack Holder, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41524-11	3 $\frac{3}{8}$ "	3 $\frac{3}{8}$ "	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.



N

Snack Holder, Copper

art.	Dia	Ht.	Oz	Lbs
41524C11	3 $\frac{3}{8}$ "	3 $\frac{3}{8}$ "	11.8	0.2

The simple design of this snack container lends itself for a variety of purposes. It can be used to serve snacks, condiments or sides such as French fries and onion rings. Made of stainless steel with a copper finish. Handwash.



BUFFET

Rattan & Polyrattan Basket



This selection of Paderno World Cuisine baskets is made of polyrattan, a composite plastic that has the appearance of traditional wood, but is woven from food-safe, BPA-free synthetic fibers. The material is ideal for long-lasting baskets, as it is

both water and UV-resistant to keep its color shade and shape. Polyrattan is dishwasher, microwave and freezer-safe, making it easy to clean and maintain. These baskets are perfect for display, organization or gift-giving.



Rectangular Bread Basket

art.	Width	Length	Ht.	Lbs
42936-23	7½"	9"	3½"	0.3



Oval Bread Basket

art.	Width	Length	Ht.	Lbs
42945-18	5½"	7½"	2½"	0.1
42945-23	6"	9"	2½"	0.2



Round Bread Basket

art.	Dia	Ht.	Lbs
42935-19	7½"	3½"	0.2
42935-26	10½"	3½"	0.4



Bread Basket - Hotel Pan Sizes

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42967-13	12¾"	20¾"	4"	1.6	1/1
42967-14	10½"	12½"	4"	1.0	1/2
42967-15	7½"	12¾"	4"	0.8	1/3
42967-16	6¾"	10¾"	4"	0.6	1/4
42967-17	6¾"	7"	4"	0.4	1/6
42967-18	14"	12½"	4"	1.3	2/3



Buffet Basket, Square, Polyrattan

art.	Width	Length	Ht.	Lbs
42967-43	15¾"	16½"	9¾"	2.2



Buffet Basket, Rectangular, Polyrattan

art.	Width	Length	Ht.	Lbs
42967-53	12¾"	20¾"	6¼"	1.4

BUFFET



Buffet Basket, Round, Polyrattan

art.	Dia	Ht.	Lbs
42968-42	16½"	4¾"	1.0



Buffet Basket, Round, Polyrattan

art.	Dia	Ht.	Lb
42969-31	12¼"	4¾"	0.8



Buffet Basket, Round with Handles, Polyrattan

art.	Dia	Ht.	Lb
42969-36	14¾"	4¾"	0.7
42969-42	16½"	7¼"	0.9



Splayed Round Polyrattan Bread Basket

art.	Dia	Ht	Lbs
42948-18	7½"	2¾"	0.1
42948-20	7⅞"	2¾"	0.2
42948-25	9⅞"	2¾"	0.2



Large Round Polyrattan Bread Basket

art.	Dia	Ht	Lbs
42968-38	15"	4"	0.8



Fabric-lined Rattan Egg Basket

art.	Dia	Ht	Lbs
42949-26	10⅞"	6⅜"	0.9

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.



Round Polyrattan Bread Basket

art.	Dia	Ht	Lbs
42944-23	9"	2¾"	0.1



Oval Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42945-27	7⅞"	10⅝"	4"	0.4



Oblong Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42946-23	4"	9"	2⅜"	0.1
42946-37	6"	14⅞"	2¾"	0.2



Rectangular Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42947-30	8⅝"	11⅞"	2¾"	0.3
42947-40	11⅜"	16⅞"	2¾"	0.2



Baguette Basket

art.	Dia	Ht.	Lbs
42967-35	13¾"	16½"	2.4



Bread Box, Beechwood

art.	Width	Length	Ht.	Lbs
42874-01	10¼"	13⅜"	5"	2.3
42874-02	10¼"	13⅜"	7⅞"	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.



Beechwood Pretzel/Sausage Stand

art.	Width	Length	Ht.	Lbs
42870-50	8 $\frac{3}{8}$ "	8 $\frac{3}{8}$ "	19 $\frac{3}{8}$ "	4.0

This wooden stand creates a convenient display for pretzels and linked sausages. The stand has six alternating arms on which to hang food.



Pretzel Stand Cover

art.	Width	Ht.	Lbs
42870-51	15"	19 $\frac{1}{4}$ "	2.2

This acrylic cover is made to be paired with Pretzel/Sausage Stand #42870-50. The cover has three transparent sides, making food visible to customers, while only allowing access to staff. Ideal for food cart and food stand displays.



Reinforced Oval Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs
42936-28	6 $\frac{1}{4}$ "	11"	3 $\frac{3}{8}$ "	0.3



Polyrattan Flatware/Breadstick Basket

art.	Dia	Ht	Lbs
42584-01	4 $\frac{3}{4}$ "	6"	0.2



Polyrattan Rectangular Flatware/Bread Basket

art.	Width	Length	Ht.	Lbs
42584-02	4"	10 $\frac{3}{8}$ "	1 $\frac{7}{8}$ "	0.2



Polyrattan Four Compartment Flatware Basket

art.	Width	Length	Ht.	Lbs
42584-04	12 $\frac{3}{4}$ "	20 $\frac{7}{8}$ "	2 $\frac{1}{2}$ "	3.3



Round Canvas Bread Basket, Beige

art.	Dia	Ht.	Lbs
42875-17	6¾"	3¼"	0.2
42875-20	7⅞"	3⅜"	0.3



Round Canvas Bread Basket, Black

art.	Dia	Ht.	Lbs
42875B17	6¾"	3¼"	0.2
42875B20	7⅞"	3⅜"	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	Ht.	Lbs
42876-20	5⅞"	7⅞"	2¾"	0.2
42876-25	7⅞"	9⅞"	3⅝"	0.3



Oval Canvas Bread Basket, Black

art.	Width	Length	Ht.	Lbs
42876B20	5⅞"	7⅞"	2¾"	0.2
42876B25	7⅞"	9⅞"	3⅝"	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.



Toast Rack, Stainless Steel

art.	Width	Length	Ht.	Lbs
41599-08	4⅜"	8"	2¼"	0.5

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.

Melamine





Melamine Individual Portion Appetizer Spoon

art.	Dim.	Lbs	Color
44850-11	4 ³ / ₈ "x1 ³ / ₄ "	0.1	○
44850B11	4 ³ / ₈ "x1 ³ / ₄ "	0.1	●



Melamine Individual Portion Appetizer Spoon

art.	Dim.	Lbs	Color
44850-10	4"x1 ⁷ / ₈ "	0.1	○
44850B10	4"x1 ⁷ / ₈ "	0.1	●

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.



Melamine Individual Portion Appetizer Spoon

art.	Dim.	Lbs	Color
44850-13	5 ³ / ₈ "x1 ⁷ / ₈ "	0.1	○
44850B13	5 ³ / ₈ "x1 ⁷ / ₈ "	0.1	●



Leaf Appetizer Spoon, Melamine

art.	Width	Length	Ht.	Lbs	Color
44850-12	1 ³ / ₄ "	4"	³ / ₈ "	0.1	○
44850B12	1 ³ / ₄ "	4"	³ / ₈ "	0.1	●
44850G12	1 ³ / ₄ "	4"	³ / ₈ "	0.1	●



Round Bowl, Melamine

art.	Width	Length	Ht.	Lbs	Color
44450-11	3 ⁷ / ₈ "	4 ¹ / ₄ "	1"	0.2	○



Round Bowl, Melamine

art.	Width	Length	Ht.	Lbs	Color
44450B13	4 ³ / ₈ "	5"	1 ³ / ₈ "	0.3	●



Square Bowl, Melamine

art.	Width	Length	Ht.	Lbs	Color
44450B12	4 ³ / ₄ "	4 ³ / ₄ "	1 ³ / ₈ "	0.4	●



Appetizer Plate with Tab, Melamine

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



Rectangular Serving Plate, Melamine

art.	Width	Length	Ht.	Lbs	Color
44464-23	3"	9¼"	1⅞"	0.4	●



Square Serving Tray, Melamine

art.	Width	Length	Ht.	Lbs	Color
44462-25	9⅞"	9⅞"	2¼"	1.1	○

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.



3 Melamine Bowl Set with Handle

art.	Width	Length	Ht.	Lbs
44839-04	5½"	5½"	6¼"	1.1

The sturdy bowl set with carrier is ideal for serving a variety of condiments and snacks, such as sugar, nuts, raisins, ketchup and mustard. Made of stainless steel, the holder features a loop handle for easy transportation and is of professional quality, making it ideal for restaurants and buffets. The glossy-finished melamine bowls look just like porcelain and are extremely resistant to breakage. They are dishwasher-safe, suitable for refrigerators and freezers and temperature-resistant from -58° Fahrenheit to 212° Fahrenheit.



4 Melamine Bowl and Tray Set with Handle

art.	Width	Length	Ht.	Lbs
44839-05	6¾"	6¾"	6¼"	1.6

The sturdy bowl set with carrier is ideal for serving a variety of condiments and snacks, such as sugar, nuts, raisins, ketchup and mustard. Made of stainless steel, the holder features a loop handle for easy transportation and is of professional quality, making it ideal for restaurants and buffets. The glossy-finished melamine bowls look just like porcelain and are extremely resistant to breakage. They are dishwasher-safe, suitable for refrigerators and freezers and temperature-resistant from -58° Fahrenheit to 212° Fahrenheit.



Round Melamine Platter

art.	Dia	Ht.	Lbs.	Color
44845-38	15"	½"	2.4	○

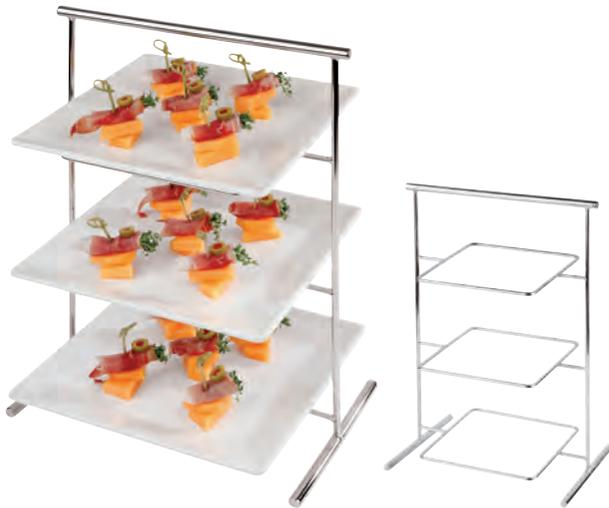
It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors



Dome Roll-Top Cover

art.	Dia	Ht.	Lbs.
41447-38	15"	7⅞"	3.7

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.



Three-Tier Chromed Steel Stand

art.	Width	Length	Ht.	Lbs
44840-02	8 1/4"	13"	17 3/8"	3.3

This display is the perfect way to add a touch of sophistication to any setting. The stand is made of professional-quality stainless steel and has a contemporary design that accommodates three square serving platters, which are sold separately. Use with 8 3/8" platter #44841-21 or with 10 3/8" platter #44841-26 to serve anything from sushi to desserts.



Three-Tier Chromed Steel Stand

art.	Width	Length	Ht.	Lbs
44840-03	8 1/4"	14 1/2"	17 3/8"	3.3

This display is the perfect way to add a touch of sophistication to any setting. The stand is made of professional-quality stainless steel and has a contemporary design that accommodates three rectangular serving platters, which are sold separately. Use with 11 7/8" x 8 1/4" platter #44842-30 to serve anything from sushi to desserts.



Two-Tier Chromed Steel Stand

art.	Width	Length	Ht.	Lbs
44840-04	10 5/8"	24 7/8"	17 1/2"	7.0

This display is the perfect way to add a touch of sophistication to any setting. The stand is made of professional-quality stainless steel and has a contemporary design that accommodates two rectangular serving platters, which are sold separately. Use with 20 7/8" x 12 7/8" platter #44843-11 to serve anything from sushi to desserts.



Three-Tier Chromed Steel Stand

art.	Width	Length	Ht.
44840-05	14 7/8"	14 7/8"	19 5/8"

This display is the perfect way to add a touch of sophistication to any setting. The stand is made of professional-quality stainless steel and has a contemporary design that accommodates three different-sized square serving platters, which are sold separately. Use with 8 3/8" platter #44841-21, 10 3/8" platter #44841-26 and 14 1/2" platter #44841-37 to serve anything from sushi to desserts.



Round White Melamine Platter

art.	Dia	Ht	Lbs
44845-37	14½"	½"	2.7
44845-38	15"	½"	2.4
44845-51	20"	½"	3.6

It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Square White Melamine Platter

art.	Width	Length	Ht.	Lbs	Color
44841-18	7⅛"	7⅛"	½"	0.9	○
44841-21	8⅜"	8⅜"	½"	1.4	○
44841-26	10⅜"	10⅜"	½"	1.8	○
44841-37	14½"	14½"	½"	3.1	○
44841-51	20⅛"	20⅛"	½"	5.4	○

It is extremely versatile and very durable. Melamine looks just like porcelain, is extremely resistant to breakage and has a glossy finish. It is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Rectangular Melamine Sushi Tray

art.	Dim.	Height	Lbs	Color
44842-30	11⅞"x8¼"	½"	0.8	○
44842-35	14"x7⅛"	½"	1.1	○
44842-53	20⅞"x7⅛"	½"	2.5	○

It is extremely versatile and very durable. 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.



White Melamine Platter

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
44843-11	12⅞"	20⅞"	½"	4.2	1/1
44843-12	10⅜"	12⅞"	½"	2.4	1/2
44843-13	6⅞"	12⅞"	½"	1.5	1/3

It is a standard size which fits into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. It is a staple in busy restaurants and on buffets. 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.



Black Melamine Platter

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
44843B11	12⅞"	20⅞"	½"	4.2	1/1
44843B12	10⅜"	12⅞"	½"	2.4	1/2

It is a standard size which fits into universal racks, heating elements and walk-in coolers. This standard was intended to rationalize the working processes in food industry operations by creating a high level of compatibility of kitchen equipment. It is a staple in busy restaurants and on buffets. 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.



Melamine Leaf Dish

art.	Dim.	Ht.	Lbs
44835-36	14⅞"x6¼"	1"	0.9
44835-45	17⅞"x9½"	1"	1.6
44835-53	20⅞"x11⅜"	1"	2.5

It is ideal for sushi or side dishes. It is dishwasher safe and very durable. This platter adds an authentic touch to any Asian dish. Unless you try to pick it up you would never think that it was anything other than porcelain. It is extremely resistant to breakage and has a glossy finish. It has four rubber feet to avoid slipping. Melamine is dishwasher-safe, suitable for refrigerators and freezers and resistant from -58° Fahrenheit to 212° Fahrenheit. It will never absorb odors or flavors.



Three-Tier Plexiglas Doughnut Display

art.	Width	Length	Ht.	Lbs
41472-32	12"	14½"	12"	13.7

This display is great for storing and displaying large quantities of breads and pastries that need to stay moist and fresh.



Cold Food Display Set

art.	Width	Length	Ht.	Lbs
47091-01	12½"	17¾"	8"	6.2

This tray set is made up of a base, a stainless steel tray and a roll-top cover that can be opened from both sides, making contents easy to access. The set is also equipped with two ice packs that sit beneath the tray, keeping sandwiches, sushi, cream based desserts and various other chilled items, cool.



Two-Tier Cold Food Display Set with Covers

art.	Width	Length	Ht.	Lbs
47091-02	12½"	17¾"	17¾"	13.6

This double-tray set is made up of a base, two stainless steel trays and two roll-top covers that can be opened from both sides, making contents easy to access. The set is also equipped with two ice packs that sit beneath the tray, keeping sandwiches, sushi, cream based desserts and various other chilled items, cool.



Stackable Sugar Packet Dispenser

art.	Width	Length	Ht.	Lbs
47090-23	5¾"	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.



Appetizers & Drinks



Ideal for small or large parties, this variety of cups and bowls adds a touch of sophistication to any event. They are made from crystal clear polypropylene that provides excellent visibility of contents, and can be used for anything from beverages to hors d'oeuvres, soups and desserts. Each piece is recyclable and makes cleaning up a snap. Not microwave or dishwasher-safe.



Pack of 100 Small Square Disposable Containers

art.	Width	Length	Ht.	Lbs	Capacity
48351-02	2"	2"	2¾"	3.7	3.4 Oz
48351-03	2½"	2½"	3½"	6.3	5.1 Oz



Pack of 100 Small Disposable Glasses

art.	Dia	Ht.	Lbs	Capacity
48352-01	2½"	2½"	2.9	2.4 Oz
48352-02	2¾"	2¾"	4.4	4.1 Oz
48352-03	3"	2¾"	4.6	5.1 Oz



Pack of 100 Small Disposable Glasses

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



Pack of 100 Disposable Bowl

art.	Dia	Ht.	Lbs	Capacity
48365-09	3½"	3"	6.5	7.5 Oz



Pack of 100 Disposable Bowl

art.	Dia	Ht.	Lbs	Capacity
48366-09	3½"	3"	5.5	5.3 Oz



Pack of 100 Disposable Triangular Glasses

art.	Width	Length	Ht.	Lbs	Capacity
48353-01	3⅜"	3⅜"	2½"	3.5	4.1 Oz



Pack of 100 Disposable Tall Glasses

art.	Width	Length	Ht.	Lbs	Capacity
48354-01	1⅝"	1⅝"	3⅜"	2.9	2.67 Oz

BUFFET



Pack of 100 Small Triangular Bowls

art.	Width	Length	Ht.	Lbs	Capacity
48356-01	3 3/8"	3 3/8"	1 1/8"	2.4	1.0 Oz



Pack of 100 Small Dishes

art.	Width	Length	Ht.	Lbs	Capacity
48359-01	3 3/8"	3 3/8"	5/8"	1.2	0.5 Oz

They are perfect for catered events and buffets. They are constructed of polypropylene. They can be used for layered desserts or for hors d'oeuvres. They add a touch of sophistication to any event. They provide the highest level of hygiene as they are disposable and make cleaning up a snap.



Disposable Appetizer Forks, Plastic, Pack of 500

art.	Width	Length	Lbs
48362-01	3/4"	3 3/8"	1.3



Disposable Appetizer Spoons, Plastic, Pack of 500

art.	Width	Length	Lbs
48363-01	1"	3 3/8"	1.5



Disposable Appetizer Picks, Plastic, Pack of 500

art.	Width	Length	Lbs
48364-09	1/8"	3 3/8"	0.5
48364-12	1/8"	4 3/4"	0.9



Bowl, Beechwood

art.	Dia	Ht.	Lbs
A4982273	3 3/8"	1"	0.1
A4982274	4 3/8"	1"	0.2
A4982275	5 1/8"	1 1/8"	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.



Stainless Steel Tasting Spoon

art.	Length	Lbs	
42988-99	5 1/4"	0.2	Stainless Steel
42988C99	4 3/4"	0.1	Copper
42988G99	4 3/4"	0.1	Gold

Available in three colors, these tasting spoons will add a unique and interesting look to any display. Each spoon has a curved handle that allows it to sit flat without tipping over, making it possible to also use the spoons alone. Gold and copper spoons are made of stainless steel with a PVD finish to give them their color. Dishwasher-safe.



Appetizer Forks, Stainless Steel

art.	Width	Length	Ht.	Lbs
52550-05	3/4"	3 3/4"	3/4"	0.2
52550-09	1"	5"	1"	0.6

These small utensils are used to serve single-bite tasting portions of savory and sweet dishes. They are free-standing and can be used with any flat serving platter. Made of stainless steel, they are dishwasher-safe.



Appetizer Spoon, Stainless Steel

art.	Width	Length	Ht.	Lbs
52550-03	1 3/8"	3 3/4"	1/2"	0.2
52550-07	2"	5"	1"	0.6

These small utensils are used to serve single-bite tasting portions of savory and sweet dishes. They are free-standing and can be used with any flat serving platter. Made of stainless steel, they are dishwasher-safe.

BUFFET



Stainless Steel Insulated Round Bowl

art.	Dia	Ht	Lbs
42961-14	5½"	2¾"	0.6
42961-23	9"	4"	1.7

It is heavy-duty and professional quality. It is a staple in all kitchens.



White Melamine Bowl

art.	Dia	Ht
44837-05	5½"	2½"
44837-25	9"	4"

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.



Round Glass Bowl

art.	Dia	Ht	Lbs
41400-AA	9"	5"	2.2
41405-AA	5½"	4½"	0.7

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.



Black Melamine Bowl

art.	Dia	Ht
44837B05	5½"	2½"
44837B25	9"	4"

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.



Chromed Bowl Holder for 36 Bowls

art.	Dia	Ht.	Lbs
41427-40	7"	10"	2.6

The Chrome Holder can store or display up to 36 2¾" bowls at once. It will accommodate bowl #41425-AA.



Glass Bowl

art.	Dia	Ht.	Lbs
41425-AA	2¾"	2½"	0.1

These versatile glass bowls are the perfect addition to any kitchen. They can be used for simple and elegant presentations of condiments in buffet lines, and are also durable and heavy-duty enough to be used as ingredient bowls while cooking. Can be stored or displayed with Chrome Bowl Holder #41427-40.



Polycarbonate Lid For Bowls

art.	Dia	Ht	Lbs
42452-14	5½"	1"	0.2
42452-23	9"	1"	0.6

It is constructed of polycarbonate and is of professional quality. It has a knob for easy opening and closing. The lid snaps into place firmly. It can be used with all of the 5½" and 9" diameter bowls, including the white melamine, the black melamine, the stainless steel and the glass. These bowls are item numbers 44837-05, 44837-25, 44837B05, 44837B25, 42961-14, 42961-23, 41405-AA and 41400-AA.



Polypropylene Plate Separator

art.	Dia	Ht	Lbs
47605-23	8¾"	2¾"	0.1

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.



Black Round Polyrattan Bread Basket

art.	Dia	Ht.	Lbs
42461-35	13 ³ / ₈ "	7 ⁷ / ₈ "	2.3

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.



Black Rectangular Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42461-11	12 ³ / ₄ "	20 ⁷ / ₈ "	2 ¹ / ₂ "	3.2	1/1

This polyrattan basket is reinforced with a metal frame and can be used in conjunction with 1/1 hotel pan frames and with roll-top cover #42452-53 (not included). It is an excellent addition to any buffet display.



Cover for Black Polyrattan Bread Basket

art.	Dia	Ht.	Lbs
42452-35	15"	5 ¹ / ₈ "	1.9

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.



Cover for Black Polyrattan Bread Basket

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42452-53	12 ³ / ₄ "	20 ⁷ / ₈ "	8"	3.3	1/1

This roll-top cover fits basket #42461-11. It can be easily opened for access to contents, and easily closed to maintain food fresh. Made of PPMA.



Black Polyethylene Cutting Board

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42460-06	12 ³ / ₄ "	20 ⁷ / ₈ "	1/2"	5.1	1/1

This polyethylene board is a standard full size. It can be used alone or with 1/1 displays. Dishwasher-safe.



Stainless Steel Tray

art.	Width	Length	Ht.	Lbs	Hotel Pan Size
42451-12	10 ¹ / ₂ "	12 ¹ / ₂ "	1"	1.3	1/2
42451-11	12 ³ / ₄ "	20 ⁷ / ₈ "	1"	2.6	1/1

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



Round Cooling Container with Lid

art.	Dia	Ht.	Lbs
41448-40	8 $\frac{3}{8}$ "	7 $\frac{1}{8}$ "	4.8
41910-AL	Cooling Pack		0.7

This set was designed to keep condiments, sauces and toppings cool in buffet lines. The stainless steel base houses a removable ice pack (included) that sits beneath the container and will keep food fresh outside of the refrigerator. The set also includes a notched, hinged lid that opens and closes easily, and accommodates serving utensils (not included).



Round Cooling Container with Lid

art.	Dia	Ht.	Lbs
41448-10	5 $\frac{1}{2}$ "	4 $\frac{1}{2}$ "	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).



5-Piece Cooling Display Set

art.	Dia	Ht.	Lbs
41447-05	15"	24"	6.6

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.



Bowl Set with Lids and Stand

art.	Width	Length	Ht.
41442-03	9 $\frac{1}{2}$ "	24"	13 $\frac{3}{8}$ "

This set is great for buffets. The chromed stand is elevated to save space and accommodates three 9" glass bowls with hinged lids that are included. Replacement bowls are #41400-AA.



Bowl Set with Lids and Stand

art.	Width	Length	Ht.	Lbs
41442-14	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	5 $\frac{1}{2}$ "	6.6
41405-AB	Replacement Lid			0.2

Typically used in buffets or catered events, this set is made up of a chromed stand, three 5 $\frac{3}{8}$ " glass bowls and three hinged polycarbonate lids. It is ideal for serving ice cream toppings, sauces and condiments. Replacement bowls are #41405-AA.



Bowl Set with Lids and Stand

art.	Width	Length	Ht.	Lbs
41442-23	19 $\frac{5}{8}$ "	19 $\frac{3}{8}$ "	7 $\frac{1}{8}$ "	14.1

Typically used in buffets or catered events, this set is made up of a chromed stand, three 9" glass bowls and three hinged polycarbonate lids with notches to accommodate serving spoons (not included). It is ideal for serving cereals and salads. Replacement bowls are #41400-AA.



Chromed Three-Tier Buffet Ladder & Medium Bowl

art.	Width	Length	Ht.	Lbs
41912-03	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	18 $\frac{7}{8}$ "	10.1

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, four 5 $\frac{3}{8}$ " glass bowls and four hinged polycarbonate lids with notches to accommodate serving spoons (not included). It is ideal for serving condiments, sauces and toppings. Replacement bowls are #41405-AA.



Chromed Four-Tier Buffet Ladder & Medium Bowl Set

art.	Width	Length	Ht.	Lbs
41912-04	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	18 $\frac{7}{8}$ "	11.1

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, six 5 $\frac{3}{8}$ " glass bowls and six hinged polycarbonate lids with notches to accommodate serving spoons (not included). It is ideal for serving condiments, sauces and toppings. Replacement bowls are #41405-AA.



Chromed Four-Tier Ladder & Large Bowl Set

art.	Width	Length	Ht.	Lbs
41913-04	12 $\frac{1}{8}$ "	15 $\frac{3}{8}$ "	26"	28.2

Typically used in buffets or catered events, this set is made up of a sturdy, professional-quality chromed stand, six 9" glass bowls and six hinged polycarbonate lids with notches to accommodate serving spoons (not included). It is ideal for serving cereals and salads. Replacement bowls are #41400-AA.



Round Glass Bowl

art.	Dia	Ht	Lbs
41400-AA	9"	5"	2.2
41405-AA	5 $\frac{1}{2}$ "	4 $\frac{1}{2}$ "	0.7

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.



Cereal Jug Trio & Holder, SAN

art.	Width	Length	Ht.	Lbs
41918-03	6 $\frac{1}{8}$ "	15"	11"	5.5
41918-04	6 $\frac{1}{8}$ "	15"	12 $\frac{3}{8}$ "	6.8

This set is perfect for busy cafeteria and buffet settings. It includes a sturdy plastic base that holds three pitcher-style SAN jugs, each with a capacity of 1.6Qts. Each jug includes hinged lids that open and close smoothly for easy dispensing. Jugs dimensions are 4" W x 11"H.



Cereal Jug Duo & Holder, SAN

art.	Width	Length	Ht.	Lbs
41918-01	6 $\frac{1}{8}$ "	10 $\frac{1}{8}$ "	11"	4.2
41918-02	6 $\frac{1}{8}$ "	10 $\frac{1}{8}$ "	12 $\frac{3}{8}$ "	5.4

This set is perfect for busy cafeteria and buffet settings. It includes a sturdy plastic base that holds two pitcher-style SAN jugs, each with a capacity of 1.6Qts. Each jug includes hinged lids that open and close smoothly for easy dispensing. Jugs dimensions are 4" W x 11"H.

BUFFET



This pitcher-style jug includes a hinged lid that opens and closes smoothly for easy dispensing. Made of SAN, it can be used alone or as a replacement for sets 41918-01, 41918-02, 41918-03 and 41918-04.



Cereal Pitcher, SAN

art.	Dia	Ht.	Qts	Lbs
41918-05	4"	11"	1.6	1.0



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 3/8" L x 6 5/8" W x 4" H. Replacements are item #41911-AA.



Condiment Tower with Frosted Acrylic Bins

art.	Width	Length	Ht.	Lbs
41911-02	7 1/2"	7 1/2"	11"	3.1
41911-03	7 1/2"	7 1/2"	16 1/8"	4.7
41911-04	7 1/2"	7 1/2"	20 7/8"	6.6

Frosted Acrylic Bin

art.	Width	Length	Ht.	Qts	Lbs
41911-AA	6 5/8"	7 5/8"	4"	1.1	0.4

This is a replacement bin for Condiment Towers #41911-02, #41911-03 and #41911-04. Made of sturdy acrylic, each bin has three clips on the back and can easily be attached to the towers at varying heights. Dishwasher-safe.



Polypropylene Cereal Dispenser Duo

art.	Width	Length	Ht.	Qts	Lbs
41810-09	6 7/8"	8 5/8"	20 1/2"	4.7	7.0

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.



Polypropylene Cereal Dispenser

art.	Width	Length	Ht.	Qts	Lbs
41810-04	13 3/8"	8 5/8"	20 1/2"	4.7	3.5

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.



Polypropylene Juice Dispenser with S/S Base & Lid

art.	Width	Length	Ht.	Qts	Lbs
41902-06	9"	13 $\frac{3}{8}$ "	20 $\frac{1}{2}$ "	6.3	12.5

This polypropylene beverage dispenser is perfect for any buffet line or breakfast bar. It is constructed of heavy-duty material and sits on an elevated stainless steel base that houses a removable cool pack that will remain frozen for up to 6 to 8 hours, keeping beverages fresh and cool. The placement of the spout will accommodate glasses of various heights, while a removable perforated grate catches drips from the spout and allows for easy cleaning. The stainless steel lid is easy to open and close for quick refilling.



Stainless Steel Milk Dispenser

art.	Width	Length	Ht.	Qts	Lbs
41910-03	8"	12 $\frac{1}{4}$ "	15 $\frac{3}{8}$ "	3.2	9.7
A41910AA	Replacement Spigot				0.2

This heavy-duty, stainless steel milk dispenser is ideal for any large event. The sturdy handle allows for quick and safe transportation, and the knob on the lid makes replenishment easy. The placement of the spout will accommodate cups and glasses of various heights. A cool pack is included with the anti-slip base that will remain frozen for 6 to 8 hours, keeping milk fresh and cool. The perforated grate will catch drops of liquid, and is easy to remove and clean to keep surfaces neat. Pictured cup is not included.



Insulated Stainless Steel Beverage Dispenser

art.	Width	Length	Ht.	Qts
41904-10	9 $\frac{1}{2}$ "	9 $\frac{1}{2}$ "	16 $\frac{1}{2}$ "	10.0

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.



Insulated Beverage Server

art.	Dia	Ht.	Qts	Lbs
41650-03	4 $\frac{1}{8}$ "	5 $\frac{5}{8}$ "	0.32	1.5
41650-06	4 $\frac{1}{8}$ "	7 $\frac{5}{8}$ "	0.62	1.8
41650-10	4 $\frac{1}{8}$ "	10 $\frac{1}{8}$ "	1.00	2.0
41650-13	4 $\frac{3}{4}$ "	10 $\frac{7}{8}$ "	1.30	2.3

These stainless steel, insulated servers were designed to keep beverages hot or cold for hours, making them perfect for coffee houses, restaurants or homes. They feature sturdy handles that are comfortable to hold, and chromed, hinged tops that open and close smoothly for easy pouring and re-filling. Not dishwasher-safe.



Push-Button Airpot

art.	Dia	Ht.	Qts	Lbs
42406-35	7"	17"	3.5	4.8

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.



Push-Button Airpot

art.	Dia	Ht.	Qts	Lbs
42400-19	9"	13"	2.0	3.4



TABLETOP



Cheese Fondue Set

art.	Dia	Ht.	Lbs
41311-00	8 $\frac{5}{8}$ "	7"	5.9

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 2 $\frac{1}{2}$ ", and the overall height is 7".



Meat Fondue Set, Stainless Steel

art.	Dia	Ht.	Lbs
41312-00	7 $\frac{7}{8}$ "	7 $\frac{1}{8}$ "	2.8

This 10-piece stainless steel meat fondue set comes with a 1 $\frac{1}{2}$ QT black pot, 6 color-coded fondue forks, a pot holder, a burner with lid that can be used with gel or alcohol and a chromed steel tray base. The pot dimensions are Dia 5 $\frac{5}{8}$ "xH3 $\frac{3}{4}$ ", and the overall height is 8 $\frac{1}{2}$ ".



Chocolate Fondue Warmer, Porcelain

art.	Dia	Ht.	Oz	Lbs
42415-09	5 $\frac{1}{4}$ "	5"	9	1.5

This chocolate fondue set maintains melted chocolate warm and ready for dipping fruit or pieces of cake. The base has a hollow space that provides enough space for a tea light or votive candle. Fondue forks are not included. Dishwasher-safe.



Fondue Forks with Wood Handle, Set of 6

art.	Width	Length	Lbs
A4982205	$\frac{1}{4}$ "	9 $\frac{1}{2}$ "	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.



Stone Grill Set, Single Burner

art.	Width	Length	Ht.	Lbs
41315-02	7 $\frac{1}{2}$ "	7 $\frac{1}{2}$ "	1"	5.9

This heavy, thick stone top works as a tabletop grill. The stainless steel holder and stone are heated in the oven and can then be placed on the tray at the table, allowing guests to grill their own food. Additional burners extend grilling time. The overall dimensions are L 9"xH 4".



Stone Grill Set, Double Burners

art.	Width	Length	Ht.	Lbs
A4130504	7 $\frac{1}{2}$ "	14 $\frac{3}{8}$ "	$\frac{3}{4}$ "	10.8

This heavy, thick stone works as a tabletop grill. The stainless steel holder and stone are heated in the oven and can then be placed on the tray at the table, allowing guests to grill their own food. Additional burners extend grilling time. The overall dimensions are L 17"xH 3 $\frac{3}{4}$ ".



Plate/Dish Warmer

art.	Width	Length	Ht.	Lbs
41569-33	13"	7 1/8"	2 1/2"	5



Plate/Dish Warmer

art.	Width	Length	Ht.	Lbs
41569-45	17 3/4"	7 1/8"	2 1/2"	7

This tea-light plate warmer comes with a stainless steel frame and an aluminum top. Versatile and stable, it has dual handles and comes in two sizes.



4-Skewer Stand, Stainless Steel

art.	Dia	Ht.	Lbs
42417-22	8 5/8"	18 1/4"	1.3
A4982144		15 3/4"	0.06 spare skewers

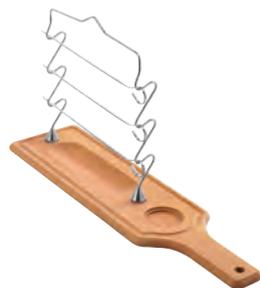
The skewer, designed to go straight from the grill to the table, usually holds four assorted foods to create a dish by itself. This stainless steel set is comprised of four skewers and a hanger stand. For replacement skewers see item #A4982144. Sold individually.



Skewer Holder Clips, Set of 6

art.	Width	Length	Lb
A4982105	1 3/4"	4"	0.21

This set of six stainless steel skewer clip holders will fit on any plate, coupe or rimmed, and dish for an original and attractive presentation. A maximum 12" skewer length is recommended.



Horizontal Skewer Stand

art.	Width	Length	Ht.	Lbs
A4982545	4 3/4"	17 3/4"	9 5/8"	1.3

Vertical Skewer Stand

art.	Width	Length	Ht.	Lbs
A4982546	4 3/4"	17 3/4"	11 1/4"	1.3

Available in a horizontal or vertical style, these beechwood stands are an original and attractive way to present meat and vegetable skewers at any table. The stainless steel frames attach to the lightly-oiled bases magnetically, making them easy to remove for assembling and cleaning, while ensuring that the holders will not tip over. The bases are also slightly indented to catch drippings from food, and feature a convenient space for a ramekin (not included). The vertical holder accommodates up to five skewers and horizontal holder accommodates up to three skewers. Skewers are not included. Handwash beechwood bases and dry immediately. Use with Paderno World Cuisine item #4251 1-25.

TABLETOP



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



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.



Set of 10 Skewers, Stainless Steel

art.	Dia	Length	Lbs
42511-20		7 7/8"	0.1
42511-25		10"	0.1
42511-30		11 7/8"	0.1
42511-35	1/8"	13 3/4"	0.1
42511-40	1/8"	15 5/8"	0.1
42511-56	1/4"	21 7/8"	0.2



Egg Cup, Melamine, Set of 4

art.	Dia	Ht.	Lbs
41597-04	3 3/8"	7/8"	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.



Egg Cup, Stainless Steel

art.	Dia	Ht.	Lbs
41598-00	3 3/8"	7/8"	0.1

The round, stainless steel egg cup is used to hold soft-boiled eggs. Creates an elegant presentation at the table.



Taco Holder, 3 Compartments, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982541	3 3/4"	16 1/4"	2"	0.8

This sturdy zigzag-shaped holder is perfect for hard or soft shell tacos. Made of solid stainless steel, the holder accommodates three tacos at one time and maintains them upright, keeping fillings and toppings in place in between bites. Equipped with a convenient condiment cup holder at each end, it can also be used for hot dogs. Condiment cup holders will fit Paderno World Cuisine 2oz Sauce Cups #A4982507. Dishwasher-safe.



Sauce Cups, Stainless Steel, Set of 6

art.	Dia	Ht.	Oz	Lbs
A4982507	2 3/4"	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.

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	Thickness	Lbs
A4158529	12 $\frac{3}{8}$ "	20 $\frac{7}{8}$ "	$\frac{5}{16}$ "	6.4



Natural Slate Tray - 1/2 Hotel Pan Size

art.	Width	Length	Thickness	Lbs
A4158533	10 $\frac{3}{8}$ "	12 $\frac{7}{8}$ "	$\frac{5}{16}$ "	2.8



Natural Slate Tray - 1/3 Hotel Pan Size

art.	Width	Length	Thickness	Lbs
A4158532	6 $\frac{7}{8}$ "	12 $\frac{7}{8}$ "	$\frac{5}{16}$ "	1.9



Natural Slate Tray - 1/4 Hotel Pan Size

art.	Width	Length	Thickness	Lbs
A4158528	6 $\frac{3}{8}$ "	10 $\frac{1}{4}$ "	$\frac{5}{16}$ "	1.7



Square Natural Slate Tray

art.	Width	Length	Thickness	Lbs
A4158525	9 $\frac{7}{8}$ "	9 $\frac{7}{8}$ "	$\frac{5}{16}$ "	1.7
A4158630	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	$\frac{5}{16}$ "	3.1

TABLETOP

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.



Rectangular Natural Slate Tray

art.	Width	Length	Thickness	Lbs
41585-45	11¾"	17⅞"	⅛" - ¼"	3.1



Rectangular Natural Slate Tray

art.	Width	Length	Thickness	Lbs
A4158531	7⅞"	11⅞"	⅝" - ⅞"	3.0



Rectangular Natural Slate Tray

art.	Width	Length	Thickness	Lbs
41585-51	6⅞"	9½"	⅛" - ¼"	1.0
41585-52	4"	18½"	⅛" - ¼"	1.8
41585-53	8¼"	10½"	⅛" - ¼"	1.7
41585-54	4¾"	11⅞"	⅛" - ¼"	1.3



Set of 4 Natural Slate Trays

art.	Width	Length	Thickness	Lbs
41585-10	4"	4"	⅛" - ¼"	1.1



Round Natural Slate Tray

art.	Dia	Thickness	Lbs
41586-22	8⅝"	⅛" - ¼"	1.3
41586-28	11"	⅛" - ¼"	1.8
41586-33	13"	⅛" - ¼"	3.0
41586-38	15"	⅛" - ¼"	4.5



Round Natural Slate Tray

art.	Dia	Thickness	Lbs
A4159030	11⅞"	⅝" - ⅞"	3.4

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.



Mini Slate with Glass Cloche

art.	Dia	Ht.	Thickness	Lbs
A4158510	4"	3 3/8"	5/16"	0.9



Dome Display with Slate Tray and S/S Base

art.	Dia	Thickness	Lbs
41587-38	15"	1/8" - 1/4"	7.0

This display set will bring a clean, polished look to any buffet line. The natural slate insert rests in a stainless steel base and can be chilled or warmed in advance. The slate will retain cool and warm temperatures efficiently, making it ideal for serving a variety of dishes, from warm appetizers to sushi. The acrylic roll-top cover can be easily opened and closed for quick access to food. For replacement inserts, see item #41586-38.



Slate Cheese Board with Glass Cloche

art.	Dia	Ht.	Thickness	Lbs
A4158526	9 7/8"	7 7/8"	5/16"	3.6
A4158527	13 1/4"	7 1/8"	5/16"	6.1



Slate Cheese Markers, Set of 4

art.	Width	Ht.	Thickness	Lbs
A4158505	2"	2 3/8"	1/4"	0.3



Rectangular Slate Board with Glass Cloche

art.	Width	Length	Thickness	Lbs
A4158828	4"	7 7/8"	5/16"	1.5

Cloche dimensions are D 3 3/8" x H 3 3/8".



Slate Butter Server with Glass Cover

art.	Width	Length	Thickness	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".



Natural Slate Tray with Dome

art.	Slate Dia	Glass Dome	Overall Ht.	Thickness	Lb
41585-00	4 $\frac{3}{8}$ "	3 $\frac{1}{8}$ "	3 $\frac{3}{4}$ "	$\frac{1}{8}$ " - $\frac{1}{4}$ "	0.96



Two-Tier Natural Slate Display Stand

art.	Dia	Ht.	Thickness	Lbs
41587-25	10"	9"	$\frac{1}{8}$ " - $\frac{1}{4}$ "	3.0

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. Upper plate measures 8" in diameter.



Round Slate Stand with Black Handle

art.	Dia	Ht.	Thickness	Lbs
A4158930	11 $\frac{7}{8}$ "	5"	$\frac{5}{16}$ "	3.4



Two Tier Round Slate Stand with Black Handle

art.	Dia	Ht.	Thickness	Lbs
A4158520	7 $\frac{7}{8}$ " and 5 $\frac{7}{8}$ "	9 $\frac{1}{4}$ "	$\frac{5}{16}$ "	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.	Width	Length	Ht.	Lbs
A4158730	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	Bottom Slate	9 $\frac{1}{4}$ " 7.4
	9"	9"	Top Slate	

Thickness $\frac{5}{16}$ "



Square Slate Stand with Black Handle

art.	Width	Length	Ht.	Thickness	Lbs
A4158731	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	5"	$\frac{5}{16}$ "	2.2



Rectangular Slate Paddle

art.	Width	Length	Thickness	Lbs
A4158515	4¾"	7⅞"	⅝"	2.2



Round Slate Paddle

art.	Dia	Thickness	Lbs
A4158623	9"	⅝"	1.7
A4158628	11"	⅝"	3.0



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Thickness	Lbs
A4158729	4½"	9"	⅝"	1.6



Rectangular Slate Tray with 2 Black Handles

art.	Width	Length	Thickness	Lbs
A4158530	9⅞"	13¾"	⅝"	2.2



N

Square Paddle Slate with Groove

art.	Width	Length	Thickness	Lbs
A4158517	6¾"	6¾"	⅝"	1.5



N

Round Slate Tray with Copper Handles

art.	Dia	Thickness	Lbs
A4158931	11⅞"	⅝"	3.5



N

Square Slate Tray with Stainless Steel Handles

art.	Width	Length	Thickness	Lbs
A4158932	11⅞"	11⅞"	⅝"	4.4



N

Rectangular Slate Tray with Stainless Steel Handles

art.	Width	Length	Thickness	Lbs
A4158960	5⅞"	23⅞"	⅝"	4.4



Slate Serving Stand with Risers

art.	Width	Length	Ht.	Thickness	Lbs
A4158948	6¾"	18¾"	1½"	5/16"	3.7

Natural Slate with Three Wells

art.	Width	Length	Well Dia	Thickness	Lbs
41585-03	4"	11"	2¾"	1/8" - 1/4"	0.95

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



Natural Slate with Two Wells

art.	Width	Length	Well Dia	Thickness	Lbs
41585-02	3¼"	5¾"	2¾"	1/8" - 1/4"	0.5

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



Natural Slate with One Well

art.	Width	Length	Well Dia	Thickness	Lbs
41585-01	4¾"	9¾"	2¾"	1/8" - 1/4"	1.40



Mini Glass Jar with Glass Lid, Set of 12

art.	Dia	Ht.	oz	Lbs
41589-14	2¾"	2¾"	4.7	4.08
41589-16	2¾"	3½"	5.4	4.20
41589-08	2¾"	1¾"	2.7	3.60

Mini Glass Jar with Glass Lid, Set of 12

art.	Dia	Ht.	oz	Lbs
41589-22	2¾"	3¾"	7.4	4.44

This collection of mini glass jars offers a unique way to present sauces, dips, jams, yogurts and desserts. They can also be used in combination with gaskets and clamps for canning or with hermetic covers for simple storage (gaskets, clamps and hermetic lids are not included). Store with glass lids in place to stack and save space. Dishwasher-safe. Gaskets are #41589-AA, clamps are #41589-AB and hermetic covers are #41589-AC.



Glass Jar, Set of 12

art.	Dia	Ht.	Oz	Lbs
41589-20	3½"	2¾"	6.75	6.7

This collection of glass jars offers a unique way to present sauces, dips, jams, yogurts and desserts. They can also be used in combination with gaskets and clamps for canning or for simple storage (gaskets and clamps are not included). Store with glass lids in place to stack and save space. Dishwasher-safe. Gaskets are #41589-BB, clamps are #41589-AB.



Glass Jar, Set of 3

art.	Dia	Ht.	Oz	Lbs
41589-37	4¾"	3"	12.5	2.5

This collection of glass jars offers a unique way to present sauces, dips, jams, yogurts and desserts. They can also be used in combination with gaskets and clamps for canning or for simple storage (gaskets and clamps are not included). Store with glass lids in place to stack and save space. Dishwasher-safe. Gaskets are #41589-CC, clamps are #41589-AB.



Glass Jar, Set of 2

art.	Dia	Ht.	Oz	Lbs
41589-58	4 3/8"	4 3/8"	19.6	2.0

These generously-sized jars are ideal for canning and pickling, or for the storage of a variety of items, from leftovers to sauces, or even dry ingredients. Made of glass, they can be used for foods that require refrigeration or freezing, or left at room temperature. For extended storage, use in combination with gaskets and clamps (not included). Store with glass lids in place to stack and save space. Dishwasher-safe. Gaskets are #41589-CC, clamps are #41589-AB.



Glass Carafe with Glass Cover, Set of 6

art.	Dia	Ht.	Oz	Lbs
41589-25	2 3/8"	5 3/4"	9	3.7
41589-50	2 3/8"	7 1/2"	17	5.1
41589-99	2 3/8"	10"	35	7.7

These glass carafes are an excellent alternative to large, standard pitchers and can be used to serve various items. Use them to pour water or wine at the table, or salad dressings in a buffet setting. Store with glass lids in place to stack and save space. Dishwasher-safe. For extended storage, use with Gaskets #41589-AA and clamps #41589-AB, or with Hermetic Jar Lids #41589-AC.



Gaskets, Set of 10

art.	Dia	Lbs	Fit
41589-AA	2 3/8"	0.06	41589-08-14-16-22-25-50-99
41589-BB	3 3/8"	0.08	41589-20
41589-CC	4 3/8"	0.11	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"	0.06

Made of plastic, these covers are used with glass jars and carafes to contents fresh. They are simple to use, as they simply snap into place without the need for additional fasteners. Use for standard dry or refrigerated storage; will not work for canning. Fits jars 41589-08, 41589-14, 41589-16 and 41589-22, and carafes 41589-25, 41589-50 and 41589-99.



Cover Clamps, Stainless Steel, Set of 8

art.	Lbs
41589-AB	0.04

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 Compartment

art.	Width	Length	Ht.	Lbs
A4982522	2 3/8"	8 3/4"	4 1/8"	0.4 Stainless Steel
A4982523	2 3/8"	8 3/4"	4 1/8"	0.4 Copper
A4982524	2 3/8"	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

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 in restaurant or home settings. Each slate can easily be removed from its base and 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.	Thickness	Lbs	
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.	Thickness	Lbs
A4158840	11 7/8"	15 3/4"	3/4"		5.5
A41588A4	10 1/8"	14 1/8"		3/16"	3.1 Slate only



Square Slate with Acacia Base

art.	Width	Length	Ht.	Thickness	Lbs
A4158825	9 7/8"	9 7/8"	5/8"		2.6
A41588A5	8 1/4"	8 1/4"		3/16"	1.7 Slate only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht.	Thickness	Lbs
A4158844	9 7/8"	17 3/4"	3/4"		3.5
A41588A6	7 7/8"	11 3/4"		3/16"	1.9 Slate only



Rectangular Slate with Acacia Paddle

art.	Width	Length	Ht.	Thickness	Lbs
A4158843	5 7/8"	17 3/4"	3/4"		1.9
A41588A7	4"	11 3/4"		3/16"	1.0 Slate only



Slate Condiment Holder with Acacia Base

art.	Width	Length	Ht.	Thickness	Lbs
A4158833	4 3/4"	13 1/4"	3/4"		1.5
A41588A8	3 3/4"	12 1/4"		3/16"	0.9 Slate only



Slate and Acacia Board with Compartment

art.	Width	Length	Ht.	Thickness	Lbs
A4158827	9 ⁷ / ₈ "	10 ⁷ / ₈ "	³ / ₈ "		2.1
A41588A9	5 ⁷ / ₈ "	9 ⁵ / ₈ "		³ / ₁₆ "	1.1 Slate only



Slate and Acacia Board with 2 Stainless Steel Handles

art.	Width	Length	Ht.	Thickness	Lbs
A4158851	8 ³ / ₈ "	20 ¹ / ₄ "	³ / ₈ "		3.1
A41588AA	3 ⁷ / ₈ "	6 ¹ / ₄ "		³ / ₁₆ "	0.5 Slate only
A41588AB	7 ¹ / ₈ "	7 ¹ / ₈ "		³ / ₁₆ "	1.0 Slate only



Rectangular Paddle Board, Beechwood

art.	Width	Length	Ht.	Lbs
A4982246	5 ³ / ₄ "	15 ³ / ₄ "	³ / ₈ "	0.7
A4982247	5 ³ / ₄ "	19 ³ / ₄ "	³ / ₈ "	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.



Round Paddle 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
A4982257	17 ³ / ₄ "	1 ⁷ / ₈ "	3.0
A4982258	19 ³ / ₄ "	1 ⁷ / ₈ "	3.8

This round paddle-style board is constructed of Fir wood. Built with a handle for easy maneuvering, the board is slightly elevated, making it easy to pick up. Use to serve polenta, cheese, dried fruits, nuts and crackers directly on the board, or simply line with parchment. The board can be wiped clean with a damp cloth, or washed with mild soap and water. Dry thoroughly.



Board with Groove, Beechwood

art.	Dia	Height	Lbs
A4982248	9 ¹ / ₂ "	⁵ / ₈ "	1.1

This reversible serving board is made of beech wood. One side is flat and can be used to serve cheeses, dried fruit, nuts and crackers, and the second side has a ⁵/₈" groove around the edge to collect any brine or juice run-off. Wash with mild soap and water; dry thoroughly.



Serving Board, Acacia

art.	Width	Length	Ht.	Lbs
A4982426	7 ¹ / ₈ "	10 ¹ / ₄ "	⁷ / ₈ "	1.2
A4982430	7 ⁷ / ₈ "	11 ¹ / ₈ "	⁷ / ₈ "	1.4
A4982432	8 ⁷ / ₈ "	12 ³ / ₈ "	⁷ / ₈ "	1.8

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.



Display Crate, Beechwood

art.	Width	Length	Ht.	Lbs
A4982261	2 3/8"	4 3/4"	3 1/8"	0.2
A4982262	5 1/4"	6 3/4"	4"	0.5
A4982263	6 3/4"	9 7/8"	4"	0.6
A4982264	6 3/4"	9 7/8"	2 5/8"	0.5
A4982265	5 1/8"	9 3/8"	2 3/4"	0.5
A4982266	7 3/4"	11 5/8"	3 7/8"	0.7
A4982267	8 3/4"	13 3/4"	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.



"Pallet" Board, Firwood

art.	Width	Length	Ht.	Lbs
A4982250	5 1/8"	7 7/8"	1 3/8"	0.4
A4982251	7 3/4"	11 7/8"	1 3/8"	0.5
A4982252	7 3/4"	13 7/8"	1 3/8"	0.7
A4982253	6"	15 3/4"	1 3/8"	0.7

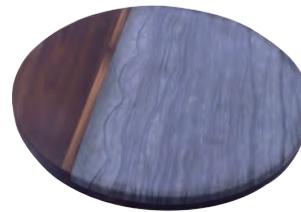
This unique Pallet-style serving board is constructed of Fir wood. It is ideal for tableside serving and creates a beautiful presentation for anything from bread and cheese to charcuterie and olives. Long-lasting and easy to care for, simply line with parchment and use. The board can be wiped clean with a damp cloth. Do not soak.



Bread Cutting Board, Natural Wood

art.	Width	Length	Ht.	Lbs
42964-53	12 7/8"	20 7/8"	1"	4.7
42964-60	15 3/4"	23 3/8"	1"	6.1

Made of natural wood, this two-piece cutting board set is ideal for busy hotels and buffets. Bread is sliced on the slotted insert while crumbs fall onto the base, keeping counters and tables clean. The insert can easily be removed for cleaning, and the base has two side indentations, making the set easy to lift and move.



N

Round Acacia/Marble Board, Black

art.	Dia	Ht.	Lbs
A5100025	9 7/8"	3/8"	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.



N

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.



N

Rectangular Acacia/Marble Paddle, White

art.	Width	Length	Ht.	Lbs
A5100056	7 7/8"	22"	5/8"	4.2

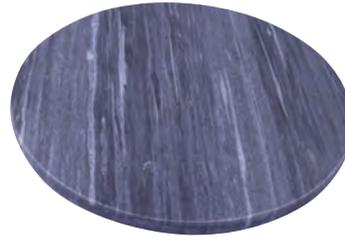
These unique boards are made from a combination of Acacia wood and polished natural stone. Ideal for serving charcuterie, cheese, appetizers and countless other items, the wood is heat-treated, or carbonized, in order to help reduce water absorption, prolonging its life-span. It is important to note that this process may leave behind a smoky essence. This will fade over time and will not affect food's flavors. Handwash only.



Rectangular Acacia/Granite Paddle, Black and 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.



Lazy Susan, Black Marble

art.	Dia	Ht.	Lbs
A5101135	13 3/4"	1/2"	8.3

This revolving server, or Lazy Susan, is ideal for serving multiple dishes, condiments, desserts, appetizers and much more. Made of natural stone, each piece features unique veining or speckling with a glossy finish, and a sturdy aluminum base that glides smoothly with every turn. Perfect for the table or the counter. Handwash only.



Lazy Susan, White Marble

art.	Dia	Ht.	Lbs
A5100035	13 3/4"	1/2"	8.3

This revolving server, or Lazy Susan, is ideal for serving multiple dishes, condiments, desserts, appetizers and much more. Made of natural stone, each piece features unique veining or speckling with a glossy finish, and a sturdy aluminum base that glides smoothly with every turn. Perfect for the table or the counter. Handwash only.



Lazy Susan, Black and 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.



Rectangular Marble Board

art.	Width	Length	Thickness	Lbs
A4158735	9 7/8"	13 3/4"	3/8"	5.1



Marble Board with Glass Cloche

art.	Dia	Ht.	Thickness	Lbs
A4159130	11 7/8"	7 1/8"	3/8"	14.3



Cheese Knife with Wood Handle, Wide

art.	Width	Length	Lbs
A5000452	1¾"	5"	0.08

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 with Wood Handle, Narrow

art.	Width	Length	Lbs
A5000455	1"	5"	0.06

The narrow blade of this cheese knife makes it perfect for serving a variety of cheeses. Made of stainless steel, the beveled edge easily cuts through semi-soft or hard cheeses, making it the perfect tool for any platter. Handwashing is recommended.



Spreader with Wood Handle

art.	Width	Length	Lbs
A5000456	7/8"	5½"	0.06

This rounded knife was 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 with Wood Handle

art.	Width	Length	Lbs
A5000459	1"	4¾"	0.06

The pointed blade of this knife was designed to score and break apart hard cheeses, such as Parmesan. Made of stainless steel, the small size is perfect for breaking and serving larger wedges on any cheese platter. Handwashing is recommended.



Cheese Fork with Wood Handle

art.	Width	Length	Lbs
A4982207	1"	5"	0.1

This double-pronged stainless steel cheese fork is 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.



Escargot Fork, Stainless Steel

art.	Length	Lbs
52550-19	5½"	0.1

This stainless steel escargot fork is most commonly used for picking the French delicacy out of its shell. It has a perfectly-shaped end that is comfortable to hold.



Escargot Dish, Stainless Steel

art.	Length	Lbs
41687-06	4¾"	6 depressions 0.2
41687-12	6¼"	12 depressions 0.3



Escargot Tong, Stainless Steel

art.	Length	Lbs
52550-60	6¾"	0.1

This tong is most commonly used for picking up and holding an escargot shell while the delicacy is picked out with an escargot fork. It has the perfectly shaped end to fit any size escargot and is made of sturdy stainless steel.

Now available in three finishes, chrome, copper and black, these seafood tray holders offer an updated look for any restaurant table or buffet. The copper stands are made with a copper color chrome-plated finish that boasts the authentic look of the metal without concern for future tarnishing, and the black stands are finished with a food-safe powder coat finish. All three styles are dishwasher-safe.



Seafood Tray Holder

art.	Dia	Top Dia	Ht.	Lbs
A4159126	10"	8¼"	7½"	0.6



Low Seafood Tray Holder

art.	Dia	Top Dia	Ht.	Lbs
A4159124	9½"	6¾"	4"	0.6



Seafood Tray Holder, Copper

art.	Dia	Top Dia	Ht.	Lbs
A415925C	10"	8¼"	7½"	0.8



Low Seafood Tray Holder, Copper

art.	Dia	Top Dia	Ht.	Lbs
A415924C	9½"	6¾"	4"	0.8



Seafood Tray Holder, Black

art.	Dia	Top Dia	Ht.	Lbs
A415925B	10"	8¼"	7½"	0.8



Low Seafood Tray Holder, Black

art.	Dia	Top Dia	Ht.	Lbs
A415924B	9½"	6¾"	4"	0.8



Lobster Cracker, Stainless Steel

art.	Length	Lbs
48239-00	7¾"	0.3



Seafood Platter Turntable, Aluminum

art.	Dia	Ht.	Lbs
A4982330	8¾"	½"	0.5

Serving a large group is easy with this rotating base. Designed to be used with a seafood stand and seafood platter, the base turns making food easily accessible to each dinner guest. The top has four rubber grips that keep the platter in place, and the bottom has four rollers that turn smoothly. Use with stands #A4159126 and #A4159124, and seafood tray series 41591.



Seafood Tray, Aluminum

art.	Dia	Ht.	Lbs
41591-32	13¾"	2¾"	1.5
41591-36	14½"	2¾"	1.7
41591-40	16½"	2¾"	2.5
41591-45	18½"	2¾"	2.9

This heavy rolled-edge aluminum tray has high sides for containing ice and for layering seaweed to top with fresh seafood.



Lobster Cracker, Aluminum

art.	Length	Lbs
48240-00	6"	0.2



Snail & Hors d'Oeuvre Forks, Set of 12

art.	Lbs
41686-12	0.9

This little two-prong fork will extract escargot from its shell, and can also double as an hors d'oeuvre or cocktail pick.



Lobster Pick, Stainless Steel

art.	Length	Lbs
48238-00	7¾"	0.1

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



Lobster Forks, Stainless Steel, Set of 5

art.	Length	Lbs
41594-18	7¼"	0.02

Made of stainless steel, these double-sided lobster forks have a forked-end, as well as a scoop-side, making it possible to extract and enjoy every last bit of delicious lobster meat from its shell. Also excellent for shell-on crab. Set of five pieces. Dishwasher-safe.





Mother-of-Pearl Accessories

art.	Length		Lbs
41518-00	4½"	Spoon	0.2
41518-01	4½"	Spatula	0.2
41518-02	4½"	Fork	0.2

Found in nature, mother-of-pearl is the material of choice for serving caviar because it is non-reactive and will preserve caviar's fragile flavor.



Caviar Server, Stainless Steel

art.	Dia	Top Dia	Ht.	Lbs
41562-18	7"	4"	2"	1.4

For some, caviar tasting is a religion and as such, it requires its own accoutrements. The large metal bowl is filled with crushed ice, while the small glass bowl's precious contents are rested on top. This 4-piece set includes a stainless steel bowl and holder, a small glass insert and an elegant dome lid.



Snack Holder, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41524-11	3¾"	3¾"	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.



Snack Holder, Copper

art.	Dia	Ht.	Oz	Lbs
41524C11	3¾"	3¾"	11.8	0.2

The simple design of this snack container lends itself for a variety of purposes. It can be used to serve snacks, condiments or sides such as French fries and onion rings. Made of stainless steel with a copper finish. Handwash.



Butter Cup with Stainless Steel Dome

art.	Dia	Ht.	Lb
41561-09	3¾"	2¾"	0.51

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.



Tea Infuser Cone, Stainless Steel

art.	Dia	Length	Lbs
A4982407	1¾"	6¼"	0.1

The unique shape of this heavy-duty stainless steel tea infuser makes the preparation of loose-leaf tea quick and easy. Tea leaves are scooped into the open top and are ready to be steeped in a matter of seconds. The plug at the base can be removed for cleaning. Dishwasher-safe.



Tea Infuser with Hook, Stainless Steel

art.	Dia	Length	Lbs
A4982409	¾"	5¾"	0.1

Steeping a single cup of loose-leaf tea is simple with this convenient infuser. Made of durable 18/10 stainless steel, it features perforations that will infuse even the smallest leaves while allowing water to flow. To use, just slide back the perforated sleeve, scoop tea leaves and slide the sleeve down. Tea is quickly steeped and ready to be enjoyed. Dishwasher-safe.



Tea Infuser "Egg", Silver-Plated

art.	Width	Length	Lbs
A4982411	1¾"	2"	0.1

Add a touch of elegance to tea time with this silver-plated tea infuser. It opens and closes easily for filling and removing loose leaf tea, while the attached chain makes it easy to remove the infuser from water to prevent over-steeping.

TABLETOP



Tea Strainer with Handles & Holder, Stainless Steel

art.	Dia	Lbs
41530-05	2"	0.3

These strainers will retain even the smallest particles of leaves upon pouring freshly steeped loose leaf tea. Made of stainless steel. Dishwasher-safe.



Tea Strainer, Stainless Steel

art.	Dia	Lbs
41530-07	3"	0.1



Tea Infuser Teapot, Gold-Plated

art.	Dia	Height	Lbs
A4982413	1"	1¼"	0.1

These teapot-shaped tea infusers will add a touch of interest and elegance to any cup of tea. The lid is easily pulled off by the chain on the top and loose-leaf tea is scooped into the perforated teapot base. The set includes a convenient 2½" caddy that can be used to hold the infuser once steeping is complete.



Tea Infuser Teapot, Silver-Plated

art.	Dia	Height	Lbs
A4982415	1"	1¼"	0.1

These teapot-shaped tea infusers will add a touch of interest and elegance to any cup of tea. The lid is easily pulled off by the chain on the top and loose-leaf tea is scooped into the perforated teapot base. The set includes a convenient 2½" caddy that can be used to hold the infuser once steeping is complete.



Tea Bag Press, Stainless Steel

art.	Width	Length	Lbs
A4982418	2"	6¼"	0.13

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.



Conical Tea Strainer, Stainless Steel

art.	Dia	Lbs
41931-08	3½"	0.2



Tea Strainer, Stainless Steel

art.	Dia	Length	Lbs
48278-12	2¾"	9"	0.2

This fine mesh tea strainer strains in seconds. Durable and easy to clean, it is made of stainless steel.



Kettle, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A4191402	7½"	4¼"	2	0.9
A4191403	8"	5¼"	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.



Manual Coffee Grinder, Beechwood

art.	Width	Length	Ht.	Lbs
A4982344	5 1/8"	6 1/4"	8 1/4"	1.4

Steeped in tradition, the antique-style Manual Coffee Grinder is equipped with a conical, burr-grinding mechanism that grinds beans from fine to coarse consistently and evenly. The result is coffee that can be used with espresso machines, percolators or French presses. Simple to use, the steel top can be pulled open and filled with beans. Coarseness is adjusted by lifting the thumb lever and rotating the top gear to the desired setting. The base features a drawer that catches grounds as they're produced. The body is made of beech wood and the grinding mechanism is made of tempered steel.



Manual Coffee Grinder with Wheel Handle

art.	Width	Length	Ht.	Lbs
A4982345	9 1/8"	12 1/4"	13 3/4"	13.8

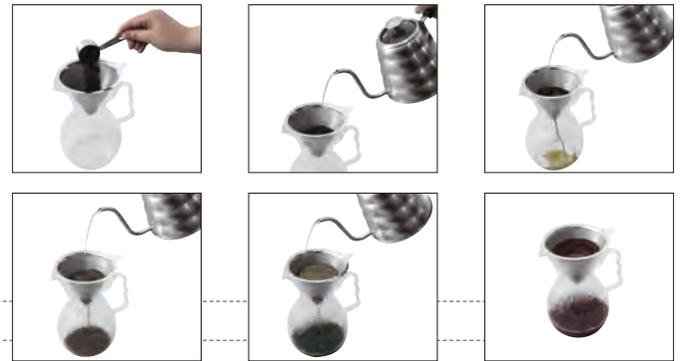
A true coffee aficionado recognizes the value of grinding small-batch, high-quality beans in nothing but the best. This stunning machine features a conical, burr-grinding mechanism that produces fine to coarse grounds consistently and evenly, producing grounds that can be brewed in espresso machines, percolators and French presses. The spherical holder is easy to open and fill, and beans are ground by cranking the impressive cast iron wheel which turns smoothly and with minimal effort. Coarseness is adjusted by lifting the thumb lever at the top and rotating the gear to the desired setting. The base features a drawer that catches grounds as they're produced. Body is made of cast iron, and the base and drawer are made of beech wood. Mechanism is made of tempered steel.



Coffee Pour Over

art.	Dia	Ht.	Oz	Lbs
A4164910	4 3/4"	8 1/8"	33.8	1.50
A41649FO	5"	3 3/8"	0.13	Stainless Steel Filter

Although the process of brewing coffee using a pour over method requires some time and patience, the end-result is a cup full of delicate and nuanced flavors not found with standard machine brewers. This pour over system includes a handled pitcher made of borosilicate glass for durability, and a stainless steel double filter with a fine-mesh interior and a finely-perforated exterior basket. Combined, these two elements in the filter eliminate the need for the paper liners that absorb the essential oils from grounds and rob coffee of its flavors. Both pieces are dishwasher-safe.



Pour Over Kettle with Thermometer, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A5100014	5 3/8"	5 3/4"	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.





Turkish Coffee Pot

art.	Dia	Ht.	Oz	Lbs
A4164150	3 3/8"	3 7/8"	16.9	0.6
A4164175	4"	4 3/8"	25.4	0.7
A4164110	4 3/8"	4 1/2"	33.8	0.8

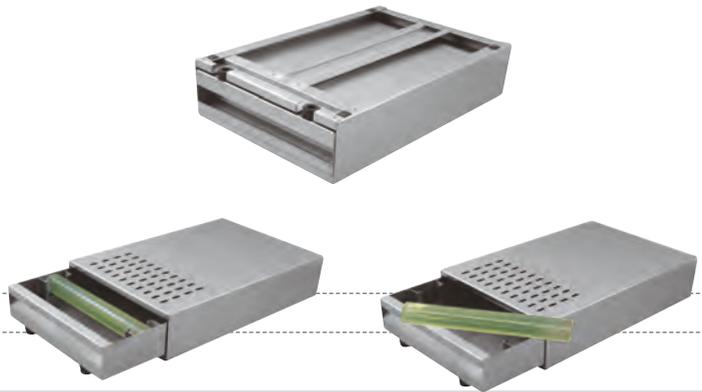
Authentic Turkish coffee is traditionally prepared by slowly simmering powder-like coffee grounds in a single-handle pot called an ibrik or cezve. This contemporary version of the pot is made of 18/10 stainless steel with a tri-ply base. It features two spouts for mess-free pouring and an ergonomic Bakelite handle. Can be used on gas, electric, ceramic and induction cooktops. Dishwasher-safe.



Espresso Tamper, Stainless Steel

art.	Dia	Ht.	Lbs
A4244053	2"	2 7/8"	0.5
A4244057	2 1/4"	3 1/4"	0.9

Tamping is one of the most important steps to creating the perfect cup of espresso, as tightly pressed grounds force water to push through, extracting every bit of flavor. This stainless steel tamper is the perfect tool for the job! It is made from a single piece of heavy-duty metal, features a comfortable handle, and provides consistent tamps. Mirror finish. Dishwasher-safe.



Espresso Knockout Drawer, Stainless Steel

art.	Width	Length	Ht.	Lbs
A5100038	10"	15"	3 3/4"	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.



Sugar & Condiment Holder, Stainless Steel

art.	Width	Length	Ht.	Lbs
66374-00	2 3/8"	5 1/8"	1 1/2"	1.1

This tabletop condiment and sugar holder is made of stainless steel.



Crumb Scraper

art.	Lbs
42593-00	0.1

Easily removes crumbs from table in one sweeping motion. Made of oak and stainless steel.



Check Spindle with Wood Base

art.	Width	Length	Ht.	Lbs	
42504-09	2 1/8"	3 3/8"	4"	0.2	Single
42504-20	2 1/8"	7 7/8"	4"	0.4	Triple



Check Spindle, Stainless Steel

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



Order Holder, Stainless Steel

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



Ticket Holder, Stainless Steel

art.	Length	Lbs
42509-25	10"	0.7
42509-50	19 ³ / 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.



Copper/Tin Oil Dispenser

art.	Ht.	Qts	Lbs	
41781-05	9"	1/2	1.4	
41781-10	10 ³ / ₈ "	1 1/8	1.9	
41781-15	12 ³ / ₈ "	1 1/2	1.9	wood handle



Oil and Vinegar Atomizers, Set of 2

art.	Dia	Ht.	Oz	Lbs
41635-02	1 ³ / ₈ "	7 1/8"	3.7	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.



Oil Can, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A4178005	3 1/4"	5 7/8"	16.9	0.7
A4178100	3 3/4"	7 1/2"	33.8	1.2

Stainless steel oil dispensers protect the flavor of cooking oils by preventing exposure to light. Equipped with a hinged-lid that opens and closes easily, this style features a plastic drip-free spout for accurate pouring, and a large mouth for easy filling and cleaning. Hand wash.



Oil Dispenser, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
A4178050	3 3/8"	7"	16.9	0.6
A4178010	4 1/2"	8 3/8"	33.8	1.2

Stainless steel oil dispensers protect the flavor of cooking oils by preventing exposure to light. The handle is wide for a comfortable hold, and the spout is tapered to control the flow of oil when drizzling over dishes and breads. 18/10 stainless steel. Hand wash.

Placemats



The Paderno World Cuisine set of 6 placemats are made of 50% polyester and 50% PVC. These mats are woven Polyester & Polyvinyl and look very sleek and sophisticated on any table. They are easy to clean and should be wiped down with a damp cloth.

They are extremely durable and go well with a wide range of dishes and styles. These placemats should never be heated in any way. Each placemat measures 16½"x13".



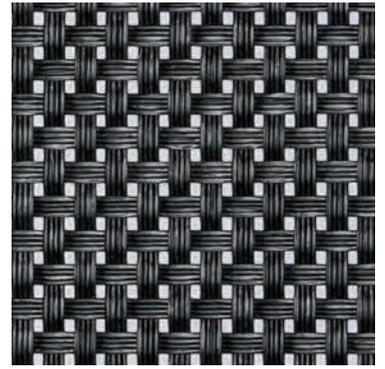
Black, white & beige

art.
42950-01 set of 6



Beige and white

art.
42950-02 set of 6



Black

art.
42950-03 set of 6



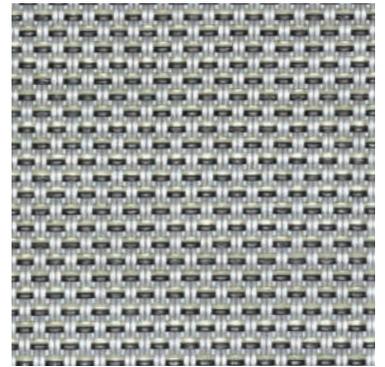
Chocolate brown

art.
42950-04 set of 6



Gray and beige

art.
42950-05 set of 6



Gray

art.
42950-06 set of 6



Silver

art.
42950-07 set of 6



Red

art.
42950-08 set of 6



Black & White

art.
42950-09 set of 6



BAKEWARE

Mixing





Mixing Bowl, Flat Bottom, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
12580-11	4¾"	2¾"	½	0.19
12580-17	6⅛"	3¼"	1 ⅛	0.30
12580-21	7½"	4½"	2 ⅛	0.53
12580-24	8⅝"	4¾"	3¼	0.74
12580-29	10⅜"	5⅝"	5¼	1.07
12580-30	11¼"	5⅞"	6⅜	1.22
12580-31	12"	6⅞"	8½	1.39
12580-36	14"	7⅝"	11 ⅝	2.08
12580-40	15¾"	7⅞"	18	3.89
12580-45	18"	9"	26½	4.79
12580-50	19"	9"	35	5.30

The flat-bottomed, stainless steel mixing bowl's width is approximately double its depth, making it ideal for easily mixing and folding ingredients. The mixing bowl is usually used to mix larger ingredients, toss salads or whip cream. It is lipped with a round, open edge. NSF Approved.

Mixing Bowl, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
11951-22	8¾"	5"	2 ⅞	1.36
11951-26	10½"	5½"	4¼	1.78
11951-32	12¾"	7⅛"	10	2.85
11951-36	14⅜"	8⅛"	14¾	4.65
11951-40	16"	8⅝"	19	5.22

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.



Mixing Bowl Stand, Stainless Steel

art.	Dia	Ht.	Lbs
11953-16	6¼"	2"	0.5
11953-22	8⅝"	2"	0.7

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



Mixing Bowl, Polypropylene

art.	Dia	Ht.	Qts	Lbs
47611-01	6½"	3¼"	1	0.24
47611-03	8⅛"	4⅜"	2 ⅜	0.41
47611-05	9⅝"	5¼"	4¾	0.56
47611-06	11 ⅝"	5¾"	6⅜	0.70
47611-09	13"	6½"	9½	0.92
47611-13	14¼"	7¼"	13¼	1.13

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.

Composite Triangular Spatula

art.	Length	Lbs
12917-25	10"	0.2

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.



Silicone Spatula, Composite Handle

art.	Length	Lbs
12915-25	10"	0.2
12915-26	11"	0.2
12915-35	13¾"	0.3
12915-45	17¾"	0.4

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

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.



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.



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.



Egg Container

art.	Width	Length	Ht.	Lbs
47093-24	8 1/2"	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.



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.



Stainless Steel Refrigerator/Freezer Thermometer

art.	Dia	Increment	Range	Lbs
19702-00	2 3/8"	2°F	-20°+85°F	0.2

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.



Stackable Measuring Jug, Stainless Steel

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

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



Measuring Spoon Set, Stainless Steel

art.	Teaspoon	Lbs
42615-04	1/4, 1/2, 1 & 3	0.5

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	1/4, 1/3, 1/2 & 1	0.7

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



Flour Scoop, Stainless Steel

art.	Dia	Scoop Length	Handle Length	Qts	Lbs
42609-15	3"	5 3/4"	4 1/4"	3 3/8 Oz	0.4
42609-20	4"	7 3/8"	5 1/8"	1	0.8
42609-25	6"	9 7/8"	5 1/2"	3	1.3

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.



Flour Sieve, Medium Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12604-22	8 5/8"	3 1/8"	0.9
12604-30	11 7/8"	3 1/8"	1.3
12604-34	13 3/8"	3 1/8"	1.5
12604-40	15 3/4"	3 1/8"	1.9

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".



Flour Sieve, Fine Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12605-22	8 $\frac{5}{8}$ "	3 $\frac{1}{8}$ "	0.9
12605-30	11 $\frac{7}{8}$ "	3 $\frac{1}{8}$ "	1.3
12605-34	13 $\frac{3}{8}$ "	3 $\frac{1}{8}$ "	1.5
12605-40	15 $\frac{3}{4}$ "	3 $\frac{1}{8}$ "	1.7

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".



Flour Sieve, Coarse Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12606-30	11 $\frac{7}{8}$ "	3 $\frac{1}{8}$ "	1.2
12606-34	13 $\frac{3}{8}$ "	3 $\frac{1}{8}$ "	1.5

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



Flour Sieve, Coarse Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
12607-22	8 $\frac{5}{8}$ "	3 $\frac{1}{8}$ "	0.4
12607-30	11 $\frac{7}{8}$ "	3 $\frac{1}{8}$ "	1.3
12607-34	13 $\frac{3}{8}$ "	3 $\frac{1}{8}$ "	1.5

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".



Sieve with Interchangeable Mesh

art.	Dia	Mesh	Lbs
A4982321	7 $\frac{7}{8}$ "	0.9 - 1.1 - 1.4mm	1.0

This stainless steel sieve features three interchangeable mesh grids for smooth, lump-free mixtures. Use the fine mesh for powdered sugar, cocoa and flour, the medium mesh for sifting ground almonds for macarons, and the large mesh for straining sauces, juices and soup. Mesh sizes are 0.9mm, 1.1mm and 1.4mm. Replacement mesh screens not available. Dishwasher-safe.



Sieve with Removable Mesh, Stainless Steel

art.	Dia	Ht.	Mesh	Lbs
42590-03	14"	4 $\frac{3}{4}$ "	0.9mm	1.87

This heavy-duty sieve with removable mesh catches flour and sugar lumps and allows for the smoothest sauces and soups. Its crisscross pattern combines speed and efficiency. Made of stainless steel. Each hole measures 0.9 mm.



Spare Mesh, Stainless Steel

art.	Dia	Mesh	Lbs
42590R03	14"	0.9mm	0.70

Replacement mesh for item #42590-03.



Flour Sifter Tinned Mesh, Stainless Steel

art.	Dia	Ht.	Lbs
42607-05	4¾"	5"	0.9

This Paderno World Cuisine sifter features two layers of tinned mesh and a rotary blade design that work to eliminate lumps from flour and sugar for baked goods that are perfectly aerated. The trigger-style handle is easily operated with a simple squeeze.



Sifter with Crank Handle, Stainless Steel

art.	Dia	Ht.	Lbs
A4982137	4¼"	5¾"	0.7

A must-have for any baker, this single-mesh sifter aerates flour to produce baked goods with a delicate crumb, and clears lumps out of powdered sugar for smooth frostings. The crank-operated unit is equipped with a wide, comfortable handle and a stainless steel cylinder that holds approximately 5 cups.



Plastic Flour Sieve

art.	Dia	Ht.	Lbs
47615-25	10"	2¾"	0.4

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



Plastic Icing Sugar Sieve

art.	Dia	Ht.	Lbs
47614-25	10"	2¾"	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.



Funnel, Stainless Steel

art.	Dia	Lbs
42562-12	4¾"	0.3
42562-16	6¾"	0.6
42562-20	7¾"	1.0
42562-30	11 7/8"	1.4

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



Funnel, Polypropylene

art.	Dia	Lb
47604-08	3¼"	0.03
47604-10	4"	0.05
47604-12	4¾"	0.07
47604-15	5½"	0.09
47604-18	7½"	0.16
47604-20	8¼"	0.21
47604-24	9¼"	0.28
47604-30	11 3/4"	0.60

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.



Dough Scraper, Flexible, Straight, Stainless Steel

art.	Width	Length	Lbs
18501-02	3¾"	4¾"	0.2

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



Dough Scraper, Rigid, Straight, Stainless Steel

art.	Width	Length	Lbs
18501-04	3¾"	4¾"	0.2

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



Dough Scraper, Diamond Shape Stainless Steel

art.	Width	Length	Lbs
18501-05	4¾"	7¾"	0.2

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



Dough Scraper, Stainless Steel

art.	Width	Length	Lbs
18502-18	7⅛"	3½"	0.2

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



Rounded Dough Scraper, Stainless Steel

art.	Width	Length	Lbs
18503-12	4"	4¾"	0.2

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



Dough Scraper, Long Handle, Stainless Steel

art.	Width	Length	Lbs
18520-15	5⅞"	6¼"	0.2

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 2⅜". Dishwasher-safe.



Chocolate Peel

art.	Width	Ht.	Lbs
A200701	9½"	8⅞"	0.4

This extra-wide chocolate peel, or scraper, has many uses in any kitchen. It is perfect for tempering chocolate or working with pastry or pasta doughs. The blade is made of stainless steel and the handle is made of plastic. Dishwasher-safe.



Baker's Brush

art.	Length	Lbs
42614-21	11⅞"	0.3

The horse hair brush is an all-time favorite among bakers as it cleans tiny flour particles or crumbs without creating draft or dust.



Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-01	8½"	5"	0.1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-02	4¾"	3⅞"	0.1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-03	4¾"	3½"	0.1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-04	4¾"	3⅞"	0.1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



Set of 10 Plastic Bowl Scrapers

art.	Width	Length	Lbs
47621-05	5⅞"	4"	0.1

These flexible plastic bowl scrapers are used to clean and scrape mixing bowls.



Set of 10 Plastic Cake Decorating Combs

art.	Width	Length	Lbs
47621-06	5¾"	4"	0.1
47621-07	4⅞"	3⅞"	0.1

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.

Prepping





Long Handle Iron Salamander

art.	Dia	Lbs
47846-10	4 1/8"	1.1

When heated red hot, then slowly swept above a gratin, meringue or crème brûlée, the manual salamander sets the crust.



Micro-Torch

art.	Width	Length	Ht	ml	Lbs
47841-03	2 7/8"	3 1/8"	7 7/8"	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	1

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.



Automatic Confectionery Funnel, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
A4780019	7 1/2"	7"	2	1
A47800AA	Stand for Funnel/Strainer			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.



Rolling Pin Stand, Stainless Steel

art.	Width	Length	Ht.	Lb
A4982138	3 3/4"	7 1/4"	2"	0.17

This convenient stainless steel stand holds rolling pins of several lengths and widths to keep them from falling during use, or simply for easy storage and display.



Non-Stick Rolling Pin, Stainless Steel

art.	Dia	Length	Lbs
47035-40	2"	7 7/8"	2.4
47035-48	2"	10"	6.5

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.

BAKEWARE



Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47037-40	3"	15¾"	4.9

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.



Wood Rolling Pin, Wood Handles

art.	Dia	Length	Lbs
47038-50	3½"	19⅝"	6.0
47038-60	2¾"	23⅜"	6.1

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.



Wooden Rolling Pin, Handles with Gears

art.	Dia	Length	Lbs
47036-30	3½"	11⅞"	3.8
47036-35	3½"	13¾"	4.5
47036-40	3½"	15¾"	5.0
47036-45	3½"	17¾"	5.5

Heavy and large, this two-handled wooden pin is helped by gears to ease spinning. The 3½-inch barrel requires less time over the pastry sheet as its weight limits the drag of the dough and its large diameter reduces revolutions.



French Rolling Pin, Wood

art.	Dia	Length	Lbs
47034-52	2"	19⅝"	1.1

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.



Nougat Pin, Stainless Steel

art.	Dia	Length	Lbs
A4703450	2"	19⅝"	5.5

This heavy-weight stainless steel rolling pin is perfect for rolling fresh nougat as well as gum paste and fondant. In addition to uniformity, it will provide compression while its highly smooth finish prevents adhesion.



French Rolling Pin, Polyethylene

art.	Dia	Length	Lbs
47034-51	2"	19⅝"	1.9

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.



Counter Pastry Mat

art.	Width	Length	Lbs
A4768964	17½"	25⅜"	1.0
A4768978	23"	30⅞"	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.



Pie Weights, Ceramic

art.	Lbs
47011-01	2.2

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.



Pastry Brush, Nylon Bristles

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



Pastry Brush, Nylon Bristles

art.	Length	Lbs
48278-94	8 7/8"	0.2



Silicone Brush

art.	Width	Length	Lbs
48280-09	1 3/4"	10"	0.2

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



Round Pastry Brush

art.	Dia	Length	Lbs
47644-15	1/2"	8 1/2"	0.2

These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.



Hi-Heat Pastry Brush

art.	Width	Length	Lbs
47640-25	1"	8"	0.04
47640-35	1 3/8"	8 1/2"	0.07

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	Lbs
47642-30	1 1/8"	0.2
47642-40	1 1/2"	0.2
47642-50	2"	0.2
47642-60	2 3/8"	0.2
47642-70	2 3/4"	0.2

These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.



Pastry Brush, Composite Handle

art.	Width	Lbs
47643-30	1 1/8"	0.2
47643-40	1 1/2"	0.2
47643-50	2"	0.2

These pastry brushes are commonly used to coat pastry strips with egg mixture or to coat baking sheets with butter. Natural bristles.



Offset Spatula, Stainless Steel

art.	Width	Length	Lbs
18518-22	1 3/8"	8 3/4"	0.2
18518-26	1 1/2"	10"	0.3
18518-30	1 3/8"	11 7/8"	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.



Angular Spatula

art.	Length	Lbs
12909-12	4 3/4"	0.3
12909-23	9"	0.4

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° F.



Sugar Pump

art.	Dia	Length	Lbs
47838-00	3"	17 3/4"	0.2

This rubber sugar pump is used to create delicate three-dimensional objects made of sugar. The small tube is placed in the hot, malleable sugar paste, and the bulb at the end is squeezed to pump air into the sugar. The air flows at a constant rate through the long rubber tube.



Sugar Gloves, Pair

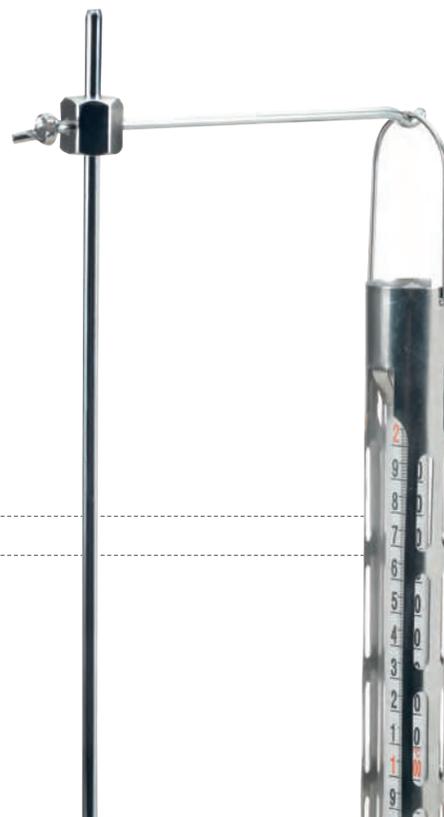
art.	Size	Lbs
48516-07	7 - 7 1/2	0.3
48516-08	8 - 8 1/2	0.3
48516-09	9 - 9 1/2	0.3

These non-flock, latex sugar gloves are designed to handle sugar during confectionery work.



Sugar Thermometer Holder, Stainless Steel

art.	Lbs
47842-00	1.4



Cutting & Shaping

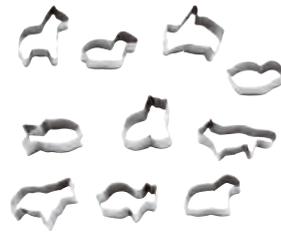


BAKEWARE



Alphabet Dough Cutter, Stainless Steel

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



Animals Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47303-10	10	¼"	1½"	0.5

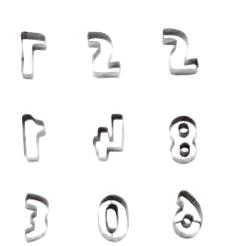
Geo Shapes Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47305-12	12	¼"	1½"	0.6



Star Dough Cutter, Stainless Steel

art.	Pcs	Width	Ht.	Lbs
47310-10	6	from 1⅜" to 3½"	1⅞"	0.6

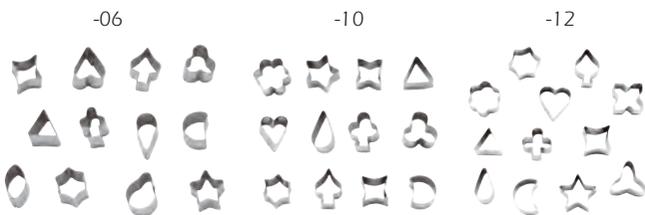


Hexagon Dough Cutter, Stainless Steel

art.	Pcs	Width	Ht.	Lbs
47314-10	6	from 1¾" to 3⅝"	1⅞"	0.6

Numbers Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47302-10	9	1"	1⅜"	0.6



Geometric Shapes Dough Cutter, Stainless Steel

art.	Pcs	AVG Dia	Ht.	Lbs
47304-06	12	⅝"	¾"	0.6
47304-10	12	1"	¾"	0.6
47304-12	12	1¼"	¾"	0.6



Flower Dough Cutter, Stainless Steel

art.	Pcs	Width	Ht.	Lbs
47306-10	6	from 1½" to 3¾"	1⅞"	0.6



Heart Shapes Dough Cutter, Stainless Steel

art.	Pcs	Dia	Ht.	Lbs
47308-10	6	from 1¾" to 3⅝"	1⅞"	0.6



Fluted Hexagon Dough Cutter, Stainless Steel

art.	Pcs	Width	Ht.	Lbs
47315-10	5	from 2" to 3"	1⅜"	0.6



Round Plain Dough Cutter, Stainless Steel

art.	Pcs	Dia	Ht.	Lbs
47316-12	14	from 3/8" to 4 1/4"	1 1/8"	0.6



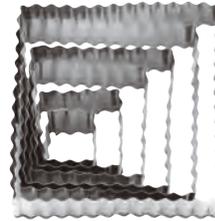
Round Fluted Dough Cutter, Stainless Steel

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



Square Plain Dough Cutter, Stainless Steel

art.	Pcs	Width	Ht.	Lbs
47323-12	6	from 1 1/2" to 2 3/4"	1 1/8"	0.6



Square Fluted Dough Cutter, Stainless Steel

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



Oval Fluted Dough Cutter, Stainless Steel

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



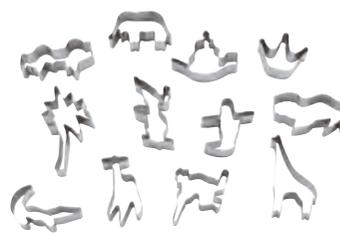
Oval Plain Dough Cutter, Stainless Steel

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



Fruit Dough Cutter, Stainless Steel

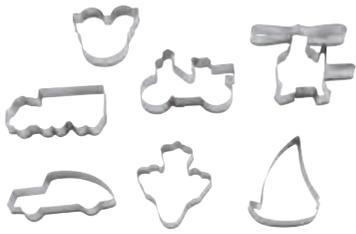
art.	Pcs	Width	Length	Lbs
47327-12	12	1"	2"	0.6



Animals Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47328-15	10	1"	2"	0.6

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Vehicles Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47331-15	7	2"	3"	0.6



Vegetables Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47332-12	12	1"	2"	0.6



Christmas Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47333-15	7	1½"	2½"	0.6



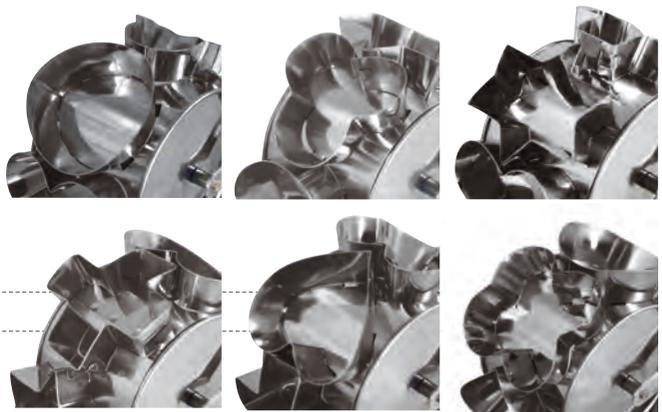
Easter Dough Cutter, Stainless Steel

art.	Pcs	Width	Length	Lbs
47334-12	6	1¼"	2"	0.6



Stars Dough Cutter, Stainless Steel

art.	Pcs	Dia	Ht.	Lb
47335-12	7	2½"	1"	0.6



Pastry Cutter with Handle, Stainless Steel

art.	Dia	Ht.	Lb
A4982107	8¾"	1¾"	0.61
A4982108	9½"	1¾"	0.68
A4982109	10¼"	1¾"	0.71
A4982110	11"	1¾"	0.76



Dough Cutter Roller, Stainless Steel

art.	Width	Length	Lb
47418-00	4"	9"	0.6

In rolling sequence, this cutter creates a variety of shapes in one quick motion. The roller includes a 2" club, a 2" circle, a 1½" clover, a 1¾" star, a 2" cross and a 1" heart. The width is 2".

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 (1¾") provides a comfortable grip during use. Overall height with handle is 2½" for all sizes. Made of stainless steel.



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.



Stainless Steel “Gingerbread Man” Cookie Cutter

art.	Width	Length	Ht.
47370-08	3 1/8"	2 3/8"	1 1/8"



Stainless Steel “Butterfly” Cookie Cutter

art.	Width	Length	Ht.
47371-08	2 3/4"	3 1/8"	1 1/8"



Stainless Steel “Lamb” Cookie Cutter

art.	Width	Length	Ht.
47376-08	2 3/4"	3 1/8"	1 1/8"



Stainless Steel “Rabbit” Cookie Cutter

art.	Width	Length	Ht.
47372-08	1 5/8"	3 1/8"	1 1/8"

BAKEWARE



Stainless Steel "Bell" Cookie Cutter

art.	Width	Length	Ht.
47373-08	2¾"	2¾"	1½"



Stainless Steel "Four-Leaf Clover" Cookie Cutter

art.	Width	Length	Ht.
47374-08	3½"	3½"	1½"



Stainless Steel "Teddy Bear" Cookie Cutter

art.	Width	Length	Ht.
47375-08	3½"	3½"	1½"



Stainless Steel "Angel" Cookie Cutter

art.	Width	Length	Ht.
47377-08	2¾"	2¾"	1½"



Stainless Steel "Snowman" Cookie Cutter

art.	Width	Length	Ht.
47378-08	3½"	1½"	1½"



Stainless Steel "Reindeer" Cookie Cutter

art.	Width	Length	Ht.
47379-08	2¾"	3½"	1½"



Stainless Steel "Bunny" Cookie Cutter

art.	Width	Length	Ht.
47402-08	2"	3½"	1½"



Stainless Steel "Rocking Horse" Cookie Cutter

art.	Width	Length	Ht.
47381-08	2"	3½"	1½"



Stainless Steel "Dove" Cookie Cutter

art.	Width	Length	Ht.
47382-08	2¾"	3½"	1½"



Stainless Steel "Rooster" Cookie Cutter

art.	Width	Length	Ht.
47383-08	3½"	3½"	1½"



Stainless Steel "Fish" Cookie Cutter

art.	Width	Length	Ht.
47384-08	3 1/8"	3 1/8"	1 1/8"



Stainless Steel "Heart" Cookie Cutter

art.	Width	Length	Ht.
47385-08	3 1/2"	3 1/8"	1 1/8"



Stainless Steel "Seagull" Cookie Cutter

art.	Width	Length	Ht.
47386-08	2 3/8"	4 3/8"	1 1/8"



Stainless Steel "Cat" Cookie Cutter

art.	Width	Length	Ht.
47401-08	3 1/8"	3 1/8"	1 1/8"



Stainless Steel "Goose" Cookie Cutter

art.	Width	Length	Ht.
47404-08	2 3/4"	3 1/8"	1 1/8"



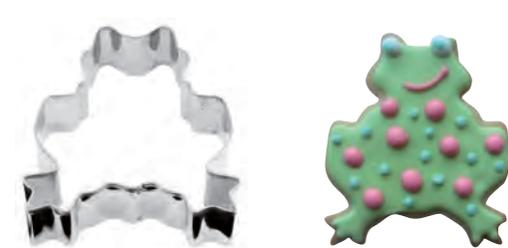
Stainless Steel "Star" - "Comet" Cookie Cutter

art.	Width	Length	Ht.	
47411-08	3 1/8"	3 1/8"	1 1/8"	Star
47412-08	1 5/8"	3 1/8"	1 1/8"	Comet



Stainless Steel "Christmas Tree" Cookie Cutter

art.	Width	Length	Ht.
47413-08	3 1/8"	3 1/8"	1 1/8"



Stainless Steel "Frog" Cookie Cutter

art.	Width	Length	Ht.
47380-08	3 1/8"	3 1/8"	1 1/8"



Stainless Steel Set of 6 "Christmas" Cookie Cutters

art.	Lbs
47387-01	0.5



Stainless Steel Set of 5 "Easter" Cookie Cutters

art.	Lbs
47387-02	0.5



Round PA+ Composite Cookie Cutter

art.	Dia	Height	Lbs
12943-03	1 1/8"	1 3/8"	0.1
12943-05	2"	1 3/8"	0.1
12943-07	2 3/4"	1 3/8"	0.1
12943-08	3 1/8"	1 3/8"	0.1
12943-10	4"	1 3/8"	0.1
12943-12	4 3/4"	1 3/8"	0.1

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe.



6-Piece Set of PA+ Composite Round Cookie Cutters

art.	Lbs
12943-13	0.4

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe. The six-piece set includes the following sizes: 1 1/8", 2", 2 3/4", 3 1/8", 4", 4 3/4".



Fluted Round PA+ Composite Cookie Cutter

art.	Dia	Height	Lbs
12944-03	1 1/8"	1 3/8"	0.1
12944-05	2"	1 3/8"	0.1
12944-07	2 3/4"	1 3/8"	0.1
12944-08	3 1/8"	1 3/8"	0.1
12944-10	4"	1 3/8"	0.1
12944-12	4 3/4"	1 3/8"	0.1

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe.



6-Piece Fluted Round PA+ Composite Cookie Cutter Set

art.	Lbs
12944-13	0.4

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe. The six-piece set includes the following sizes: 1 1/8", 2", 2 3/4", 3 1/8", 4", 4 3/4".



Fluted Oval PA+ Composite Cookie Cutter

art.	Width	Length	Height	Lbs
12947-02	1 3/8"	2 1/8"	1 3/8"	0.1
12947-03	1 3/8"	2 3/4"	1 3/8"	0.1
12947-04	2"	3 3/8"	1 3/8"	0.1
12947-05	2 3/8"	4"	1 3/8"	0.1
12947-06	2 3/4"	4 3/8"	1 3/8"	0.1
12947-07	2"	5 1/8"	1 3/8"	0.1

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe.



6-Piece Fluted Oval PA+ Composite Cookie Cutter Set

art.	Lbs
12947-13	0.4

These composite cutters are an excellent alternative to traditional metal cutters. They are made of fiberglass, nylon and polyamide, and will not bend or break. The top is rounded and comfortable to grip during use, and they are heat-resistant to 450° F. They are dishwasher-safe. The six-piece set includes the following sizes: 2 1/8", 2 3/4", 3 3/8", 4", 4 3/8", 5 1/8".

Nylon cutters are the preference of many pastry chefs because the rigid sides will not bend and lose their shape, and the sharp edges will cut with precision. Available in a variety of shapes, each set comes nested in a container for organized storage. Heat-resistant to approximately 320 °F. Dishwasher-safe.



Nylon Pastry Cutters, Set of 9, Round

art.	Dia	Ht.	Lbs
A166100	4"	1 3/8"	0.5

Cutter sizes are: 7/8", 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2" and 4"



Nylon Pastry Cutters, Set of 9, Round, Fluted

art.	Dia	Ht.	Lbs
A166101	4"	1 3/8"	0.5

Cutter sizes are: 7/8", 1 1/8", 1 1/2", 2", 2 3/8", 2 3/4", 3 1/8", 3 1/2" and 4"



Nylon Pastry Cutters, Set of 9, Square

art.	Width	Length	Ht.	Lbs
A166102	3 3/4"	3 3/4"	1 3/8"	0.7

Cutter sizes are: 3/4", 1 1/8", 1 1/2", 1 7/8", 2 1/4", 2 5/8", 3", 3 3/8", 3 3/4"



Nylon Pastry Cutters, Set of 9, Square, Fluted

art.	Width	Length	Ht.	Lbs
A166103	3 3/4"	3 3/4"	1 3/8"	0.7

Cutter sizes are: 3/4", 1 1/8", 1 1/2", 1 7/8", 2 1/4", 2 5/8", 3", 3 3/8", 3 3/4"



Nylon Pastry Cutters, Set of 7, Heart

art.	Width	Length	Ht.	Lbs
A166104	4 1/2"	4 3/4"	1 3/8"	0.5

Cutter sizes are: 1 1/8", 1 3/4", 2 1/2", 3", 3 1/2", 4 1/8", 4 3/4"



Nylon Pastry Cutters, Set of 7, Heart, Fluted

art.	Width	Length	Ht.	Lbs
A166105	4 1/2"	4 3/4"	1 3/8"	0.5

Cutter sizes are: 1 1/8", 1 3/4", 2 1/2", 3", 3 1/2", 4 1/8", 4 3/4"



Nylon Pastry Cutters, Set of 7, Half Moon

art.	Width	Length	Ht.	Lbs
A166106	2 3/4"	4 1/2"	1 3/8"	0.6

Cutter sizes are: 2 3/4", 3 1/8", 3 1/2", 3 7/8", 4", 4 3/8", 4 1/2"



Nylon Pastry Cutters, Set of 7, Half Moon, Fluted

art.	Width	Length	Ht.	Lbs
A166107	2 3/4"	4 1/2"	1 3/8"	0.7

Cutter sizes are: 2 3/4", 3 1/8", 3 1/2", 3 7/8", 4", 4 3/8", 4 1/2"

BAKEWARE



Nylon Pastry Cutters, Set of 7, Oval

art.	Width	Length	Ht.	Lbs
A166108	2 5/8"	4 3/8"	1 3/8"	0.4

Cutter sizes are: 7/8", 1 3/8", 2", 2 5/8", 3 1/8", 3 3/4", 4 3/8"



Nylon Pastry Cutters, Set of 7, Oval, Fluted

art.	Width	Length	Ht.	Lbs
A166109	2 5/8"	4 3/8"	1 3/8"	0.4

Cutter sizes are: 7/8", 1 3/8", 2", 2 5/8", 3 1/8", 3 3/4", 4 3/8"



Nylon Pastry Cutters, Set of 7, Star

art.	Width	Length	Ht.	Lbs
A166110	5 3/8"	5 3/8"	2"	0.6

Cutter sizes are: 1 5/8", 2 1/8", 2 3/4", 3 3/8", 4", 4 1/2", 5 1/8"



Donut Cutter, Stainless Steel

art.	Dia	Ht.	Lbs
A155010	2 5/8"	5/8"	0.10
A155011	3 1/8"	7/8"	0.14

These commercial-quality donut cutters are made of stainless steel. The handle has a rolled-top edge and is comfortable to hold, even when working with large volumes of dough. The solid, rigid walls are sure to maintain their shape, even after heavy use. Dishwasher-safe.



N

Donut Cutter, Stainless Steel

art.	Dia	Ht.	Lbs
A5006214	3 1/4"	1 3/8"	0.07

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.



Buttercream Comb Set, Stainless Steel

art.	Width	Length	Lbs
47625-03	4"	4"	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.



Pie Slicer, Stainless Steel

art.	Wedges	Width	Lbs
42599-06	6	14"	1
42599-08	8	14"	1

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



Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-01	15 $\frac{3}{8}$ "	17 $\frac{3}{4}$ "	5 $\frac{1}{8}$ "	72.6

Comes with three cutting frames, 1", 1 $\frac{1}{4}$ " and 1 $\frac{3}{4}$ " spacing (22.5, 30 and 45mm).



Double Guitar, Candy Slicer

art.	Width	Length	Ht.	Lbs
47692-02	15 $\frac{3}{8}$ "	17 $\frac{3}{4}$ "	5 $\frac{1}{8}$ "	83.6

Comes with four cutting frames, 1", 2 x 1 $\frac{1}{4}$ " and 1 $\frac{3}{4}$ " spacing (22.5, 30 and 45mm).

The Guitar or candy slicer is designed to cut large quantities of sugar, marzipan and fruit paste, cake, terrine and such efficiently and with uniformity. Its heavy frame, with its stainless cutting wires, slices food in one shot. Each cutting wire is individually secured.



Frames, Stainless Steel

art.	Width	Length	Ht.	Lbs
47693-03	15 $\frac{3}{4}$ "	15 $\frac{3}{4}$ "	$\frac{1}{8}$ "	3.0
47693-05	15 $\frac{3}{4}$ "	15 $\frac{3}{4}$ "	$\frac{1}{4}$ "	3.0
47693-10	15 $\frac{3}{4}$ "	15 $\frac{3}{4}$ "	$\frac{3}{8}$ "	3.0
47693-15	15 $\frac{3}{4}$ "	15 $\frac{3}{4}$ "	$\frac{1}{2}$ "	3.0



Pastry Ruler, Flexible

art.	Length	Ht.	Lbs
A200900	25 $\frac{3}{16}$ "	2"	0.14

Made of flexible polystyrene, this pastry ruler is a must for cutting identical pieces of food. It has 7 divisions of 8cm each and 5 divisions of 12cm each, plus a suspension hole for hanging.



Baker's Blade with Cover

art.	Width	Length	Lbs
A260890	1 $\frac{1}{8}$ "	5"	0.1



Baker's Blade with Cover, Curved

art.	Width	Length	Lbs
48290-10	$\frac{1}{2}$ "	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.



Plain Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47820-05	2 1/8"	9 1/2"	0.4

With its adjustable width, this multi-wheeled dough cutter makes strips in no time.



Fluted Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47821-05	2 1/8"	9 1/2"	0.4

With its adjustable width, this multi-wheeled dough cutter makes strips in no time. Expands up to 20" with 5" maximum between each wheel.



Multi-Wheel Dough Cutter, Stainless Steel

art.	Dia	Length	Lbs
47822-07	2 1/8"	11"	0.8

With its adjustable width, this multi-wheeled dough cutter makes strips in no time.



Plain Pastry Wheel

art.	Dia	Length	Lbs
18325-01	2 1/8"	7 1/8"	0.4



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48280-32	1 1/2"	7 1/2"	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.



Double Pastry Wheel

art.	Dia	Length	Lbs
48280-39	1 1/4"	7 1/8"	0.2



Fluted Pastry Wheel

art.	Dia	Length	Lbs
48278-32	1½"	7½"	0.2



Plain & Fluted Pastry Wheel, Stainless Steel

art.	Dia	Length	Lbs
48278-39	1¼"	7½"	0.2



Pastry Wheel, Fluted

art.	Dia	Length	Lbs
18325-02	2½"	7½"	0.4



Pastry Wheel, Double

art.	Dia	Length	Lbs
18325-03	2½"	7½"	0.6



Roller Docker, Plastic

art.	Width	Lbs
47024-10	2¾"	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	4½"	0.2

This plastic lattice cutter creates a criss-cross, net-like pattern in pastry dough in seconds.



Lattice Cutter, Stainless Steel

art.	Width	Lbs
47029-12	4¾"	1.5



Roller Docker, Stainless Steel

art.	Width	Lbs
47028-12	4½"	1.5



Croissant Cutter

art.	Width	Length	Ht.	Lbs
A4982113	2 5/8"	4 1/8"	1 5/8"	0.33
A4982114	4"	8 3/8"	1 5/8"	0.53

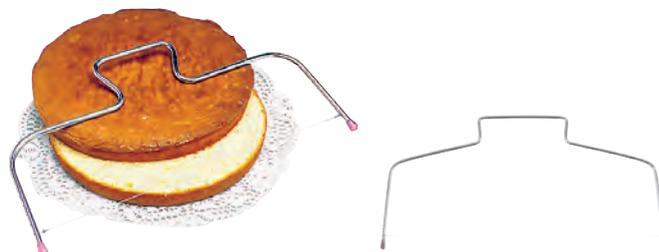
This dual-croissant cutter quickly severs precise, clean triangles of dough for perfect sized croissants. Equipped with a sturdy 3/4" handle, the cutter is made of stainless steel. Overall height with handle is 3 1/2" for both sizes.



Croissant Cutter, Stainless Steel

art.	Width	Length	Lbs
47027-11	4 3/4"	7 7/8"	1.4
47027-12	4 3/4"	5 5/8"	1.3
47027-13	3"	6"	1.0
47027-14	3 3/4"	8 1/8"	1.0
47027-15	4 3/4"	7 7/8"	2.9 double
47027-16	4 3/4"	7 7/8"	3.9 triple

This timesaving 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.



Adjustable Cake Wire Slicer, Stainless Steel

art.	Width	Lbs
47031-44	12 1/2"	0.7

This U-shaped slicer is used to cut cakes into straight, evenly-sliced layers for perfectly stacked cakes. The wire can be adjusted to heights of: 7/8", 1 1/8", 1 1/2", 2" and 2 3/8" (2, 3, 4, 5 and 6 cm). The wire is made of stainless steel and the frame is made of chromed steel.



Adjustable Cake Slicer with 3 Blades, Aluminum

art.	Width	Length	Lb
47031-46	9"	19 3/4"	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.



Lattice Cutter Press

art.	Dia	Lbs
47030-30	11 7/8"	0.9

This utensil allows for the quick and easy production of a pastry lattice to use atop pies. It consists of a 2 piece plastic grid to cut the pastry dough into the desired lattice pattern.



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



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.



Pie Pan Knife with Guide

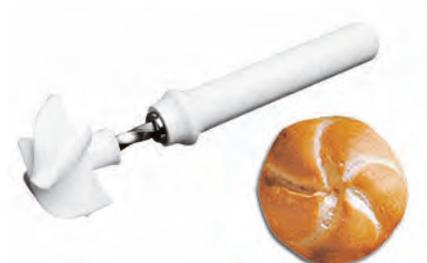
art.	Length	Lbs
48280-22	8¼"	2

This clever knife has a trigger that rests on the side of a cake pan, while the top of the blade cuts and slides between the mold and the baked product.



Almond Paste Knife

art.	Length	Lbs
47630-28	6½"	0.5



Kaiser Roll Marker

art.	Length	Lbs
47040-00	7"	0.6



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.



Round Proofing Basket

art.	Dia	Capacity	Lbs
47042-19 ●	7¼"	0.5 kg	0.3
47042-22 ●	8¾"	1.0 kg	0.5
47042-25 ●	10"	1.5 kgs	0.7



Rectangular Proofing Basket

art.	Width	Length	Capacity	Lbs
47043-27 ●	4¾"	10¾"	0.5 kg	0.6
47043-35 ●	5½"	13¾"	1.0 kg	0.9
47043-42 ●	5½"	16½"	1.5 kgs	1.1

Proofing baskets, also known as bannetons or brotforms, are used for the final rising stage of bread dough before baking. Made of rattan, the baskets provide dough with its shape and structure, while the coils and lines imprint their patterns onto the dough for a decorative finish. When necessary, rinse with hot water and dry immediately upside down, or simply tap out excess flour.



Round Proofing Basket

art.	Dia	Ht.	Capacity	Lbs
A201200	7¾"	3"	0.5 kg	0.4
A201210	9¼"	3¾"	1.0 kg	0.5
A201220	10¼"	3¾"	1.5 kg	0.6
A201230	11¾"	3½"	2.0 kg	0.8



Oval Proofing Basket

art.	Width	Length	Ht.	Capacity	Lbs
A201300	5½"	9½"	3¼"	0.50 kg	0.4
A201302	4¾"	7¾"	3¾"	0.75 kg	0.4
A201310	6¾"	10¼"	3¾"	1.00 kg	0.6
A201320	7½"	12¾"	3½"	1.50 kg	0.7
A201330	8¼"	14¾"	4"	2.00 kg	0.8



Long Proofing Basket

art.	Width	Length	Ht.	Capacity	Lbs
A201400	5½"	9⅞"	3½"	0.5 kg	0.6
A201410	6⅜"	13¾"	3⅝"	1.0 kg	0.6
A201420	5½"	17⅜"	3½"	1.5 kg	0.9
A201430	6⅜"	18½"	3¾"	2.0 kg	1.1
A201440	7"	20"	3¾"	3.0 kg	1.2



Long Proofing Basket

art.	Width	Length	Ht.	Capacity	Lbs
A201450	4⅛"	16⅛"	2⅜"	0.3 kg	0.5
A201451	4"	18⅛"	2⅜"	0.5 kg	0.5



Rectangular Proofing Basket

art.	Width	Length	Ht.	Capacity	Lbs
A201500	5½"	13"	3⅜"	1.00 kg	0.7
A201510	5½"	14⅛"	3¼"	1.25 kg	0.8
A201520	5½"	15"	3⅜"	1.50 kg	1.0



Square Proofing Basket

art.	Width	Length	Ht.	Capacity	Lbs
A201852	8⅝"	8⅝"	3⅛"	1.0 kg	0.6



Round Proofing Liner

art.	Dia	Ht.	Lbs
A201901	7½"	⅙"	0.02
A201902	8⅝"	⅙"	0.02
A201903	9⅞"	⅙"	0.02



Rectangular Proofing Liner

art.	Width	Length	Ht.	Lbs
A201904	4¾"	10⅝"	⅙"	0.02
A201905	5⅛"	13¾"	⅙"	0.02
A201906	5½"	16½"	⅙"	0.02

Made of 95% cotton and 5% elastomer, these white liners are used with proofing baskets. They eliminate the need to flour the baskets before using, and also help to provide a smooth finish on doughs. Made of 95% cotton and 5% elastomer, these white liners are used with proofing baskets. They eliminate the need to flour the baskets before using, and also help to provide a smooth finish on doughs. Proofing baskets not included.

Molds





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 $\frac{1}{8}$ " x W5 $\frac{3}{8}$ " x H1".

BAKEWARE



Sheet of 28

art.	Dia	Ht.	Lbs
47860-35	1 1/8"	3/4"	1.9



Sheet of 24

art.	Dia	Ht.	Lbs
47860-21	1 1/8"	5/8"	1.9



Sheet of 24

art.	Dia	Ht.	Lbs
47860-18	1"	43/64"	1.9



Sheet of 28

art.	Width	Length	Ht.	Lbs
47860-27	1"	1"	1/2"	1.9



Sheet of 15

art.	Dia	Ht.	Lbs
47860-24	1 1/2"	19/32"	1.9



Sheet of 20

art.	Dia	Ht.	Lbs
47860-40	1 3/8"	7/8"	1.9



Sheet of 28

art.	Width	Length	Ht.	Lbs
47860-43	1 1/8"	1 1/2"	3/4"	1.9



Sheet of 40

art.	Width	Length	Ht.	Lbs
47860-46	3/4"	1 3/8"	5/8"	1.9



Sheet of 40

art.	Dia	Ht.	Lbs
47860-48	1 1/4"	1"	1.9



Sheet of 40

art.	Dia	Ht.	Lbs
47860-49	1 1/4"	1"	1.9



Sheet of 20

art.	Width	Length	Ht.	Lbs
47860-58	1/2"	5/8"	1/4"	1.9





N



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Polycarbonate Chocolate Mold 24Ct, Hemisphere

art.	Width	Length	Ht.	Oz	Lbs
47860-76	5 3/8"	10 7/8"	1"	0.14	1.9

Polycarbonate Chocolate Mold 8Ct, Hemisphere

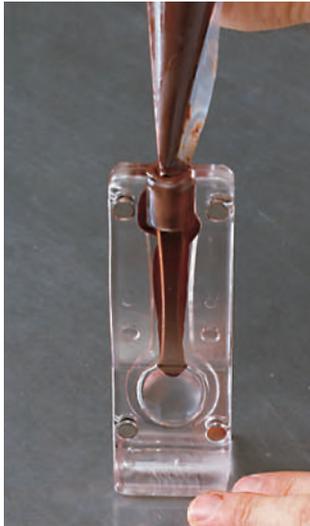
art.	Width	Length	Ht.	Oz	Lbs
47860-77	5 3/8"	10 7/8"	1"	0.53	1.9

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.



Egg Chocolate Mold, Polyethylene

art.	Width	Length	Lbs
47876-18	19 3/8"	29 1/2"	5.6



Spoon Chocolate Mold

art.	Width	Length	Lbs
47860-90	1"	3 3/4"	0.5



Chocolate Mold

Molding chocolates requires sturdy molds that can create crisp edges and show detailed design. All molds are made of polycarbonate, a thick 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 L10⁷/₈"x W6."



Filigree Leaf, 16 Imprints

art.	Width	Length	Lbs
47862-70	1"	2½"	0.9



Flame, 15 Imprints

art.	Width	Length	Lbs
47862-71	1½"	1¾"	0.8



Batons, 22 Imprints

art.	Width	Length	Lbs
47862-72	¼"	4¾"	0.9



Drop, 18 Imprints

art.	Width	Length	Lbs
47862-73	¾"	2½"	0.8



Filigree, 15 Imprints

art.	Width	Length	Lbs
47862-74	¾"	2½"	0.9



Egg Mold, Sheet of 1, Polyethylene

art.	Width	Length	Ht.	Lbs
47865-44	6¼"	8¾"	3¼"	0.3



Egg Mold, 10 Imprint, Polycarbonate

art.	Width	Length	Lbs
47862-80	1¾"	2½"	0.9



Non-Stick Silicone Molds

These molds are made of non-stick, food grade silicone and can withstand temperatures from -40 degrees F to 500 degrees F. Each multi-mold sheet beginning with item number 47742 measures 11 $\frac{1}{8}$ " long by 6 $\frac{7}{8}$ " wide, and each beginning with item number 47780 measures 15 $\frac{1}{2}$ " long by 11 $\frac{1}{2}$ " wide, however, overall dimensions may vary slightly depending on the style of the mold. They are reusable up to 3,000 times.



Baba

art.	Dia	Ht.	Lbs	Oz
47742-02	2 $\frac{1}{8}$ "	2 $\frac{3}{8}$ "	0.5	2



Baba

art.	Dia	Ht.	Lbs	Oz
47742-30	1 $\frac{3}{4}$ "	1 $\frac{7}{8}$ "	0.5	$\frac{7}{8}$



Baba, Mini

art.	Dia	Ht.	Lbs	Oz
47742-31	1 $\frac{3}{8}$ "	1 $\frac{1}{2}$ "	0.5	$\frac{1}{3}$



Bavarois

art.	Dia	Ht.	Lbs	Oz
47742-51	2 $\frac{3}{8}$ "	2"	0.5	3 $\frac{1}{2}$



Biscuit

art.	Dia	Ht.	Lbs	Oz
47742-23	4"	$\frac{3}{4}$ "	0.5	4 $\frac{3}{4}$



Brioche

art.	Dia	Ht.	Lbs	Oz
47742-12	3"	1 $\frac{1}{2}$ "	0.5	3 $\frac{3}{8}$



Panettone, Overall 15 $\frac{1}{2}$ "x 11 $\frac{1}{2}$ "

art.	Dia	Ht.	Lbs
47780-02	2 $\frac{3}{8}$ "	2 $\frac{1}{8}$ "	0.5



Cake, Fluted

art.	Dia	Ht.	Lbs	Oz
47742-27	3"	1 $\frac{1}{8}$ "	0.5	3 $\frac{1}{4}$



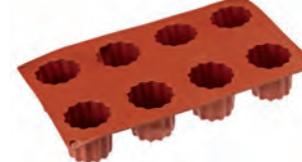
Cake, Petit Four

art.	Dia	Ht.	Lbs	Oz
47742-24	1 $\frac{1}{2}$ "	$\frac{3}{4}$ "	0.5	$\frac{3}{4}$



Cake, Plain

art.	Dia	Ht.	Lbs	Oz
47742-61	3 $\frac{1}{8}$ "	2 $\frac{3}{32}$ "	0.5	2



Cannele

art.	Dia	Ht.	Lbs	Oz
47742-41	2"	2"	0.5	2

BAKEWARE



Cannele, Mini

art.	Dia	Ht.	Lbs	Oz
47742-42	1 1/8"	1 1/8"	0.5	3/8



Heart

art.	Width	Length	Ht.	Lbs	Oz
47742-32	2 1/2"	2 1/2"	1 3/8"	0.5	3 3/8



Heart

art.	Width	Length	Ht.	Lbs	Oz
47742-25	2 3/8"	2 1/4"	1 1/8"	0.5	3



Hemisphere

art.	Dia	Ht.	Lbs	Oz
47742-47	2 3/8"	1 1/8"	0.5	1 3/8



Hemisphere

art.	Dia	Ht.	Lbs	Oz
47742-29	3 1/8"	1 1/2"	0.5	4 1/4



Hemisphere

art.	Dia	Ht.	Lbs	Oz
47742-01	2 3/4"	1 3/8"	0.5	3 3/8



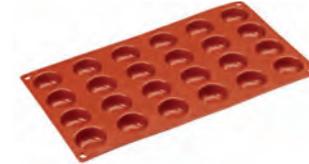
Hemisphere

art.	Dia	Ht.	Lbs	Oz
47742-48	2"	1"	0.5	1 1/8



Hemisphere, Mini

art.	Dia	Ht.	Lbs	Oz
47742-03	1 1/2"	3/4"	0.5	3/8



Hemisphere, Mini, Overall 15 1/2" x 11 1/2"

art.	Dia	Ht.	Lbs	Oz
47742-04	1 1/8"	1 9/32"	0.5	3/8



Kugelhopp

art.	Dia	Ht.	Lbs	Oz
47742-34	2 3/4"	1 3/8"	0.5	2 3/4



Madeleine

art.	Width	Length	Ht.	Lbs	Oz
47742-21	2"	2 3/8"	3/8"	0.5	1 1/8



Madeleine

art.	Width	Length	Ht.	Lbs	Oz
47742-36	1 1/4"	1 3/8"	1/2"	0.5	3/8



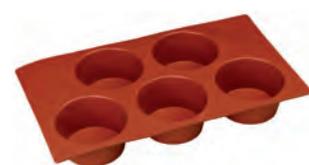
Madeleine, Mini

art.	Width	Length	Ht.	Lbs	Oz
47742-37	1 1/8"	1 1/2"	1/2"	0.5	1/8



Muffin

art.	Dia	Ht.	Lbs	Oz
47742-17	2 3/8"	1 1/8"	0.5	3



Muffin

art.	Dia	Ht.	Lbs	Oz
47742-33	3 1/8"	1 3/8"	0.5	5



Muffin, size 15 1/2" x 11 1/2"

art.	Dia	Ht.	Lbs
47780-04	2 3/4"	1 1/2"	0.5



Muffin

art.	Dia	Ht.	Lbs	Oz
47742-08	2 3/4"	1 1/2"	0.5	4



Muffin

art.	Dia	Ht.	Lbs	Oz
47742-20	2"	1 1/8"	0.5	2



Oval

art.	Width	Length	Ht.	Lbs	Oz
47742-09	1 3/8"	2 1/16"	3/4"	0.5	3/5



Pomponette, Overall 15 1/2" x 11 1/2"

art.	Dia	Ht.	Lbs	Oz
47742-06	1 3/8"	3/8"	0.5	1/2



Pyramid

art.	Width	Length	Ht.	Lbs	Oz
47742-07	2 3/4"	2 3/4"	1 1/2"	0.5	3



Pyramid, Mini

art.	Width	Length	Ht.	Lbs	Oz
47742-13	1 1/2"	1 1/2"	7/8"	0.5	1/2



Rectangular

art.	Width	Length	Ht.	Lbs	Oz
47742-28	1 1/8"	3 3/8"	1 1/8"	0.5	1 1/2



Rectangular

art.	Width	Length	Ht.	Lbs	Oz
47742-56	1 1/8"	3 1/8"	1 1/8"	0.5	1 1/2



Financier

art.	Width	Length	Ht.	Lbs	Oz
47742-14	1"	2"	7/16"	0.5	1/2



Savarin

art.	Dia	Ht.	Lbs	Oz
47742-15	2 7/8"	7/8"	0.5	2 1/4



Savarin

art.	Dia	Ht.	Lbs	Oz
47742-10	2 1/2"	7/8"	0.5	1 3/8



Savarin, Mini

art.	Dia	Ht.	Lbs	Oz
47742-05	1 1/2"	1/2"	0.5	1/2



Tartlet

art.	Dia	Ht.	Lbs	Oz
47742-19	2 3/8"	3/8"	0.5	1 1/2



Tartlet

art.	Dia	Ht.	Lbs
47742-16	2"	1/2"	0.5



Tartlet, Fluted, Overall 15 1/2" x 11 1/2"

art.	Dia	Ht.	Lbs
47780-01	1 7/8"	3/4"	0.5



Heart

art.	Width	Length	Ht.	Lbs
47770-21	8 1/2"	8 3/8"	1 3/8"	0.5



Mini Muffin, Overall 22 1/2" x 14 7/8"

art.	Dia	Ht.	Lbs	Oz
A4982285	2"	1 1/8"	1.4	1.5



Panettone Bread

art.	Dia	Ht.	Lbs
47785-10	7 1/4"	5"	0.5
For 2.2 Lb bread			



Savarin

art.	Dia	Ht.	Lbs
47772-24	9½"	2¾"	0.5



Rectangular

art.	Width	Length	Ht.	Lbs
47773-24	4"	9½"	3"	0.5
47773-28	4"	11"	3"	0.5



Quiche/Tart

art.	Dia	Ht.	Lbs
47765-26	10¼"	1½"	0.5



Quiche/Tart

art.	Dia	Ht.	Lbs
47765-28	11"	1½"	0.5



Silicone Molds

Made of black silicone, each of these sheets has an overall size of 15 7/8in x 12in. They can be used in the oven, freezer, microwave and dishwasher.



15 3/4" x 11 7/8"



Sphere, 48 Imprint

art.	Dia	Ht.	Capacity	Lbs
47745-02	1 3/16"	1 3/16"	0.14 oz	1.0



15 3/4" x 11 7/8"



Sphere, 30 Imprint

art.	Dia	Ht.	Capacity	Lbs
47745-03	1 13/16"	1 13/16"	0.50 oz	1.0



15 3/4" x 11 7/8"



Sphere, 24 Imprint

art.	Dia	Ht.	Capacity	Lbs
47745-04	1 9/16"	1 9/16"	1.13 oz	1.3



15 3/4" x 11 7/8"



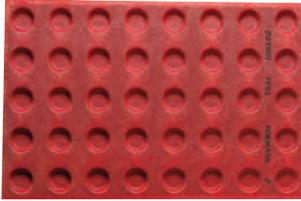
Sphere, 20 Imprint

art.	Dia	Ht.	Capacity	Lbs
47745-05	2"	2"	2.20 oz	1.6



Micro-Perforated Silicone Molds

These flexible and light-weight silicone molds are ideal for making both sweet and savory products. Quick and easy to use, they allow a high-production yield and the creation of endless types of products, from tartlets to brioches, to classic and modern cakes, while micro perforations ensure homogeneous baking, even for difficult products. Sablè, brisée, shortcrust, and any other type of pastry, grip onto the edges without bubbles or sticking. This prevents borders from collapsing and enhances the correct rising of the product for perfect results. Overall sheet dimensions are 23 $\frac{1}{8}$ " x 15 $\frac{1}{4}$ ".



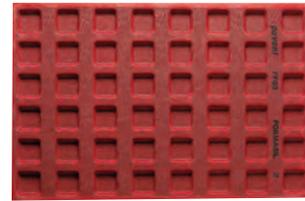
Round, 40 Imprint

art.	Dia	Ht.	Lbs
47775-01	1 $\frac{7}{8}$ "	$\frac{5}{8}$ "	0.3



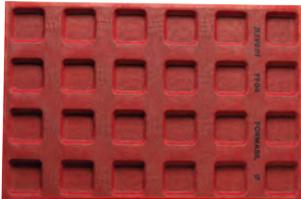
Square, 12 Imprint

art.	Width	Length	Ht.	Lbs
47775-02	3 $\frac{3}{8}$ "	3 $\frac{3}{8}$ "	1"	0.3



Square, 48 Imprint

art.	Width	Length	Ht.	Lbs
47775-03	1 $\frac{3}{4}$ "	1 $\frac{3}{4}$ "	$\frac{5}{8}$ "	0.3



Square, 24 Imprint

art.	Width	Length	Ht.	Lbs
47775-04	2 $\frac{1}{2}$ "	2 $\frac{1}{2}$ "	1"	0.3



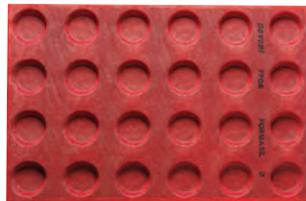
Square, 8 Imprint

art.	Width	Length	Ht.	Lbs
47775-05	4 $\frac{3}{4}$ "	4 $\frac{3}{4}$ "	1 $\frac{1}{4}$ "	0.3



Round, 60 Imprint

art.	Dia	Ht.	Lbs
47775-06	1 $\frac{5}{8}$ "	$\frac{5}{8}$ "	0.3



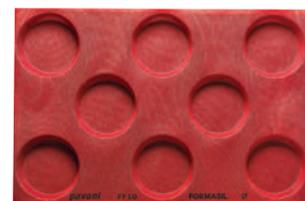
Round, 24 Imprint

art.	Dia	Ht.	Lbs
47775-08	2 $\frac{5}{8}$ "	1"	0.3



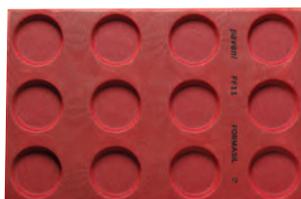
Round, 15 Imprint

art.	Dia	Ht.	Lbs
47775-09	3 $\frac{1}{8}$ "	1"	0.3



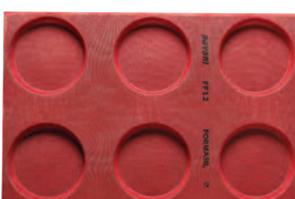
Round, 8 Imprint

art.	Dia	Ht.	Lbs
47775-10	4 $\frac{3}{4}$ "	1 $\frac{1}{4}$ "	0.3



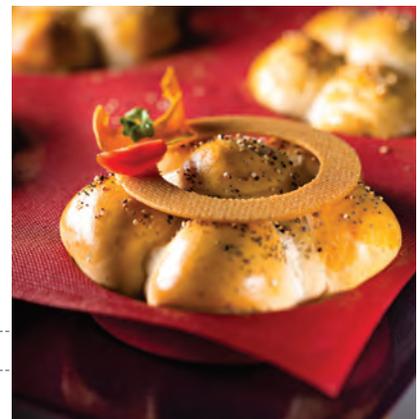
Round, 12 Imprint

art.	Dia	Ht.	Lbs
47775-11	4"	1"	0.3



Round, 6 Imprint

art.	Dia	Ht.	Lbs
47775-12	6"	1 $\frac{1}{4}$ "	0.3





Splayed Cake Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47733-18	3"	7 1/8"	2 1/2"	0.7
47733-24	3 1/2"	9 1/2"	3"	0.9
47733-30	4"	11 7/8"	3 1/8"	1.1
47733-36	4 1/8"	14 1/8"	3 1/8"	1.4



Baking Pan, Blue Steel

art.	Dia	Ht.	Lbs
11742-16	6 1/4"	1 3/8"	0.4
11742-18	7 1/8"	1 3/8"	0.4
11742-20	7 7/8"	1 3/8"	0.5
11742-22	8 5/8"	1 3/8"	0.6
11742-24	9 1/2"	1 3/8"	0.7
11742-26	10 1/4"	1 3/8"	0.8
11742-32	12 1/2"	1 3/8"	1.1
11742-36	14 1/8"	1 3/8"	1.3
11742-40	15 3/4"	1 3/8"	1.5
11742-45	17 3/4"	1 3/8"	1.6
11742-50	19 5/8"	1 3/8"	1.8

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	Ht.	Lbs
41745-30	9"	11 7/8"	1 1/8"	1.3
41745-35	11"	13 3/4"	1 1/8"	1.8
41745-40	11 7/8"	15 3/4"	1 1/8"	2.2
41745-50	13 3/4"	19 5/8"	1 1/8"	3.0
41745-60	15 3/4"	23 5/8"	1 1/8"	4.0
41745-65	17 3/4"	25 1/2"	1 1/8"	5.0

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.



Perforated Loaf Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982313	4"	6 1/4"	2 3/4"	0.5
A4982314	4 1/8"	10 5/8"	3 1/8"	0.8

This innovative loaf pan is perforated in order to allow air to circulate freely around dough, creating perfectly browned, crispy crusts. The non-stick finish releases baked dough effortlessly and can be easily be cleaned.



Loaf Pan, Non-Stick

art.	Width	Length	Ht.	Lbs
47752-09	2 3/8"	3 3/4"	1 1/2"	0.1
47752-16	3"	5 7/8"	1 7/8"	0.3
47752-21	4 1/4"	8 1/4"	2 1/4"	1.0

The thickness of these loaf pans ensures even heat distribution and allows for the browning of breads and cakes. The nonstick finish ensures effortless release of baked goods. Ideal for fruit breads, pound cakes, and even savory dishes like meatloaf.



Bread Pan with Cover, Blue Steel

art.	Width	Length	Ht.	Lbs
41748-20	4"	7 ⁷ / ₈ "	4"	1.3
41748-30	4"	11 ⁷ / ₈ "	4"	1.5
41748-35	4"	13 ³ / ₄ "	4"	1.8
41748-40	4"	15 ³ / ₄ "	4"	2.1
41748-50	4"	19 ⁵ / ₈ "	4"	2.3

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	4"	7 ⁷ / ₈ "	4"	1.3
41750-30	4"	11 ⁷ / ₈ "	4"	1.5
41750-40	4"	15 ³ / ₄ "	4"	2.1
41750-41	5 ⁷ / ₈ "	15 ³ / ₄ "	5 ⁷ / ₈ "	2.2
41750-50	4"	19 ⁵ / ₈ "	4"	2.3



Bread Pan with Cover, Square, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982309	7 ⁷ / ₈ "	7 ⁷ / ₈ "	7 ¹ / ₂ "	2.3

This unique, square Pullman-style loaf pan is perfect for making bread to be sliced for finger or club sandwiches. The lid easily slides on to create an exact square-shape, and retains moisture in order to prevent over-hardening of the crust. The non-stick coating ensures even baking and browning, and provides easy-release.



Rehrücken Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47753-31	4 ³ / ₄ "	12 ¹ / ₄ "	2"	0.8

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.



Cannoli Form, Stainless Steel

art.	Dia	Length	Lbs	Type
47020-15	1 ⁹ / ₃₂ "	3 ⁵ / ₈ "	0.2	Tubular
47020-20	7 ⁸ / ₈ "	5 ¹ / ₂ "	0.3	Tubular
47020-30	from 1" to 1 ¹ / ₂ "	5 ¹ / ₂ "	0.3	Conical
47020-35	from 1" to 3 ⁴ / ₄ "	6 ³ / ₄ "	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, Stainless Steel

art.	Dia	Length	Lbs
47021-35	1 ³ / ₈ "	4 ³ / ₈ "	0.1
47021-45	1 ⁷ / ₈ "	6 ³ / ₈ "	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.



Cream Horn Molds, Polyamide, Set of 10

art.	Dia	Length	Lbs
47021-30	1 3/8"	5 3/4"	0.2

These cream horn molds are made of heavy-duty polyamide. Very slight discoloring after baking is normal. Heat resistant to 450°F.



Yule Log Mold with Removable Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982312	3 3/8"	11 7/8"	2 3/4"	1.1

Normally filled with a single-flavored cream and rolled, this Yule Log Mold allows bakers to add interesting flavor twists to the traditional French cake. The mold's walls are lined with sponge, providing hollow space in the center that can be filled with multiple layers of fillings and additional cake. Because the ends are made of silicone and reinforced with stainless steel, the mold is leak-proof and can also be used for terrine and aspic jelly. The ends are removable for easy-release of food, and cleaning. Oven-safe, freezer-safe and dishwasher-safe. Patented.



Yule Log Mold with Cover, V Shape

art.	Width	Length	Ht.	Qts	Lbs
49762-07	3 1/8"	10 1/4"	3"	3/4	1.7

The stainless steel has a mirror polished finish. It is most often used to bake the traditional French Christmas cake called *Bûche de Noël*, however it is ideal for pate, fruit rolls, mousse filled sponge cakes and ice cream cakes as well. Today, the Yule log has become a traditional pastry, a delicious cake roll, smothered in coffee or chocolate-flavored icing and decorated with sugared holly leaves and roses. The origins of the Yule log date as far back as the 7th Century. The custom was that on Christmas Eve an enormous log of freshly cut wood called the "Yule log" would be fetched and carried to the house with great ceremony. On Christmas Eve, the master of the house would place it on the hearth, make libations by sprinkling the trunk with oil, salt and mulled wine and say suitable prayers. Once the great hearth disappeared the yule log was replaced by a symbol of it in the form of this pastry.





Hemisphere Mold, Stainless Steel

art.	Dia	Ht.	Fl 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

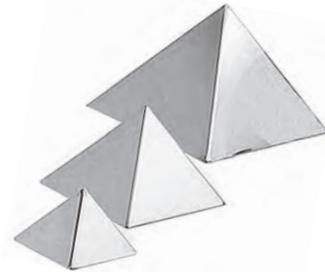
The hemisphere mold is ideal for baking and shaping doughs, caramelized sugar and chocolate. They are made of stainless steel.



Dariole/Baba Mold, Set of 10, Aluminum

art.	Dia	Ht.	Oz	Lbs
47066-03	1 1/8"	1 3/8"	1	0.1
47066-04	1 1/2"	1 3/4"	2	0.1
47066-05	2"	2 1/8"	3	0.1
47066-06	2 3/8"	2 3/8"	4	0.2
47066-07	2 3/4"	2 3/4"	8	0.2
47066-08	3 1/8"	3 1/8"	10	0.2

Aspic, dariole or timbale molds are used for shaping food as well as creating eggs in aspic, mousse and layered servings.



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.



Baba Mold, Non-Stick

art.	Dia	Ht.	Oz	Lbs
47728-06	2 3/8"	2 3/8"	4	0.2

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





Oval Aspic Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47726-07	2 1/8"	3"	1 1/2"	0.2

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



Non-Stick Souffle Molds

art.	Dia	Ht.	Lb
A4982115	3 1/8"	1 7/8"	0.13
A4982116	3 1/8"	1 7/8"	0.53 set of four in clear packaging

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.



Fluted Tart Pan Removable Bottom, Non-Stick

art.	Dia	Ht.	Lbs
47758-10	4"	3/4"	0.2
47758-12	4 3/4"	3/4"	0.2

Fluted Tart 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"	0.6
47712-28	11"	1"	0.8
47712-32	12 1/2"	1"	1.0

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



Perforated Tart Pan, Non-Stick

art.	Dia	Ht.	Lbs
A4982315	7 7/8"	1"	0.4
A4982316	9 3/8"	1"	0.6
A4982317	11"	1"	0.7

This innovative tart pan is perforated in order to allow air to circulate freely around dough, creating perfectly browned, crispy crusts. The non-stick finish releases baked dough effortlessly and can be easily be cleaned. Fixed bottom.





Square Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47738-23	9"	9"	1"	0.7

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



Deep Fluted Mold, Non-Stick

art.	Dia	Ht.	Lbs
47719-10	4"	1 1/8"	0.2
47719-24	9 1/2"	2"	0.6

Deep Fluted 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 1/8"	0.6

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



Set of 24 Petit Fours Non-Stick Molds

art.		Lbs
47730-24	Round, Square, Oval	0.5

PTFE & PFOA-free. They have sharp, precise edges to create crisp patterns in dough. They are easy to use as the dessert effortlessly releases from the mold. They come in traditional petit four shapes creating many shapes and sizes.





Flute Brioche Mold, Non-Stick

art.	Dia	Ht.	Lbs
47724-06	2 $\frac{3}{8}$ "	1"	0.1
47724-08	3 $\frac{1}{8}$ "	1 $\frac{1}{4}$ "	0.1
47724-10	4"	1 $\frac{1}{2}$ "	0.1
47724-11	4 $\frac{3}{8}$ "	1 $\frac{5}{8}$ "	0.1

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



Friand Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
47725-09	2"	3 $\frac{3}{8}$ "	$\frac{1}{2}$ "	0.1

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



Springform Pan, 6 Bases, Non-Stick

art.	Dia	Ht.	Lbs
47755-26	10 $\frac{1}{4}$ "	2 $\frac{3}{8}$ "	1.1

Springform Pan, non-stick, PFOA-free coating.



Bavaois Mold, Non-Stick

art.	Dia	Ht.	Lbs
47735-18	7 $\frac{1}{8}$ "	3 $\frac{1}{2}$ "	1

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



Kugelhopf Mold, Non-Stick

art.	Dia	Ht.	Lbs
47705-22	8 $\frac{3}{8}$ "	4 $\frac{3}{4}$ "	1

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



Flower Mold, Non-Stick

art.	Dia	Ht.	Lbs
47718-20	7 $\frac{7}{8}$ "	2 $\frac{3}{8}$ "	0.5

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



Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47754-20	8"	2 $\frac{1}{2}$ "	0.6
47754-24	9 $\frac{1}{2}$ "	2 $\frac{1}{2}$ "	0.6
47754-26	10 $\frac{1}{4}$ "	2 $\frac{1}{2}$ "	0.7
47754-28	11"	2 $\frac{3}{8}$ "	0.8

Springform Pan, non-stick, PFOA-free coating.



Fluted Springform Pan, Non-Stick

art.	Dia	Ht.	Lbs
47756-20	8"	2 $\frac{5}{8}$ "	0.6
47756-24	9 $\frac{1}{2}$ "	2 $\frac{5}{8}$ "	0.6
47756-26	10 $\frac{1}{4}$ "	2 $\frac{5}{8}$ "	0.7
47756-28	11"	2 $\frac{5}{8}$ "	0.8

Springform Pan, non-stick, PFOA-free coating.



Mini Springform, Non-Stick, Set of 4

art.	Dia	Ht.	Oz	Lbs
A4775412	4 3/4"	1 7/8"	12	0.3

Not limited to cheesecakes, this mini springform pan can be used to create individually-sized cakes or layered dishes and desserts. The sides of the mold unlatch and expand to release the base without having to invert the finish product, while the non-stick finish ensures that items are easily removed. Handwash.



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

art.	Dia	Ht.	Oz	Lbs
A4775411	4 3/8"	4 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.



Plain Cake Pan, Non-Stick

art.	Dia	Ht.	Lbs
47710-12	4¾"	1⅜"	0.3
47710-16	6¼"	1½"	0.4
47710-20	7⅞"	1¾"	0.5
47710-24	9½"	2"	0.7
47710-28	11"	2"	0.9
47710-32	12½"	2¼"	1.1

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



Pate Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47736-30	3⅞"	11⅞"	3⅞"	1.8
47736-35	3⅞"	13¾"	3⅞"	1.9
47736-40	3⅞"	15¾"	3⅞"	2.1
47736-50	3⅞"	19⅝"	3⅞"	2.4

Pate Mold, non-stick, **PFOA-free** coating.



Pate Mold Removable Bottom, Non-Stick

art.	Width	Length	Ht.	Lbs
47715-30	4"	11⅞"	3"	1.2

Pate Mold, non-stick, **PFOA-free** coating.



Mini Pate Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982310	1½"	11⅞"	2⅜"	0.8
A4982439	1½"	20"	2⅜"	1.3

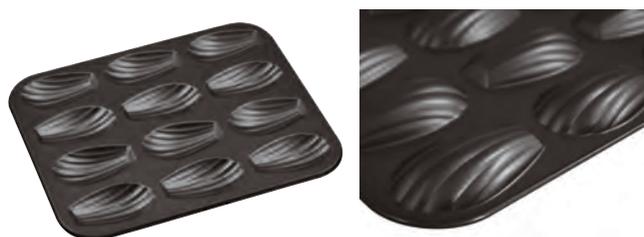
This long, thin mold will add a unique touch to the classic French pâté, which is traditionally made in a wide, loaf-style form. The loose-bottom mold is composed of two pieces and is easily taken apart by removing the hook-style pins at the top. The non-stick finish is easy to clean and provides easy-release of finished food.



Mini Pate Mold, Tin

art.	Width	Length	Ht.	Lbs
A4982311	1½"	11⅞"	2⅜"	0.8
A4982436	1½"	20"	2⅜"	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.



Madeleine Sheet, Non-Stick

art.	Width	Length	Ht.	Lbs
47731-12	7⅞"	15½"	¾"	0.8
Cavity	1⅝"	2¾"	⅝"	

Madeleine sheet, non-stick, **PFOA-free** coating.



Mini Madeleine Sheet, Non-Stick

art.	Width	Length	Ht.	Lbs
47732-20	5"	15½"	¾"	0.6
Cavity	1¼"	1⅝"	½"	

Mini Madeleine sheet, non-stick, **PFOA-free** coating.



Éclair Mold, Non-Stick

art.	Width	Length	Ht.	Lbs
A4982308	9"	12⅜"	¼"	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 4¾" x W 1⅝" x H 3/16"

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Cakelet Pan, Non-Stick

art.	Width	Length	Ht.	Lb
47748-35	10 ³ / 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 2³/₈".



Savarin Mold, Non-Stick

art.	Dia	Ht.	Lbs
47757-65	2 ¹ / ₂ "	1/2"	0.1
47757-80	3 ¹ / ₈ "	3/4"	0.1

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



Savarin Mold, Non-Stick

art.	Dia	Ht.	Lbs
47711-08	3 ¹ / ₈ "	3/4"	0.1
47711-12	4 ³ / ₄ "	1"	0.1
47711-22	8 ³ / ₈ "	1 ³ / ₄ "	0.1
47711-24	9 ¹ / ₂ "	2"	0.1
47711-26	10 ¹ / ₄ "	2 ¹ / ₂ "	0.1

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



Trois Freres Mold, Non-Stick

art.	Dia	Ht.	Lbs
47713-22	8 ³ / ₈ "	2 ¹ / ₈ "	0.6

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



Fluted Boat Mold, Non-Stick

art.	Length	Ht.	Lbs
47721-08	3 ¹ / ₈ "	3/8"	0.1
47721-10	4"	3/8"	0.1
47721-12	4 ³ / ₄ "	1/2"	0.1

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



Plain Boat Mold, Non-Stick

art.	Length	Ht.	Lbs
47720-06	2 ³ / ₈ "	3/8"	0.1
47720-08	3 ¹ / ₈ "	1/2"	0.1
47720-10	4"	1/2"	0.1

Plain Boat Mold, non-stick, **PFOA-free** coating.



Fluted Tartlet, Non-Stick

art.	Dia	Ht.	Lbs
47723-05	2"	3/8"	0.1
47723-06	2 ³ / ₈ "	3/8"	0.1
47723-07	2 ³ / ₄ "	3/8"	0.1
47723-08	3 ¹ / ₈ "	1/2"	0.1
47723-10	4"	3/4"	0.1
47723-12	4 ³ / ₄ "	3/4"	0.1

Fluted Tartlet, non-stick, **PFOA-free** coating.



Plain Tartlet, Non-Stick

art.	Dia	Ht.	Lbs
47722-05	2"	1/2"	0.1
47722-06	2 ³ / ₈ "	1/2"	0.1
47722-07	2 ³ / ₄ "	1/2"	0.1
47722-08	3 ¹ / ₈ "	1/2"	0.1
47722-10	4"	1/2"	0.1

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

Tin Molds

Classic tin molds render beautifully-browned crusts for tarts and quiches. Available with fixed or removable bottoms, the light-color 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.



Deep Tart Mold Removable Bottom, Tin

art.	Dia	Ht.	Lbs
A4470210	4"	1 1/8"	0.2



Tart Mold Removable Bottom, Tin

art.	Dia	Ht.	Lbs
A4770220	7 7/8"	1"	0.5
A4770222	8 5/8"	1"	0.6
A4770224	9 1/2"	1"	0.6
A4770226	10 1/4"	1"	0.7
A4770228	11"	1"	0.8
A4770230	11 7/8"	1"	0.9
A4770232	12 1/2"	1"	1.0



Tart Pan, Square, Removable Bottom, Tin

art.	Width	Length	Ht.	Lb	
A4982118	9"	9"	1"	0.85	Top
	8 3/4"	8 3/4"			Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lb	
A4982119	4 1/4"	13 3/4"	1"	0.58	Top
	3 3/4"	13 1/8"			Bottom



Tart Pan, Rectangular, Removable Bottom, Tin

art.	Width	Length	Ht.	Lb	
A4982120	8 1/8"	11 1/4"	1"	0.95	Top
	7 3/8"	10 3/4"			Bottom



Mini Fluted Square Tart Pan, Removable Bottom, Tin

art.	Width	Length	Ht.	Lb	
A4982121	3 7/8"	3 7/8"	3/4"	0.16	Top
	3 1/4"	3 1/4"			Bottom

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Mini Fluted Rectangular Tart Pan, Removable Bottom, Tin

art.	Width	Length	Ht.	Lb	
A4982122	3¼"	5⅞"	¾"	0.18	Top
	2⅝"	4⅜"			Bottom



Financier Mold, Tin

art.	Width	Length	Ht.	Lb	
A4982117	7¾"	11⅜"	¼"	0.54	Overall
	1½"	3"			Top
	1"	2¾"			Bottom



Copper Canele Molds, Set of 3

art.	Dia	Ht.	Lbs
15415-03	2⅛"	2"	0.4

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



Aluminum Canele Mold, Non-Stick

art.	Dia	Ht.	Lbs
A4982125	2¼"	2"	0.06

This specialty mold is used to make Canelé Bordelais, an addictive little French cake with a custardy interior and a rich brown, caramelized crust. Made of aluminum with a non-stick interior.



Charlotte Mold, Aluminum

art.	Dia	Ht.	Qts	Lbs
A475218	6¼"	3¼"	1½	1.2

This tinned steel mold is ideal for creating puddings, aspics, ice cream and ladyfinger-lined charlottes. The two handles and slightly flared sides allow for easy unmolding.



Plain Cake Pan, Aluminum

art.	Dia	Ht.	Lbs
16940-28	11"	2"	0.9
16940-40	15¾"	2⅝"	2.0

These non-fluted pans are ideal for baking a variety of items from cakes to deep dish pies. Made of aluminum.



Crème Caramel Mold, Aluminum

art.	Dia	Ht.	Oz	Lbs
41659-06	2"	2 ³ / ₈ "	4 ³ / ₄	0.1
41659-07	2 ¹ / ₈ "	2 ³ / ₄ "	5 ³ / ₄	0.1
41659-08	2 ¹ / ₈ "	3 ¹ / ₈ "	8 ¹ / ₂	0.1



Crème Caramel Mold, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41660-10	2"	2 ³ / ₄ "	5	0.2
41660-15	2 ³ / ₈ "	2 ³ / ₄ "	6	0.2



Savarin Mold, Aluminum

art.	Dia	Ht.	Lbs
47060-07	3"	1 ¹ / ₄ "	0.1
47060-09	3 ³ / ₈ "	1 ³ / ₈ "	0.1
47060-10	4"	1 ³ / ₈ "	0.1
47060-12	4 ³ / ₄ "	2 ¹ / ₈ "	0.1
47060-16	6 ¹ / ₄ "	2 ¹ / ₈ "	0.2
47060-18	7 ¹ / ₈ "	2 ⁵ / ₈ "	0.2
47060-20	7 ⁷ / ₈ "	2 ⁵ / ₈ "	0.2
47060-22	8 ³ / ₄ "	2 ⁵ / ₈ "	0.3
47060-24	9 ¹ / ₂ "	3 ³ / ₈ "	0.4
47060-26	10 ¹ / ₄ "	3 ³ / ₈ "	0.4
47060-30	11 ⁷ / ₈ "	4 ¹ / ₈ "	0.7



Kugelhopf Mold, Aluminum

art.	Dia	Ht.	Lbs
47062-18	7 ¹ / ₈ "	4 ¹ / ₈ "	0.3
47062-22	8 ³ / 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.	Lb
47064-18	3 ¹ / ₈ "	7 ¹ / ₈ "	2 ³ / ₈ "	0.3
47064-22	3 ¹ / ₂ "	8 ⁵ / ₈ "	2 ³ / ₈ "	0.4
47064-26	4"	10 ¹ / ₄ "	3 ¹ / ₈ "	0.5
47064-30	4 ³ / ₈ "	11 ⁷ / ₈ "	3 ⁵ / ₈ "	0.6



Cassata Mold, Aluminum

art.	Dia	Ht.	Lbs
47068-12	4 ³ / ₄ "	4"	0.3
47068-15	6 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.



Hemisphere Mold, Aluminum

art.	Dia	Ht.	Lbs
47069-10	4"	1 ³ / ₄ "	0.1
47069-12	4 ³ / ₄ "	2 ¹ / ₄ "	0.1
47069-14	5 ¹ / ₂ "	2 ³ / ₈ "	0.1
47069-16	6 ³ / ₈ "	3 ¹ / ₈ "	0.2
47069-18	7 ¹ / ₈ "	3 ¹ / ₂ "	0.2
47069-20	7 ⁷ / ₈ "	3 ⁷ / ₈ "	0.2

The hemisphere mold is ideal for baking and shaping doughs, caramelized sugar and chocolate. Made of aluminum.

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Frame Sheet Extender, Stainless Steel

art.	Width	Length	Ht.	Lbs
47546-18	7"	14"	2"	3.4
47546-30	11 7/8"	15 3/4"	2"	3.8
47546-40	15 3/4"	23 3/8"	2"	4.4



Adjustable Square Frame Extender, Stainless Steel

art.	Lbs
47526-05	1.9

From 11 7/8" x 11 7/8" to 22 1/2" x 22"

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.



Adjustable Rectangular Frame Extender, Stainless Steel

art.	Lbs
47528-05	1.8

From 11" x 7 1/2" to 21 1/4" x 13 3/8" ht 2"



Adjustable Round Frame Extender, Stainless Steel

art.	Lbs
47529-07	1.4

From Dia 6 1/2" to 12 1/2"



Egg Pan, Non-Stick

art.	Dia	Ht.	Lbs
A4611812	4 3/4"	3/4"	0.5

This egg pan is made of 1/8" thick, non-stick aluminum. The flat handle is constructed of iron and is affixed with rivets. The PTFE coating is of professional quality and allows for optimum sliding. This pan is suited to making eggs as well as pancakes.



Calisson Mold, Stainless Steel

art.	Width	Length	Lb
A4982111	1 1/8"	1 3/4"	0.04
A4982112	1 1/8"	2 1/8"	0.05

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.



Egg Ring, Non-Stick

art.	Dia	Ht.	Lbs
42650-10	4"	1/2"	0.1



Heart Egg Ring, Non-Stick

art.	Dia	Ht.	Lbs
42650-11	4 3/8"	1/2"	0.2



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.



Pastry Rings, Entremet, Stainless Steel

art.	Dia	Ht.	Lbs
47530-14	5½"	1⅜"	0.3
47530-16	6¼"	1⅜"	0.4
47530-18	7⅛"	1⅜"	0.4
47530-20	7⅞"	1⅜"	0.5
47530-22	8⅝"	1⅜"	0.5
47530-24	9½"	1⅜"	0.6
47530-26	10¼"	1⅜"	0.6
47530-28	11"	1⅜"	0.8
47530-30	11⅞"	1⅜"	0.7



Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
47532-06	2⅝"	1½"	0.3
47532-07	3"	1½"	0.3



Pastry Ring, Stainless Steel

art.	Dia	Ht.	Lbs
A4753006	2½"	2½"	0.3



Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
A4753105	2"	1¾"	0.1
A4753106	2⅝"	1¾"	0.1
A4753107	2¾"	1¾"	0.1
A4753108	3⅛"	1¾"	0.1
A4753110	4"	1¾"	0.2

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Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
47532-08	3 1/8"	1 3/4"	0.1
47532-12	4 3/4"	1 3/4"	0.3
47532-14	5 1/2"	1 3/4"	0.4
47532-16	6 1/4"	1 3/4"	0.4
47532-18	7 1/8"	1 3/4"	0.5
47532-20	7 7/8"	1 3/4"	0.5
47532-22	8 3/8"	1 3/4"	0.6
47532-24	9 1/2"	1 3/4"	0.6
47532-26	10 1/4"	1 3/4"	0.7

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. Mousse rings can be used for a wide variety of purposes and create an immense array of dishes. Another type of pastry ring is a tart ring, which is most commonly used for baking tarts. The majority of the dough is exposed to the heat of the oven and quickly becomes crispy, making it ideal for tarts. Finally, flan rings are used by placing filling in the ring (usually a custard-type filling) and placed on a baking sheet and baked.



Pastry Rings, Tart, Stainless Steel

art.	Dia	Ht.	Lbs
47533-07	2 3/4"	3/4"	0.1
47533-08	3 1/8"	3/4"	0.1
47533-09	3 1/2"	3/4"	0.1
47533-10	4"	3/4"	0.1
47533-12	4 3/4"	3/4"	0.1
47533-14	5 1/2"	3/4"	0.2
47533-16	6 1/4"	3/4"	0.2
47533-18	7 1/8"	3/4"	0.2
47533-20	7 7/8"	3/4"	0.2
47533-22	8 3/8"	3/4"	0.2
47533-24	9 1/2"	3/4"	0.3
47533-26	10 1/4"	3/4"	0.3
47533-28	11"	3/4"	0.3
47533-30	11 7/8"	3/4"	0.4
47533-32	12 1/2"	3/4"	0.4



Tall Pastry Rings, Stainless Steel

art.	Dia	Ht.	Lbs
N 47534-00	3 1/8"	2 3/8"	0.3
N 47534-01	4"	2 3/8"	0.4
47534-07	2 3/4"	3 1/2"	0.3
47534-08	3 1/2"	3 1/2"	0.4
47534-09	2 3/4"	4 3/8"	0.4
47534-10	3 1/2"	4 3/8"	0.4



Ice Cake Rings, Stainless Steel

art.	Dia	Ht.	Lbs
47534-06	2 3/8"	2 3/8"	0.3
47534-16	6 1/4"	2 3/8"	0.6
47534-18	7 1/8"	2 3/8"	0.7
47534-20	7 7/8"	2 3/8"	0.8
47534-22	8 3/8"	2 3/8"	0.8
47534-24	9 1/2"	2 3/8"	0.9
47534-26	10 1/4"	2 3/8"	1.0
47534-28	11"	2 3/8"	1.2



Egg Ring, Set of 2, Stainless Steel

art.	Dia	Ht.	Lbs
42596-02	3 1/8"	1/2"	0.1

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



Egg Ring, Set of 4, Stainless Steel

art.	Dia	Ht.	Lbs
42651-10	4"	1/2"	0.7

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.



Adjustable Heart Ring, Stainless Steel

This adjustable frame is an excellent way of creating multiple-sized desserts with a single tool. Easy to use, each side is clearly notched and can expand to mold hearts from 5¾" up to 10½" in size. Made of stainless steel. Dishwasher-safe.

art.	Width	Length	Ht.	Lbs
47542-00	2"	17¾"	2"	0.6



Perforated Square Ring

art.	Width	Length	Ht.	Lbs
47512-15	5⅞"	5⅞"	1⅜"	0.3
47512-19	7½"	7½"	1⅜"	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.

Perforated Square Ring

art.	Width	Length	Ht.	Lbs
47513-06	2⅝"	2⅝"	⅞"	0.1
47513-08	3¼"	3¼"	⅞"	0.1
47513-10	4⅛"	4⅛"	⅞"	0.1
47513-15	6"	6"	⅞"	0.2
47513-19	7½"	7½"	⅞"	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.



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Perforated Rectangular Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47514-19	3¼"	7½"	1⅜"	0.3
47514-29	3½"	11½"	1⅜"	0.4



Perforated Rectangular Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47515-19	3¼"	7½"	⅞"	0.2
47515-29	3½"	11½"	⅞"	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.



Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47510-15	5⅞"	1⅜"	0.2
47510-17	6¾"	1⅜"	0.3
47510-19	7½"	1⅜"	0.3
47510-21	8¼"	1⅜"	0.3
47510-23	9"	1⅜"	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.



Perforated Tart Ring, Stainless Steel

art.	Dia	Ht.	Lbs
47511-07	2¾"	⅞"	0.1
47511-09	3½"	⅞"	0.1
47511-11	4⅜"	⅞"	0.1
47511-15	5⅞"	⅞"	0.1
47511-17	6¾"	⅞"	0.2
47511-19	7½"	⅞"	0.2
47511-21	8¼"	⅞"	0.2
47511-23	9"	⅞"	0.2
47511-25	9⅞"	⅞"	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.



Heart Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47542-18	7"	7"	1½"	0.4
47542-20	7⅞"	7⅞"	1½"	0.5
47542-22	8⅞"	8⅞"	1½"	0.5
47542-24	9⅜"	9⅜"	1½"	0.5
47542-26	10¼"	10¼"	1½"	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.



Rectangular Ring, Stainless Steel

art.	Width	Length	Ht.	Lbs
47546-21	3½"	9⅞"	⅞"	0.2
47546-22	3½"	11⅞"	⅞"	0.3
47546-23	3⅞"	13¾"	⅞"	0.6
47546-41	3½"	9⅞"	1⅜"	0.5
47546-42	3½"	11⅞"	1⅜"	0.5
47546-43	3⅞"	13¾"	1⅜"	0.6
47546-51	3½"	9⅞"	2"	0.6
47546-52	3½"	11⅞"	2"	0.6
47546-53	3⅞"	13¾"	2"	0.7

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.



Pastry Ring Pusher, Square, Stainless Steel

art.	Width	Length	Ht.	Lb
A4982294	2 5/16"	2 5/16"	1 7/8"	0.1
A4982301	2 3/4"	2 3/4"	1 7/8"	0.2

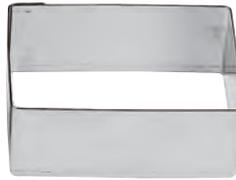


Pastry Ring Pusher, Round, Stainless Steel

art.	Dia	Ht.	Lb
A4982302	1 7/8"	1 7/8"	0.1
A4982303	2 5/16"	1 7/8"	0.1
A4982304	2 1/2"	1 7/8"	0.1
A4982305	2 7/8"	1 7/8"	0.1
A4982306	3 7/16"	1 7/8"	0.2
A4982307	3 7/8"	1 7/8"	0.2

Pack of 6 stainless steel pastry rings.

They can be used for a wide variety of purposes and create an immense array of dishes. 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.



Pack of 6 Rectangle Stainless Steel Pastry Rings

art.	Width	Length	Ht.	Lbs
47425-10	1 3/8"	2"	1 1/8"	0.1
47425-11	2"	2 3/8"	1 1/8"	0.5



Pack of 6 Round Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-01	1 3/8"	1 1/8"	0.3
47425-02	2"	1 1/8"	0.3
47425-03	2 3/8"	1 1/8"	0.3

Pack of 6 Square Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-04	2"	1 1/8"	0.4
47425-05	2 3/8"	1 1/8"	0.5
47426-01	3 1/8"	1 3/4"	0.9



Pack of 6 Triangle Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-06	2 3/8"	1 1/8"	0.4



Pack of 6 Oval Stainless Steel Pastry Rings

art.	Width	Length	Ht.	Lbs
47425-09	1 7/8"	3"	1 1/8"	0.4



Pack of 6 Drop-shaped Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-26	3½"	1⅛"	0.3



Pack of 6 Hexagon Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-30	2⅜"	1⅛"	0.1



Pack of 6 Heart-Shaped Stainless Steel Pastry Rings

art.	Dia	Ht.	Lbs
47425-32	2½"	1⅛"	0.1



High-Sided Rectangle Stainless Steel Pastry Ring

art.	Width	Length	Ht.	Lbs
47426-07	3⅜"	4¾"	1¾"	0.2



Stainless Steel Triangle Pastry Ring

art.	Width	Length	Ht.	Lbs
47540-02	4¾"	4¾"	1⅞"	0.2
47540-05	11"	11"	1⅞"	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.



Stainless Steel Square Pastry Ring

art.	Width	Length	Ht.	Lbs
47548-02	4"	4"	1¾"	0.2
47548-03	7⅛"	7⅞"	1¾"	0.6
47548-04	7⅞"	7⅞"	1¾"	0.6
47548-05	8⅝"	8⅝"	1¾"	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.

BAKEWARE

PADERNO
WORLD CUISINE

Baking Sheets



BAKEWARE



Baking Sheet, 45° Sides, Silicone

art.	Width	Length	GN	Lbs
41743-32	12¾"	20⅞"	1/1	1.8
41743-53	20⅞"	25½"	2/1	2.5
41743-60	15¾"	23⅝"		2.1



Baking Sheet, 45° Sides, Perforated, Silicone Coated

art.	Width	Length	GN	Lbs
41753-30	11⅞"	15¾"		1.7
41753-32	12¾"	20⅞"	1/1	1.6
41753-53	20⅞"	25½"	2/1	2.1
41753-60	15¾"	23⅝"		1.7



Baking Sheet, 45° Sides, Aluminum

art.	Width	Length	GN	Lbs
41744-32	12¾"	20⅞"	1/1	1.8
41744-53	20⅞"	25½"	2/1	2.5
41744-60	15¾"	23⅝"		2.1



Baking Sheet, 45° Sides, Perforated, Aluminum

art.	Width	Length	GN	Lbs
41756-30	11⅞"	15¾"		1.2
41756-32	12¾"	20⅞"	1/1	1.6
41756-60	15¾"	23⅝"		1.7



Baking Sheet, 90° Sides, Non-Stick

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



Baking Sheet, 90° Sides, Aluminized Steel

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



Baking Sheet, 45° Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982293	12⅞"	20⅞"	⅜"	3.0



Cookie Sheet, Non-Stick

art.	Width	Length	Ht.	Lbs
47716-37	11"	17"	⅝"	0.5



Sponge Cake Pan, Splayed Sides, Aluminumized Steel

art.	Width	Length	Ht.	Lbs
41751-30	9"	11 $\frac{7}{8}$ "	1 $\frac{1}{8}$ "	1.00
41751-35	9"	13 $\frac{3}{4}$ "	1 $\frac{1}{8}$ "	1.10
41751-40	11 $\frac{7}{8}$ "	15 $\frac{3}{4}$ "	1 $\frac{1}{8}$ "	1.95
41751-60	15 $\frac{3}{4}$ "	23 $\frac{5}{8}$ "	1 $\frac{1}{8}$ "	3.80
41751-65	17 $\frac{3}{4}$ "	25 $\frac{1}{2}$ "	1 $\frac{1}{8}$ "	4.45



Sponge Cake Pan, 90° Sides, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982292	11 $\frac{7}{8}$ "	15 $\frac{3}{4}$ "	1 $\frac{3}{8}$ "	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.



Bun Pan, Aluminum

art.	Width	Length	Ht.	Lbs
A169444	13"	18"	1"	1.6
A169462	18"	26"	1"	2.1

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.



Cooling Rack with Handles, Stainless Steel

art.	Width	Length	Ht.	Lbs
A4982329	11 $\frac{7}{8}$ "	14 $\frac{3}{4}$ "	2 $\frac{1}{8}$ "	0.8

An invaluable piece of equipment, the cooling grate with feet is necessary to cool down pastries evenly and quickly, and to maintain a crispy crust. The grid-style wires also make this ideal for draining chocolates and for setting over sheet pans for glazing cakes and pastries. This version is equipped with sturdy handles, making it an ideal roasting rack for meats and vegetables. Made of stainless steel. Fits item #41751-40 and #A4982292.



Silicone Baking Mat, Non-Stick

art.	Width	Length	Lbs
A4768930	8 $\frac{1}{4}$ "	11 $\frac{3}{4}$ "	0.1
A4768944	11 $\frac{5}{8}$ "	16 $\frac{3}{8}$ "	0.5
A4768962	16 $\frac{3}{8}$ "	24 $\frac{1}{2}$ "	1.0

This rubber-like non-stick baking/freezing mat is a pan liner made of food grade woven silicone. It's thermal shock resistant from -40 degrees F. to 600 degrees F. and is reusable up to 3,000 times. Its ultimate non-stick properties are suitable for sugar, chocolate, viennoiserie and confectioner work, as well as cookies and cakes. It's preferable to roll the mat rather than to fold it for storage. No greasing or special maintenance is necessary. Clean with a sponge under warm tap water. Do not use over an open flame. The non-stick baking mat has a special silicone finish on one side only and therefore does not adhere to a working surface. The baking mat can also be placed directly on an oven rack or cooling rack. It is composed of fiberglass fibers and therefore cannot be cut.



Silicone Coated Parchment Paper, Case of 500

art.	Width	Length	Lbs
47682-53	12 $\frac{3}{4}$ "	20 $\frac{7}{8}$ "	10
47682-60	15 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	10

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.



Pan Liners, Set of 2

art.	Dia	Lbs
A4768923	9"	0.06

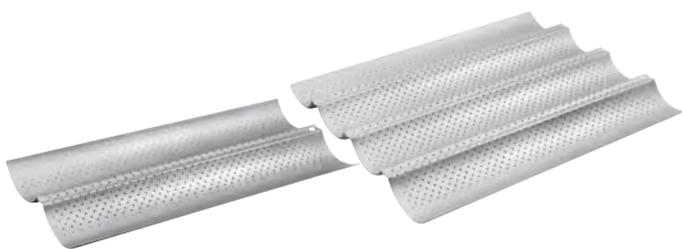
Made of PTFE-coated fiberglass and silicone, these reusable, dual-sided fry pan liners will create an instant non-stick finish for cookware made of any material, saving money, time and space! The liners are heat-resistant up to 500 °F and can be used with or without grease and liquids. They're excellent 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.



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.



Baguette Pan, Perforated, Non-Stick

art.	Width	Length	Ht.	Lbs
A4701435	6¼"	15"	1"	0.5
47014-35	13"	15"	1"	1.0

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 2¾".



Baguette Pan, Perforated, Aluminum

art.	Width	Length	Channel Width	Lbs	Halfpipe
41758-53	12¾"	20¾"	2¾"	1.8	4
41758-60	15¾"	23¾"	2¾"	2.2	5
41758-65	25½"	17"	2¼"	3.9	6
41758-85	25½"	33½"	2¼"	3.5	6

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.



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.



Oven Crisper Basket

art.	Width	Length	Ht.	Lbs
A4769011	7 $\frac{1}{8}$ "	11"	1 $\frac{1}{4}$ "	0.2
A4769034	11 $\frac{3}{8}$ "	13 $\frac{3}{8}$ "	1 $\frac{1}{4}$ "	0.5

Now any oven can be turned into an air fryer! Available in two sizes, these perforated baskets allow for optimum hot air circulation for fast and healthy cooking. They're ideal for preparing fries, nuggets and pizza without having to use additional cooking fats, and the non-stick coating allows for the easy-release of food every time. The 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	15 $\frac{3}{4}$ "	23 $\frac{1}{2}$ "	0.2

The arduous task of oven-cleaning is now a thing of the past! This handy, non-stick 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.



Cooking Paper, Roll

art.	Width	Length	Lbs
A107911	15"	1,969"	1.9

Cooking paper is excellent for working with a variety of foods, from meat to vegetables. Silicone-coated on both sides, this paper is grease-proof, as well as resistant to boiling liquids and steam. Excellent for use in ovens, steam cookers and microwaves, and freezer-safe. Heat-resistant to approximately 428°F. Grammage: 41 g / m².



Baker's Blade with Cover

art.	Width	Length	Lbs
A260890	1 $\frac{1}{8}$ "	5"	0.02

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.



Baking Sheet, Aluminum, Open Edges

art.	Width	Length	Ht.	Lbs
A381050	12 $\frac{7}{8}$ "	20 $\frac{7}{8}$ "	$\frac{3}{8}$ "	1.5



Perforated Baking Sheet, Aluminum, Open Edges

art.	Width	Length	Ht.	Lbs
A381051	12 $\frac{7}{8}$ "	20 $\frac{7}{8}$ "	$\frac{3}{8}$ "	1.3
A381100	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{3}{8}$ "	1.6



Baking Sheet, Non-Stick, Open Edges

art.	Width	Length	Ht.	Lbs
A382000	12 $\frac{7}{8}$ "	20 $\frac{7}{8}$ "	$\frac{3}{8}$ "	1.6
A382020	12 $\frac{7}{8}$ "	14"	$\frac{3}{8}$ "	1.2
A382100	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{7}{8}$ "	1.6



Perforated Baking Sheet, Non-Stick, Open Edges

art.	Width	Length	Ht.	Lbs
A382010	12 $\frac{7}{8}$ "	20 $\frac{7}{8}$ "	$\frac{3}{8}$ "	1.6
A382110	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{7}{8}$ "	1.6

These commercial-quality baking sheets are made with the professional kitchen in mind. Made of heavy-duty aluminum, they are finished with Tyneck, a durable thermoplastic coating that is non-stick, scratch-resistant, lye-resistant and dishwasher-safe. These features make it perfect for heavy, daily handling and use. Heat-resistant to approximately 572 °F.

BAKEWARE



45° sides

Perforated Baking Sheet, Silicone, Open Edges

art.	Width	Length	Ht.	Lbs
A381052	12 $\frac{7}{8}$ "	20 $\frac{7}{8}$ "	$\frac{3}{8}$ "	1.2
A381054	20 $\frac{7}{8}$ "	25 $\frac{7}{8}$ "	$\frac{3}{8}$ "	2.3
A381102	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{3}{8}$ "	1.7



Baking Liner Roll

art.	Width	Length	Lbs
A101007	2 $\frac{3}{4}$ "	15,748"	2.5

These siliconized baking liners are used to line the sides of pans for the effortless release of baked goods. Available on a roll, they're not restricted to round shapes, and can be cut to fit any desired length, making them perfect for most straight-sided pans.



Aluminum Baking Sheet

art.	Width	Length	Ht.	Lbs
A381110	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{7}{8}$ "	1.9



Perforated Baking Sheet, Aluminum, 3 Sides

art.	Width	Length	Ht.	Lbs
A381101	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{7}{8}$ "	1.9



Acetate Roll

art.	Width	Length	Lbs
47130-30	1 $\frac{1}{8}$ "	333,6 yards	2.2
47130-35	1 $\frac{3}{8}$ "	333,6 yards	2.5
47130-45	1 $\frac{3}{4}$ "	333,6 yards	3.3
47130-50	2"	333,6 yards	3.7
47130-60	2 $\frac{3}{8}$ "	333,6 yards	4.4

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.



Acetate Sheets, Pack of 50

art.	Width	Length	Microns	Lbs
47131-30	11 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	90	1.1
47131-60	23 $\frac{3}{8}$ "	15 $\frac{3}{4}$ "	90	3.1

These thin sheets are used by confectioners and chocolatiers to achieve a crystal clear finish when working with chocolate. The material is easy to work with and won't dull the chocolate's finish. Thickness is 90 microns.



Black Silicone Oven Mitt

art.	Width	Length	Lbs
A4851742	6"	16 $\frac{5}{8}$ "	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 $\frac{1}{4}$ "	14"	1.2

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.

Decoration



These pastry tips are made of seamless, 18/10 polished stainless steel. They have precise and strong edges for finer results. Each

tip has a 2 $\frac{3}{8}$ " height and comes with various openings. **The pictures are to scale.**

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.



Pastry Tip Daffodil

art.	Dia	Ht.	Lbs
A197574	1 3/8"	1 3/8"	0.03



Pastry Tip Tulip

art.	Dia	Ht.	Lbs
A197575	1 3/8"	1 3/8"	0.03



Pastry Tip Fringe Tulip

art.	Dia	Ht.	Lbs
A197577	1 3/8"	1 3/8"	0.02



Pastry Tip Daisy, 8 Petal

art.	Dia	Ht.	Lbs
A197578	1 3/8"	1 3/8"	0.02



Pastry Tip Daisy, 14 Petal

art.	Dia	Ht.	Lbs
A197579	1 3/8"	1 3/8"	0.03



Pastry Tip Orchid

art.	Dia	Ht.	Lbs
A197581	1 3/8"	1 3/8"	0.03



Pastry Tip Daisy, 7 Petal

art.	Dia	Ht.	Lbs
A197582	1 3/8"	1 3/8"	0.03



Pastry Tip Pinwheel

art.	Dia	Ht.	Lbs
A197583	1 3/8"	1 3/8"	0.03



Set of 6 Star-Shaped Stainless Steel Pastry Tips

art.	Dia	Points	Lbs
47208-02	1/8" - 3mm	6	0.1
47208-06	1/4" - 5mm	6	0.1
47208-10	1/4" - 7mm	6	0.1
47208-14	3/8" - 11mm	6	0.1
47208-18	1/2" - 13mm	6	0.1
47208-22	3/4" - 18mm	6	0.1

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	Lbs
47353-02	1/8" - 2mm	0.1
47353-04	1/8" - 4mm	0.1
47353-06	1/4" - 6mm	0.1
47353-08	3/8" - 8mm	0.1
47353-10	3/8" - 10mm	0.2
47353-12	1/2" - 12mm	0.2
47353-14	1/2" - 14mm	0.2

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	Lbs
47354-02	1/8" - 2mm	0.1
47354-06	1/4" - 6mm	0.1
47354-08	3/8" - 8mm	0.1
47354-10	3/8" - 10mm	0.2
47354-12	1/2" - 12mm	0.2
47354-14	1/2" - 14mm	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	Lbs
47356-06	1/4" - 6mm	0.1
47356-10	3/8" - 10mm	0.2

They are of professional quality and heavy duty. They are a necessity for all pastry chefs and bakers.



Set of 12 or 24 Assorted Polycarbonate Pastry Tips

art.	Pcs	Lbs
47250-12	12	0.4
47250-24	24	0.6

They are a staple in any bakery or pastry kitchen. These are extremely durable and dishwasher safe. They come on a base, which also serves as storage. The various shapes and sizes of the openings lend themselves to creating a vast array of designs and patterns.



Pastry Tips, Stainless Steel

art.	Lbs
47357-10 6 Piece Decorating Tubes, Stainless Steel	0.2

IMAGE IS TO SCALE

BAKEWARE



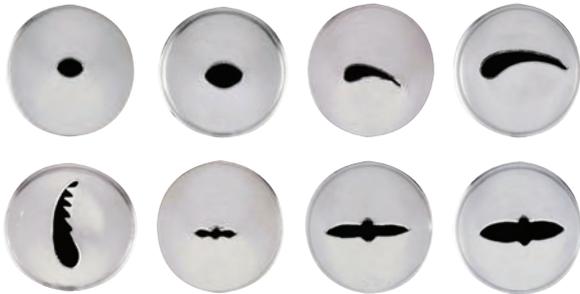
Pastry Tips, Stainless Steel

art. 47357-21 7 Piece Decorating Tubes, Stainless Steel 0.3
 Lbs
 IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. 47357-22 8 Piece Decorating Tubes, Stainless Steel 0.3
 Lbs
 IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. 47357-25 8 Piece Decorating Tubes, Stainless Steel 0.3
 Lbs
 IMAGE IS TO SCALE



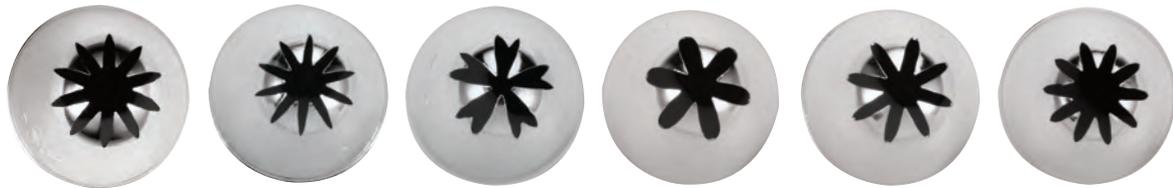
Pastry Tips, Stainless Steel

art. 47357-30 8 Piece Decorating Tubes, Stainless Steel 0.3
 Lbs
 IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. 47357-08 6 Piece Decorating Tubes, Stainless Steel 0.2
 Lbs
 IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. 47357-11 6 Piece Decorating Tubes, Stainless Steel 0.2
 Lbs
 IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. Lbs
47357-01 4 Piece Decorating Tubes, Stainless Steel 0.1

IMAGE IS TO SCALE



Pastry Tips, Stainless Steel

art. Lbs
47357-02 4 Piece Decorating Tubes, Stainless Steel 0.1

IMAGE IS TO SCALE



6 Piece Decorating Ribbon Tubes, Stainless Steel

art. Lbs
47350-01 0.3

IMAGE IS TO SCALE



6 Piece Decorating Twist Star Tubes, Stainless Steel

art. Lbs
47351-01 0.3

IMAGE IS TO SCALE



7 Piece Decorating Twist Closed Star Tubes, S/S

art. Lbs
47352-01 0.3

IMAGE IS TO SCALE



6 Piece St. Honore Tip, Stainless Steel

art. Dia Lbs
47207-30 1 1/8 0.3



Stainless Steel Pastry Tips, Set of 29 Pieces

art.	Lbs
47219-29	1.5

Set includes 26 assorted, standard-size pastry tips, two stainless steel flower nails and one plastic coupler.



Stainless Steel Pastry Tips, Set of 38 Pieces

art.	Lbs
47219-38	2.1

Set includes 36 assorted, large pastry tips and two plastic couplers.



Stainless Steel Pastry Tips, Set of 55 Pieces

art.	Lbs
47219-55	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".



Bismarck Pastry Tips, Set of 10, Stainless Steel

art.	Length	Dia	Lbs
47127-04	3 1/2"	5/32"	0.1
47127-06	3"	1/4"	0.1
47127-08	3 1/2"	3/8"	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.



Pastry Tubes Cleaning Brush, Set of 6

art.	Length	Lbs	
47200-01	4"	0.3	straight
47200-02	4"	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.



Double/Triple Couplers, Set of 2

art.	Width	Length	Ht.	Lbs
47212-05	7/8"	2 1/8"	1 7/8"	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.



Drop Flower Tip, Set of 12

art.	Lbs
47357-38	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.



Russian Piping Tips

art.	Dia	Ht.	Lbs
47357-40	1 1/4"	2 3/8"	0.07
47357-41	1 1/4"	2 1/4"	0.07
47357-42	1 1/4"	2 1/4"	0.07
47357-43	1 1/4"	2 1/4"	0.07

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.



Sultan Piping Tip, Extended

art.	Dia	Ht.	Lbs
47357-50	2 1/8"	2 3/8"	0.07

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"	0.07



Decorating Gun Set with 5 Tips, Stainless Steel

art.	Length	Dia	Lb
A4982139	4 3/4"	1 1/4"	0.31

Cake decorating is made easy with the stainless steel decorating gun set. It comes with a syringe and five standard-size, stainless steel pastry tips, including one plain tip for writing and four assorted drop-flower tips. Holds approximately 2 3/4 ozs.



Pastry Bag Superflex

art.	Length	Lbs
47112-34	13 3/8"	0.1
47112-45	17 3/4"	0.3
47112-50	19 3/8"	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.



Pastry Bags, Set of 6, Synthetic Fiber

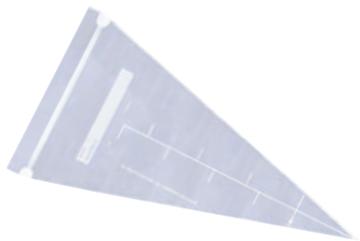
art.	Length	Lbs
47106-34	13 3/8"	0.2
47106-40	15 3/4"	0.4

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	Lbs
47105-28	11"	0.1
47105-34	13 3/8"	0.2
47105-40	15 3/4"	0.4
47105-46	18 1/8"	0.5
47105-50	19 3/8"	0.5
47105-55	21 3/8"	0.6
47105-60	23 3/8"	0.6
47105-70	27 1/2"	0.7

These cotton/plastic pastry bags are made of heavy-duty cotton with multiple coatings of plastic in the interior. Made to withstand frequent use and washing, the rigid material is thick and sturdy, making them ideal for piping thick or hot mixtures. 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. Set of 6.



Pastry Bags, Set of 6, Poly/Nylon

art.	Length	Lbs
47119-30	11 7/8"	0.1
47119-35	13 3/4"	0.1
47119-40	15 3/4"	0.2
47119-45	17 3/4"	0.3
47119-50	19 3/8"	0.4
47119-60	23 3/8"	0.5

These poly/nylon pastry bags are made of light-weight nylon. Made to withstand frequent use and washing, the flexible material is thin and ideal for piping frostings and whipped cream. 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. Set of 6.

Disposable Pastry Bag with Closure, Pack of 50

art.	Width	Length	Lbs
A391050	5 7/8"	12 3/8"	0.01

This innovative bag combines a disposable pastry bag and a standard plastic storage bag in one. It is made of crystal clear cast polypropylene, which provides high visibility of food and markings, and features a zipper close that maintains the freshness of contents. Excellent for portion control, and when advance preparation of items is necessary. Graduated markings are from 50ml to 300ml, and from 1/4 cup to 1 1/2 cups.



Disposable Dual Piping Bags, Pack of 75

art.	Width	Length	Lbs
47104-45	12"	18"	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.





Super Grip Disposable Pastry Bags
Roll of 100

art.	Length	Lbs
47118-30	11 $\frac{7}{8}$ "	1.2
47118-40	15 $\frac{3}{4}$ "	1.6
47118-55	21 $\frac{5}{8}$ "	3.0
47118-65	25 $\frac{5}{8}$ "	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.



8-Piece Pastry Set

art.		Lbs
47120-01	small	0.2
47120-02	medium	0.2

Made up of eight pieces, this cake decorating set is perfect for beginning and advanced decorators. The small set includes one 12in poly/nylon pastry bag, a standard coupler and six standard tips: #26 closed star, #30 closed star, #2 plain, #98 shell border, #66 leaf and #61 petal. The medium set includes one 12in poly/nylon pastry bag, a large coupler and six large tips: #895 basket weave, #852 closed star, #195 closed star, #190 closed star, #172 open star and #A6 open star.



Disposable Pastry Bag, Pack of 100

art.	Length	Lbs
47111-30	11 $\frac{7}{8}$ "	1.4
47111-40	15 $\frac{3}{4}$ "	1.7
47111-46	20"	2.4
47111-55	21 $\frac{5}{8}$ "	3.4

The disposable pastry bag serves the same purpose as the conventional pastry bag without the hassle of clean up and maintenance. Available in five sizes, it is made of multiple layers of 100% plastic polyethylene for durability and is 100% recyclable. The sides of the bag are reinforced, preventing possible leakage or breakage when working with heavy batters. They withstand temperatures up to 158° F.



Pastry Bag Holder, Plastic

art.	Dia	Ht.	Lbs
47110-23	7 $\frac{5}{8}$ "	9"	0.3

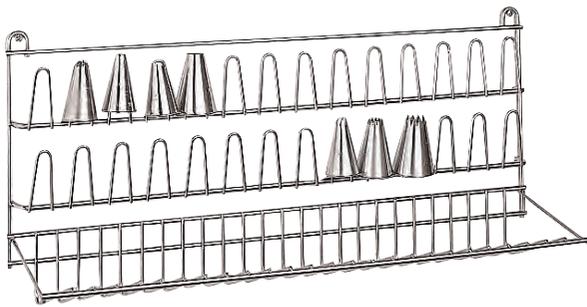
This convenient holder was designed to keep large, flexible pastry bags in place while being filled for piping. Made of sturdy plastic, the holder can also be used to store any frequently used bag and up to eight pastry tips.



Pastry Bag Dryer, Stainless Steel

art.	Width	Length	Ht.	Lbs
47107-00	16 $\frac{1}{2}$ "	19 $\frac{3}{8}$ "	10 $\frac{1}{4}$ "	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.



Pastry Tip Dryer, Stainless Steel

art.	Width	Length	Ht.	Lbs
47108-00	5½"	19¾"	9½"	2.1

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.



Pastry Bag & Tip Dryer, Stainless Steel

art.	Width	Length	Lbs
47113-03	19¾"	19¾"	2.9

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.



Sugar Dredger, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
47022-12	2¾"	4¾"	½	0.4



Sugar & Cocoa Dredger, Stainless Steel

art.	Dia	Ht.	Qts	Lbs
41607-00	2¾"	3¾"	¼	0.4

The sugar dredge proves itself to be irreplaceable when dusting pastries with powdered sugar, cocoa and cinnamon. It dispenses evenly and efficiently.



Sugar Dredger, Stainless Steel

art.	Dia	Ht.	Qts	Lb	Dredgers
47023-01	2¾"	3½"	¼	0.4	fine holes
47023-02	2¾"	3½"	¼	0.4	medium holes
47023-03	2¾"	3½"	¼	0.4	large holes
47023-04	2¾"	3½"	¼	0.4	mesh



Revolving Cake Display, Aluminum

art.	Width	Length	Ht.	Lbs
47101-40	11¾"	15¾"	4"	6.90



Revolving Cake Display, Aluminum

art.	Dia	Ht.	Lbs
47101-30	11¾"	4"	2.3

This heavy-duty aluminum turntable is a staple in any pastry kitchen. The mechanism revolves smoothly for easy cake decorating.



Dome Cover for Stainless Steel Revolving Cake Stand

art.	Dia	Ht.	Lbs
41414-30	11¾"	3¾"	0.9

Designed to be used with cake stand #47101-31, this dome is made of a durable composite material called Luran. It can be used to cover cakes and pies, as well as sandwiches and tarts. Limited lifetime warranty.



Revolving Stainless Steel Cake Stand

art.	Dia	Ht.	Lbs
47101-31	12 $\frac{1}{8}$ "	2 $\frac{3}{4}$ "	1.0

This stainless steel cake stand can be used to display desserts, and also rotates for easy cake decorating.



Revolving Cake Display

art.	Dia	Ht.	Lbs
47103-32	12 $\frac{1}{2}$ "	4"	1.3

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.



Cake Display Dome Cover

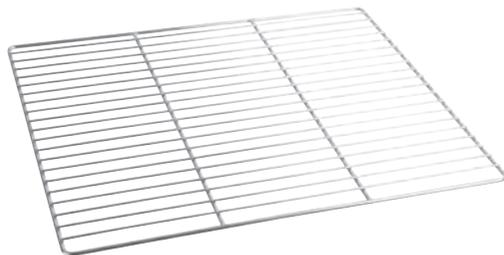
art.	Dia	Ht.	Lbs
47103-30	11 $\frac{7}{8}$ "	4 $\frac{3}{4}$ "	1.2



Dome Cover for Melamine Round Platter

art.	Dia	Ht.	Lbs
41414-33	13"	4 $\frac{3}{4}$ "	1.2

This plastic dome is designed to be paired with melamine platter #44845-37 to display and protect a variety of foods, from cheese platters to cakes. It is extremely durable and is dishwasher-safe.



Cooling Rack, Stainless Steel

art.	Width	Length	GN	Lbs
44421-00	20 $\frac{7}{8}$ "	25 $\frac{1}{2}$ "	2/1	1.9

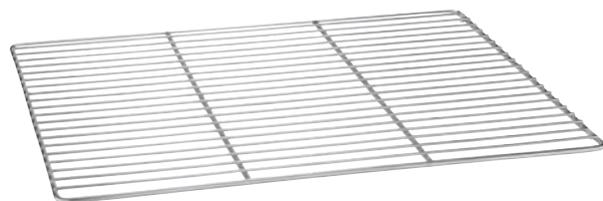
This stainless steel cooling rack is a necessity for any pastry chef for moving, cooling and storing pastries.



Cooling Rack, Stainless Steel

art.	Width	Length	GN	Lbs
44422-00	12 $\frac{3}{4}$ "	20 $\frac{7}{8}$ "	1/1	1.4

This stainless steel cooling rack is a necessity for any pastry chef for moving, cooling and storing pastries.



Cooling Rack, Stainless Steel

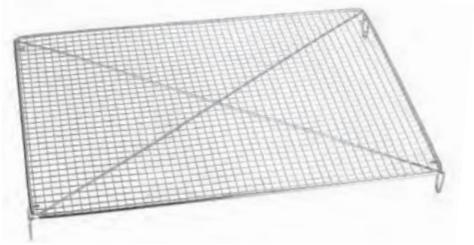
art.	Width	Length	Lbs
44430-61	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	2



Cooling Rack, with Feet, Stainless Steel

art.	Width	Length	Ht.	Lbs
44431-46	12"	18 $\frac{1}{8}$ "	1"	1.5
44431-60	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	1"	1.8

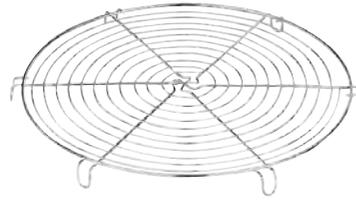
The $\frac{3}{4}$ " elevated rack quickly cools cookies, pastries and breads.



Grate, Stainless Steel

art.	Width	Length	Ht.	Lb
A4982146	8¾"	12⅝"	1"	0.43

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"	0.2
47098-22	8⅝"	0.2
47098-26	10¼"	0.3
47098-30	11⅞"	0.4



Punch Bottle

art.	Dia	Ht.	Qts	Lbs
47679-10	3¼"	11¼"	1	0.3

This bottle has 13 tiny holes to evenly dispense simple syrup or liqueur onto sponge cakes and genoise.



Squeeze Bottle

art.	Dia	Ht.	Oz	Lbs
41526-05	2"	7"	6.8	0.06



Squeeze Bottle, Set of 4

art.	Dia	Ht.	Oz	Lbs
41526-01	1¼"	3⅜"	1.0	0.08
41526-02	1⅜"	3¾"	1.7	0.11

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.





Decorating Bottle

art.	Width	Length	Ht.	Oz	Lbs
A200194	1¼"	2"	3½"	1.69	0.03
A200195	2¾"	2¾"	5¼"	8.45	0.07
A200196	3½"	3½"	6¾"	16.91	0.13
A200197	3½"	3½"	11"	33.81	0.18

Available in multiple sizes, these decorating bottles feature fine tips that are perfect for creating delicate designs on desserts and when plating dishes. They are made of thick polyethylene, yet are flexible and easy to squeeze to release liquids. The screwtop ensures that the top will remain in place even when applying heavy pressure, and the attached cap allows the bottle to be used for storage.



Syrup Dispenser, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41525-00	3¾"	5½"	10	0.6

This elegant syrup or honey dispenser is durable and easy to clean. It has a spill-proof spout mechanism. It is made of glass and stainless steel.



Sugar Pourer, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41645-00	3"	6¾"	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.



Baker's Brush

art.	Length	Lbs
42614-21	11¾"	0.3

The horse hair brush is an all-time favorite among bakers as it cleans tiny flour particles or crumbs without creating draft or dust.



Cake Server, Stainless Steel

art.	Width	Length	Lbs
18513-14	2½"	5¾"	0.3

This cake server slices and then lifts and serves squares and slices of cakes and tarts.



Cake Lifter, Stainless Steel

art.	Dia	Lbs
47094-30	11 7/8"	0.6

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.



Pie Pan Knife with Guide

art.	Length	Lbs
48280-22	8 1/4"	2

This clever knife has a trigger that rests on the side of a cake pan, while the top of the blade cuts and slides between the mold and the baked product.



Cake Marker

art.	Dia	Parts	Lbs
47032-10	10 1/2"	10	0.3
47032-20	10 1/2"	20	0.3

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



Cake Marker

art.	Dia	Parts	Lbs
47033-08	10 1/2"	8/12	0.2
47033-12	10 1/2"	12/18	0.3
47033-14	10 1/2"	14/18	0.3



Pie Slicer, Stainless Steel

art.	Wedges	Lbs
42599-06	6	1
42599-08	8	1

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



Paper Doily, 250 pieces

art.	Internal Dimension	External Dimension
47687-24	L5 1/2 x W2 3/4"	L9 1/2 x W6 3/8"

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	U. Pack
47686-10	3 $\frac{7}{8}$ "	2 $\frac{3}{8}$ "	250
47686-12	4 $\frac{3}{4}$ "	2 $\frac{1}{2}$ "	250
47686-14	5 $\frac{1}{2}$ "	3 $\frac{1}{8}$ "	250
47686-17	6 $\frac{1}{2}$ "	3 $\frac{3}{4}$ "	250
47686-22	8 $\frac{5}{8}$ "	4 $\frac{7}{8}$ "	100
47686-24	9 $\frac{1}{2}$ "	5 $\frac{7}{8}$ "	100

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
47686-26	10 $\frac{5}{8}$ "	6 $\frac{1}{4}$ "
47686-30	11 $\frac{7}{8}$ "	7 $\frac{1}{2}$ "
47686-33	12 $\frac{5}{8}$ "	7 $\frac{7}{8}$ "
47686-36	14 $\frac{1}{8}$ "	8 $\frac{5}{8}$ "
47686-42	16 $\frac{1}{2}$ "	9 $\frac{7}{8}$ "

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.



Display Tray, Black

art.	Width	Length	Ht.	Lbs
A154095	7 $\frac{7}{8}$ "	23 $\frac{3}{8}$ "	$\frac{3}{8}$ "	0.8
A154096	15 $\frac{3}{4}$ "	23 $\frac{3}{8}$ "	$\frac{3}{8}$ "	1.5
A154098	11 $\frac{7}{8}$ "	15 $\frac{3}{4}$ "	$\frac{3}{8}$ "	0.7
A154099	7 $\frac{7}{8}$ "	11 $\frac{7}{8}$ "	$\frac{3}{8}$ "	0.4

These aluminum trays are perfect for displaying anything from sandwiches to desserts, both in refrigerated cases or on buffet tables. Powder coat finish is safe for direct contact with food. Not dishwasher-safe.



Display Tray, Black, 3 Sides

art.	Width	Length	Ht.	Lbs
A154097	11 $\frac{7}{8}$ "	15 $\frac{3}{4}$ "	$\frac{3}{8}$ "	0.7

These aluminum trays are perfect for displaying anything from sandwiches to desserts, both in refrigerated cases or on buffet tables. Powder coat finish is safe for direct contact with food. Not dishwasher-safe.





Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41471-12	6½"	14¼"	4¾"	5¼	1.7
41471-15	6½"	14¼"	6"	6¾	2.0
41471-17	6½"	14¼"	6⅝"	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.



Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41486-08	9⅞"	14¼"	3⅝"	5¼	1.6
41486-12	9⅞"	14¼"	4¾"	8½	2.0
41486-15	9⅞"	14¼"	5⅞"	10½	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.



Ice Cream Container, Stainless Steel

art.	Width	Length	Ht.	Qts	Lbs
41487-12	6⅜"	10¼"	4¾"	3⅝	1.1
41487-15	6⅜"	10¼"	5⅞"	4¾	1.3
41487-17	6⅜"	10¼"	6¾"	4¾	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.



Lid for Ice Cream Container, Plexiglas

art.	Width	Length	Lb
41471-00	6⅜"	14⅜"	0.45

This lid is designed to cover stainless steel ice cream containers 41471-12, 41471-15 and 41471-17. Made of plexiglas. Hand-wash.



Ice Cream Dipper, Non-Stick

art.	Dia	Capacity	Lbs
41469-20	2⅛"	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.



Ice Cream Dipper, Aluminum

art.	Dia	Capacity	Lbs
41468-20	2⅛"	1/20 per liter	0.3
41468-24	2"	1/24 per liter	0.3



Ice Cream Cone Holder, Stainless Steel

art.	Width	Length	Ht.	Dia	Lbs
41472-01	3¾"	7⅞"	3⅝"	1"	1

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.



Ice Cream Cone Holder, Stainless Steel

art.	Dia	Ht.	Lbs
41472-04	6½"	5½"	0.7



Oval Ice Cream Scoop, Stainless Steel

art.	Length	Capacity	Lbs
41474-00	3¾"	1/30 per liter	0.1



Ice Cream Scoop, Stainless Steel

art.	Dia	Capacity	Lbs
41473-31	1⅝"	1/100 per liter	0.2
41473-39	1½"	1/65 per liter	0.3
41473-44	1⅜"	1/50 per liter	0.4
41473-50	2"	1/24 per liter	0.3
41473-56	2⅝"	1/20 per liter	0.6
41473-62	2¾"	1/14 per liter	0.4
41473-66	2½"	1/12 per liter	0.5



Gelato Spade, Stainless Steel

art.	Length	Lbs
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.

A gentle squeeze of the hand triggers the spring-loaded cogwheel which in turn activates the wire scraper inside the scoop. When released, the scraper extracts the ball of ice cream, gelato or cookie dough. It is made of stainless steel.



Ice Sphere Mold, Polypropylene

art.	Width	Length	Ht.	Lbs
41515-03	3¼"	9¾"	2½"	0.3

Mold makes three 2¼" 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. Freeze for 12 hours. Approximate liquid capacity is 3.4 ounces per sphere.





Set of Two Ice Cream molds, Tray and 50 Sticks

art.	Width	Length	Ht.	Lbs
41466-01	11¾"	15½"	1¼"	7.3

These heavy-duty silicone molds are easy to use and unmold, as silicone has a non-stick surface. Ice cream base is poured into the mold and then a stick is inserted into the slot at the base of the cavity. An acrylic tray makes it easy to move the bendable molds in and out of the freezer. The set includes two molds with six cavities in each, an acrylic holding tray and 50 sticks. Replacement sticks are item #41466-49.



Set of Two Ice Cream molds, Tray and 50 Sticks

art.	Width	Length	Ht.	Lbs
41466-02	11¾"	15½"	1¼"	7.3

These heavy-duty silicone molds are easy to use and unmold, as silicone has a non-stick surface. Ice cream base is poured into the mold and then a stick is inserted into the slot at the base of the cavity. An acrylic tray makes it easy to move the bendable molds in and out of the freezer. The set includes two molds with six cavities in each, an acrylic holding tray and 50 sticks. Replacement sticks are item #41466-49.



Ice Pop Mold, Oblong, 24 Imprints

art.	Width	Length	Ht.	Oz	Lbs
41466-22	1¼"	2¼"	4"	3	1.5

This set of ice pop molds is perfect for making frozen treats from juice or custard bases. They are made of flexible plastic to easily unmold the finished pops without breaking them. Each set includes four separate trays that mold six pops, making it easy to prepare up to 24 pieces at one time. Wood sticks not included. Use with Paderno World Cuisine item #41466-49. Dishwasher-safe at low temperatures only. Overall trays measure L 6⅞" x W 4⅞".



Ice Pop Mold, Round, 24 Imprints

art.	Dia	Ht.	Oz	Lbs
41466-23	1⅜"	4"	3	1.5

This set of ice pop molds is perfect for making frozen treats from juice or custard bases. They are made of flexible plastic to easily unmold the finished pops without breaking them. Each set includes four separate trays that mold six pops, making it easy to prepare up to 24 pieces at one time. Wood sticks not included. Use with Paderno World Cuisine item #41466-49. Dishwasher-safe at low temperatures only. Overall trays measure L 6⅞" x W 4".



Ice Pop Mold, Traditional, 24 Imprints

art.	Width	Length	Ht.	Oz	Lbs
41466-24	⅞"	1⅞"	5"	3	1.7

This set of ice pop molds is perfect for making frozen treats from juice or custard bases. They are made of flexible plastic to easily unmold the finished pops without breaking them. Each set includes four separate trays that mold six pops, making it easy to prepare up to 24 pieces at one time. Wood sticks not included. Use with Paderno World Cuisine item #41466-49. Dishwasher-safe at low temperatures only. Overall trays measure L 6⅞" x W 4⅞".



Plexi Ice Pop Display

art.	Width	Length	Ht.	Lbs
41466-43	6½"	14⅞"	2"	1.2
41466-44	9½"	14⅞"	2"	1.7

Made of Plexiglas, this ice pop holder is perfect for busy ice cream shops. Display 41466-43 holds from 16 to 24 pieces at once, and display 41466-44 holds from 24 to 40 pieces at once. Handwash.



Wood Ice Pop Sticks

art.	Width	Length	Lbs	Pack
41466-49	⅜"	4½"	0.2	50
41466-50	⅜"	4½"	1.4	500

Replacement sticks for ice cream and ice pop molds. Pack includes 50 sticks.





BAR SUPPLIES



Stainless Steel Decanter Cleaning Beads

art.	Dia	Ht.	Lbs
A4982318	3¼"	2"	0.2

Use these stainless steel decanter cleaning beads to effortlessly clean wine decanters and other glass bottles. Simply empty the beads into the decanter and swirl with hot water. The beads gently roll over the glass and whisk away stains and deposits. The top of the container serves as a strainer to rinse the beads after each use. Do not use detergents when cleaning decanters, as they will leave behind a soapy residue. Rinse and reuse beads over and over again.



Decanter Dryer

art.	Dia	Ht.	Lbs
A4982319	6½"	12½"	1.0

This chromed steel holder is an essential tool for drying or storing glass decanters. The top has a rubber, non-slipping ball that will maintain the fragile pieces in place.



Wing Corkscrew

art.	Width	Length	Lbs
41699-10	3"	7½"	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.



Waiter's Corkscrew

art.	Length	Lbs
41699-06	2½"	0.2

Experienced waiters pull this foldable device out of their pocket and uncork a wine bottle in no time. The blade slits the foil, then the drill penetrates the cork in a few revolutions. The end lever rests on the edge of the bottleneck and in a swift pull, the cork is extracted!



Magic Spoon Whisk, Stainless Steel

art.	Width	Length	Lbs
41595-20	1½"	7¾"	0.06

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.



Cocktail Strainer, Stainless Steel

art.	Width	Length	Lbs
41603-00	4"	7½"	0.23

A staple in any bar setting, this cocktail strainer is used to remove ice from drinks as they are poured into a glass. Made of stainless steel. Dishwasher-safe.



Cocktail Measuring Cup, Stainless Steel

art.	Dia	Ht	Lbs
41604-00	1 3/4" - 1 1/2"	2 3/4"	0.11

This small measuring cup can be found in any bar. It is used to measure ingredients for cocktails. The large side is marked and measures in from 0.50 Ozs. to 1.5 Ozs. in increments of 0.50 Ozs. at a time. The small side is unmarked and measures out 0.75 Ozs. when filled to the top. Made of stainless steel. Dishwasher-safe.



Glass Dash Bottle, Square, without Pourer

art.	Width	Length	Ht.	oz	Lbs
41681-01	2 1/4"	2 1/4"	4"	3.3	0.65

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 3/8"	6"	10.1	0.66

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"	6.8	0.77

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 included.



Cork Drip Dispenser

art.
41681-99

Length **Lb**
2 1/4" 0.01

Dispenser for glass dash bottle 41681-01, 41681-03 and 41681-04, or replacement for glass dash bottle 41681-02.



Glass Dash Bottle without Pourer

art.	Width	Length	Ht.	oz	Lbs
41681-04	2 3/8"	2 3/8"	4"	3.3	0.6

Bottle Pourer with Hinge, Set of 2

art.	Dia	Length	Lbs
44111-02	1"	4"	0.1



Cocktail Strainer, Stainless Steel

art.	Length	Lbs
48278-15	9½"	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.



Bottle Opener

art.	Length	Lbs
48280-02	7⅞"	0.4

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



Wine Drop Catcher, Chromed

art.	Dia	Lbs
41511-00	2"	0.2

This extremely convenient ring sits on the neck of a wine bottle, discreetly catching the last drop after serving.



Champagne Stopper, Stainless Steel

art.	Lbs
41608-04	0.2

Designed to temporarily store opened champagne bottles, this chrome-plated stopper is simple to use. Just pull up the wings, place rubber gasket over the opened bottle, and pull the wings down again. Fits most standard champagne bottles.



Champagne Saber, Stainless Steel

art.	Width	Length	Lbs
41496-40	1½"	15¾"	1.6



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".



Vacuum Pump, Stainless Steel

art.	Width	Length	Lbs
41499-00	3"	5¾"	0.4
41499-AA	Set of two spare rubber stoppers		

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.



Wine Taster, Stainless Steel

art.	Dia	Lbs
41499-08	3⅝"	0.2

This traditional sommelier cup is made of stainless steel.



Bottle Rack, Aluminum

art.	Bottles	Length	Lbs
44056-04	4	16½"	2
44056-06	6	26¾"	4

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.	Bottles	Dia	Ht.	Lbs
44057-04	4	10"	27½"	4
44057-06	6	10"	27½"	4



Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44055-20	20	¾	0.4
44055-25	25	⅞	0.4
44055-30	30	1	0.4
44055-35	35	1⅛	0.4
44055-40	40	1⅜	0.4
44055-50	50	1⅝	0.4



Wine Stopper, Stainless Steel

art.	Lbs
41608-03	0.2

BAR SUPPLIES



Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-40	40	1 3/8	0.2
44058-50	50	1 3/8	0.2



Automatic Bottle Pourer/Dispenser

art.	cc	Oz	Lbs
44058-20	20	3/8	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.



Bottle Pourer with Rubber Cork, Stainless Steel

art.	Dia	Length	Lb	Color
44119-01	1 1/4"	4 3/8"	0.1	●
44119-02	1 1/4"	4 3/8"	0.1	●
44119-03	1 1/4"	4 3/8"	0.1	●
44119-04	1 1/4"	4 3/8"	0.1	●
44119-06	1 1/4"	4 3/8"	0.1	●



Plastic Bottle Pourers, Free-Flow, Set of 12

art.	Color	Lbs
44110-00	Assorted	0.2
44110-02	Yellow	0.2
44110-04	Blue	0.2
44110-05	Clear	0.2
44110-06	Black	0.2

This basic pourer dispenses free flow of liquids.



Ice Sphere Mold, Polypropylene

art.	Width	Length	Ht.	Lbs
41515-03	3 1/4"	9 3/8"	2 1/2"	0.3

Mold makes three 2 1/4" ice spheres at once. Spheres melt at a slower speed than traditional cubes, making them ideal for cocktails as they won't dilute the alcohol as quickly. Mold can also be used to create colored ice and flavored creations like iced coffee spheres. To use, simply fill the bottom wells with water, snap the upper lid on top, and continue to fill through the holes on the top of each sphere. Freeze for 12 hours. Approximate liquid capacity is 3.4 ounces per sphere.



Oak Barrel with Spigot and Stand

art.	Width	Length	Ht.	Lt.	Qts	Lbs
A4982268	6"	6"	6"	1	1.05	2.2
A4982269	7 1/4"	7"	7"	2	2.11	3.1
A4982270	8"	8"	8"	3	3.17	4.0
A4982271	9"	9"	9"	5	5.28	5.7
A4982272	10 1/2"	11 1/4"	11 1/4"	10	10.50	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.



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Ceramic Tequila Barrel with Stand

art.	Dia	Length	Gal	Lbs
A5401244	5½"	6¾"	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.



Cocktail Shaker, Stainless Steel

art.	Oz	Ht.	Lbs
41480-03	6¾	6¼"	0.4
41480-05	16¾	8½"	0.6
41480-07	23¾	9½"	1.1

A variety of cocktails can easily and quickly be mixed and served with this stainless steel shaker. Simply add ingredients to the cup, cover and shake. Liquid is cleanly poured through the perforated strainer top, which also serves to retain any large pieces of ice and ingredients. The cup, strainer and cap are all made of stainless steel and are dishwasher-safe.



Shaker Parisian, Stainless Steel

art.	Dia	Ht.	Oz	Lbs
41461-07	3¾"	9½"	23.7	1.0

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. Both components are dishwasher-safe. Does not include a strainer.



Boston Shaker, Copper

art.	Dia	Ht	Oz	Lbs
41462-07	3¾"	6¾"	23.7	1.4

An old favorite among professional bartenders, the Boston shaker now has an updated look which features a stainless steel tumbler with a shiny copper exterior. The set includes a dishwasher-safe, 13.5oz mixing glass, which offers ingredient visibility as beverages are prepared. The stainless steel/copper tumbler capacity is 23.7ozs. Handwash copper piece.



Bar Shaker, Copper

art.	Dia	Ht.	Oz	Lbs
41482-05	3¾"	7¾"	16.9	0.6
41482-07	3¾"	9"	23.7	0.7

A variety of cocktails can easily and quickly be mixed and served with this shaker. Simply add ingredients to the cup, cover and shake. Liquid is cleanly poured through the perforated strainer top, which also serves to retain any large pieces of ice and ingredients. The cup, strainer and cap are all made of stainless steel and coated with copper. Not dishwasher-safe.



Copper Bar Jigger

art.	Dia	Ht.	ML.	Lbs
41604-02	1 5/8"	4 3/8"	25-50	0.13

This stylish copper-plated bar jigger will add a touch of color and class to any bar. Made of stainless steel, the double-sided design measures 25ml on one side and 50ml on the other. Inner markings will ensure that the correct measurements are poured for perfect drinks every time. Not dishwasher-safe.



Bar Spoon, Stainless Steel and Copper

art.	Width	Length	Lbs
41605-01	1 1/4"	10 3/8"	0.17

This elegant, dual-sided cocktail spoon is a must-have for professional and home bars. The spoon-end can be used to stir beverages and scoop garnishes from large jars, while the flat-end can be used to gently muddle herbs and fruits. The twists in the center aid to gently stir beverages without damaging fragile ingredients. Made of copper-plated stainless steel. Not dishwasher-safe.



Cocktail Shaker, SAN Plastic

art.	Oz	Lbs	Color
41481-02	16	0.7	Blue
41481-03	16	0.7	Red



Cocktail Shaker, Acrylic

art.	Oz	Lbs
41483-04	14 1/4	0.6
41483-06	22 3/8	0.8



Cocktail Muddler, Wood

art.	Dia	Length	Lb
A4982334	1 1/8"	8 3/4"	0.2

This Brazilian muddler is used to crush or bruise a variety of herbs, such as mint or basil, for use in popular beverages like mojitos, juleps, and sangria. Place the herb in the bottom of a glass, add a small amount of syrup or liquor, and use the tapered end with short wooden teeth to crush the herbs and release their flavor.



Cocktail Spoon/Fork, Stainless Steel

art.	Width	Length	Lbs
A4982335	1"	12 1/2"	0.1

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.



Wine Bucket, Aluminum

art.	Dia	Ht.	Lbs
41501-20	7 ⁷ / ₈ "	8 ¹ / ₄ "	0.9



Wine Bucket, Stainless Steel

art.	Dia	Ht.	Bottle	Lbs
56120-18	7 ¹ / ₄ "	6 ¹ / ₄ "	1/2	0.7
56120-22	7 ⁷ / ₈ "	8 ¹ / ₄ "	1	3.7

This heavy-duty, stainless steel wine bucket is designed to keep wine and champagne chilled at the table. Simply fill with water and ice cubes. Designed to hold one bottle at a time. Dishwasher-safe.



Bottle Cooler, Stainless Steel and Copper

art.	Dia	Ht.	Lbs
41508C12	4 ³ / ₄ "	7 ⁷ / ₈ "	1.7

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.



Mixing Glass with Lip

art.	Dia	Ht.	Oz	Lbs
41514-10	4 ¹ / ₂ "	7 ¹ / ₂ "	32	1.7

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.



Julep Strainer, Stainless Steel

art.	Width	Length	Lbs
41603-07	3"	7 ¹ / ₈ "	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.



Brandy Warmer, Palladium

art.	Ht.	Lbs
41678-14	5 ³ / ₄ "	0.5

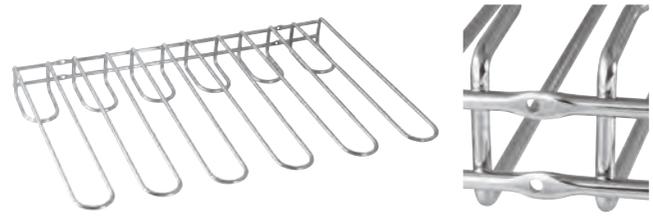
Brandy and cognac reveal their true aromas when brought back to an appropriate room temperature. This aerial digestif warmer is designed to set the rounded glass at the right angle and then give the necessary short warming.

BAR SUPPLIES



Glass Rack, Ceiling Mounted

art.	Width	Length	Ht.	Lbs
A4406001	12½"	17¾"	2½"	2



Glass Rack, Wall Mounted

art.	Width	Length	Ht.	Lbs
A4406002	12½"	17¾"	2½"	2



Glass Rimmer

art.	Dia	Lbs
44101-03	6⅞"	1.6



Bar Mat, Skid Resistant

art.	Width	Length	Lbs
44100-02	11⅞"	17¾"	2



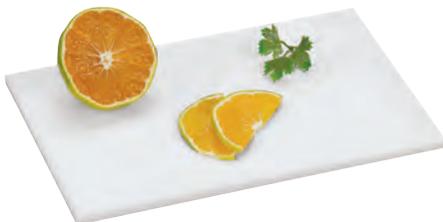
Bar Runner, Skid Resistant

art.	Width	Length	Lbs
44100-01	3⅞"	26¾"	1



Bar Mat, Skid Resistant

art.	Width	Length	Lbs
44100-04	5⅞"	5⅞"	0.5



Bar Board with Non-Slip Feet, Polyethylene

art.	Width	Length	Ht.	Lbs
42521-16	6⅜"	9⅝"	¾"	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.



Condiment Dispenser, ABS Plastic

art.	Width	Length	Ht.	Oz	Lbs	Div.
44103-03	5⅞"	19¼"	3½"	40	2.25	3
44103-04	5⅞"	19¼"	3½"	28	2.30	4
44103-06	5⅞"	19¼"	3½"	18	2.40	6



Wine Bucket Holder, Stainless Steel

art.	Dia	Ht.	Lbs
41558-00	8"	7 ⁷ / ₈ "	1.5

This clever holder clamps onto either side of a table or flat surface and has a large loop in which to place the wine bucket. The height from the lip of the loop to the bottom edge of the bucket is 7¹/₂".



Stainless Steel Purse Holder

art.	Width	Length	Lbs
41559-04	1 ⁷ / ₈ "	4 ¹ / ₂ "	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 2¹/₄".



Juice Pitcher with Cap, Acrylic

art.	Dia	Ht.	Qts	Lbs
44992-02	6 ¹ / ₂ "	10 ¹ / ₄ "	2 ¹ / ₆	1.7



Juice Pitcher with Ice Insert, Acrylic

art.	Dia	Ht.	Qts	Lbs
44992-03	7"	11 ¹ / ₂ "	3	2.1



Squeeze Bottle, Polyethylene

art.	Color	Oz	Lbs
41526-05	Clear	7	0.1
41526-B1	Clear	8	0.2
41526-B2	Clear	12	0.3
41526-B3	Clear	24	0.3



Squeeze Bottle, Polyethylene

art.	Color	Oz	Lbs
41526-R1	Red	8	0.2
41526-G1	Yellow	8	0.2
41526-R2	Red	12	0.3
41526-G2	Yellow	12	0.3
41526-R3	Red	24	0.3

L'Atelier du Vin



L'Atelier du Vin has been the premier specialist in the area of wine making supplies and equipment since its inception in 1926 in France. All areas of wine making are covered from bottling to serving. Due to many years of extensive research and engineering, L'Atelier du Vin has established itself as the preeminent source for

everything wine-related from the cellar to the glass. L'Atelier du Vin believes that by understanding the art and science of wine, the wine drinking experience becomes more meaningful and thus more pleasurable.



Wine Cellar Organizer

art.	Width	Length	Lbs
95234-6	6 1/8"	13"	0.8

Maintain bottles at the best of conditions with the Cellar Organizer set. Set includes a digital hygro-thermo station (battery included), 20 cellar discs and 5 cellar cards (5 hooks and 1 chalk included).



Temperature and Humidity Gauge

art.	Width	Length	Lbs
95297-1	3 1/2"	3 1/2"	0.8

The Cellar Station measures wine cellar temperature and humidity levels, while providing information on the moon phases. Temperature is given in Celsius degrees. 3 batteries included. Digital Station. The three backlight LCD screens are activated by motion. Retified, solid natural beech wood: a heat-treated, sustainably-sourced, chemical-free natural wood that is resistant to humidity, without coating or varnish. Ideal temperature and humidity levels indicated.



Wine Thermometer, Stainless steel

art.	Dia	Length	Lbs
95248-3	1 1/2"	7 3/8"	0.3

All wines have an ideal tasting temperature. To be sure that you taste your wine at its optimum point, check that it is served at the right temperature. Insert the Wine Thermometer inside the bottle, ensuring that the end of the stem is in the liquid; then read the temperature that is indicated by the pointer. Temperature measured in Celsius degrees. Made of stainless steel.



Cellar Handbook

art.	Width	Length	Ht.	Lbs
95159-2	3"	9"	7/8"	0.6

The Cellar Handbook is the perfect way to help organize and enrich a wine collection. It also teaches how to find the right words and expressions for wine tastings, and serves as a guide through the vineyards of the world. The Cellar Handbook includes an illustrated guide, maps, a glossary of wine words and notebook with 60 file cards.



Bilame Cork Puller

art.	Width	Length	Ht.	Lbs
95223-0	3 1/4"	3 3/8"	1/4"	0.2

The Bilame double-blade cork puller, a historical professional part of L'Atelier du Vin's range since 1949 (patent date), extracts and leaves the cork intact, even those which are old and fragile. The cork is not pierced, and thus does not crumble. The Bilame can also easily be used to cork the unfinished bottle. How to use it? First insert the tip of the longer blade, then the tip of the shorter blade. Rock the two blades vertically down one after the other, with short alternate movements. When the blades are completely driven in, remove the cork by turning and pulling in the same time. Your cork is totally intact!



Bilame Anniversaire Cork Puller

art.	Width	Length	Ht.	Lbs
95235-3	3 1/4"	3 3/8"	1/4"	0.2

The Bilame double-blade cork puller, a historical professional part of L'Atelier du Vin's range since 1949 (patent date), celebrated its 60th birthday in 2009 and dressed in chrome for this occasion. The Bilame extracts and leaves the cork intact, even those which are old and fragile. The cork is not pierced, and thus does not crumble. The Bilame can also easily be used to cork the unfinished bottle. Made of chromed zinc alloy. How to use it? First insert the tip of the longer blade, then the tip of the shorter blade. Rock the two blades vertically down one after the other, with short alternate movements. When the blades are completely driven in, remove the cork by turning and pulling in the same time. Your cork is totally intact!



Chic Monsieur® Set

art.	Width	Length	Ht.	Lbs
95249-0	12"	12"	3"	3.0

The Chic Monsieur® set is made up of the Chic Monsieur corkscrew, the ON/Off GardVin (wine keeper) and two ON/OFF sealers to open your bottles and protect your wine from oxidation. The Chic Monsieur® corkscrew and the ON/OFF GardVin are also available separately as item #95044-1 or #95243-8.



Leaf Pourer, Stainless Steel

art.	Width	Length	Ht.	Lbs
95253-7	1"	2"	1/2"	1.0

The Leaf Pourer is the first open pourer designed to oxygenate wine as it is poured out of the bottle. Its open form facilitates cleaning: simply rinse gently under lukewarm water between each use. How to use it? Placed in the bottle's neck, the Leaf Pourer has a double function: Wine aromas are gently stimulated and revealed by the aroma lines and the widening out of the Leaf. Flow is easily controlled, eliminating possible drips and wine stains. Made of stainless steel.



Wine Ring, Set of 2

art.	Width	Length	Ht.	Lbs
95191-2	2 3/8"	4 3/4"	1 5/8"	1.0

The Wine Ring can be clipped onto the neck of any wine bottle and will collect drops of wine. Set of 2. Made of polished stainless steel and felt. Hand-wash only. Patented design.



Champagne Cork Extractor

art.	Width	Length	Lbs
95298-8	1 1/2"	4 5/8"	0.2

The Cork Opener is the simplest and safest way to easily open all types of champagne and sparkling wine bottles. Easy: bottles can be opened by pressing on the top of the Opener with either an index finger or a thumb. Safe: the cork, held inside the Opener, cannot pop off uncontrollably. Keep out of the reach of children. Made of chromed metal. Patented design. How to use it? Remove the wire-cap. Place the bottle on a table and hold its neck. Firmly press the Opener on onto the cork. Rotate the Cork Opener a quarter turn while holding the bottle. The pressure of the champagne will help remove the cork easily, while held in the Opener.



Soft Aerating Pourers, Pack of 5

art.	Width	Length	Lbs
95267-4	2 3/4"	4"	0.02

A patented innovation, the Soft Aerating Pourer adapts to the neck of any bottle. Specific material thinness enables a clear cut of the flow, ensuring no stains on tablecloths. Gentle ventilation of wine and releasing of aromas through functional perforations. Wine's colour is enhanced by pourer's transparency. Easy care and storage. Washable and reusable. Made with food-safe plastic and ink.



Wine Drop Catcher, Stainless Steel

art.	Dia	Ht.	Lbs
81086-8	1"	5/8"	0.05

The wine drop catcher sits on the neck of wine bottles and catches the last drop of wine after each pour. Made of polished stainless steel and felt.



Bung Decanter

art.	Ht.	Oz	Lbs
81158-2	10¾"	25	4.0

The simple and harmonious lines of the Bung Decanter are the best preparation for the best wines. Its glass "cork" is designed like a grand cru cork bung. The decanter and bung are made of mouth-blown glass. Capacity 25 oz.



Decanting Mirror, Stainless steel

art.	Width	Length	Lbs
95186-8	9"	10¾"	1.0

By slowly sliding along the Decanting Mirror and decanter walls, wine opens intensely and releases all its aromas. Simply place the Decanting Mirror inside the decanter neck, and pour slowly from the top, in the middle of the curve. The Decanting Mirror's best companion is the Cantatrice® decanter. Made of stainless steel. Hand-wash only.



Collapsible Decanter Dryer

art.	Dia	Ht.	Lbs
95176-9	6¾"	11¼"	1.0

The first of its kind, the collapsible decanter dryer rack can be assembled (ON position) and disassembled (OFF position) in no time, and then stored flat or against the wall. A real gain of space! Patented design.



Universal Stopper, Assorted Colors

art.	Width	Length	Lbs
95320-6	1"	2½"	0.1

The universal stoppers seal wine bottles airtight and fit most standard bottle sizes (wine, water and non-carbonated soda). They are dishwasher-safe and made of silicone and stainless steel. Do not use for sparkling wines. Sold individually.



Wine Preserver with 2 Sealers

art.	Width	Length	Lbs
95044-1	5¼"	8¼"	0.4

The ON/OFF Gard'vin wine keeper prevents the oxidation of open wine. The color indicator shows at a glance whether or not an opened bottle is protected from air. Not designed for sparkling wines. One ON/OFF Gard'vin and two ON/OFF sealers. Worldwide patent pending product. Patented design.



45/65 Glass

art.	Ht.	Oz	Lbs	
81252-7	6¾"	7	0.8	Box of 2
95133-2	6¾"	7	2.3	Box of 6

A preferred style of glass in most French wine bars, Glass 45/65 was designed to optimize tasting for most red or white wines. In tasting, the ratio between the height, the diameter of the glass (1¾") and the filling to ¼ is critical. This allows for an optimal wine aroma expression. Capacity 7oz. Set of 6.



Good Size

art.	Type	Ht.	Oz	Lbs	
95123-3	Good Size 1	7 7/8"	11	1.00	Box of 2
95128-8	Good Size 1	7 7/8"	11	2.15	Box of 6
95124-0	Good Size 2	8 3/8"	15	1.10	Box of 2
95129-5	Good Size 2	8 3/8"	15	2.45	Box of 6
95125-7	Good Size 3	9 1/2"	21	1.30	Box of 2
95130-1	Good Size 3	9 1/2"	21	2.90	Box of 6

The Good Size® series enables you to taste every kind of wine under the best conditions. The combination of the size of Good Size® (1, 2 or 3) and the level of filling brings out and holds aromas at their best. Good Size® is blown from crystalline glass with Nesium® (1, 2, 3).



Wine Bucket and Vase

art.	Width	Length	Lbs
95189-9	14"	17"	3.0

Roses and champagne bubbles: a perfect duo for romantic moments as well as for party tables. This elegant bucket is designed for standard bottles of wine and champagne. Made of translucent ABS. Patented design.



Bubbles Bucket

art.	Dia	Ht.	Lbs
95082-3	8"	9 1/2"	3.0

Keep wine and champagne chilled in this unique, handmade piece that features a sparkling combination of milky glass and a fresh champagne bubble motif.



Chic Glass Palette

art.	Width	Length	Ht.	Lbs
95203-2	5 1/4"	6 1/2"	1 1/8"	0.2

The Chic Glass Palette® glass marker set is a simple and elegant way to identify wine and Champagne glasses at any gathering. Made of polypropylene, each disc is reusable. Silver marker included. Hand-wash only.



Chic Glass - Cepages

art.	Width	Length	Ht.	Lbs
95060-1	5 1/8"	6 3/8"	1 1/8"	0.2

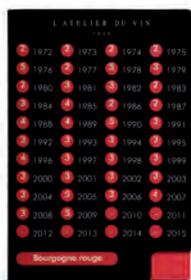
These plastic markers are an excellent way to keep track of wine glasses during busy events. Made of sturdy plastic, each marker is a different color and has the printed name of different wines, making glasses easy to distinguish. Reusable, set of 9.



Blind Taste Test Sleeves, Set of 3

art.	Width	Length	Lbs
95385-5	4"	12"	0.2

The three Blind Taste Test Bottle Sleeves will fit on most full bottles, including Bordeaux, Burgundy and Champagne. The opacity and elasticity of the quality is guaranteed by their triple-thread manufacturing: two top-quality, combed cottons and one Elasthane Lycra. Composition: 85% cotton - 14% Polyamide - 1% Elasthane. Wash at 40°C/104°F maximum, inside out to prevent deterioration of the mesh. Do not put in the dryer.



Vintage Pocket Guide

art.	Width	Length	Ht.	Lbs
56709-8	2 3/8"	3 5/8"	1/8"	0.04

A must-have for every wine aficionado, this handy pocket guide provides ratings for various French vintages, beginning in 1972 going to 2009. Selections include Bordeaux Blanc Sec, Loire Blanc, Bourgogne Blanc, Alsace Blanc, Bordeaux Blanc Moelleux, Bordeaux Rouge, Bourgogne Rouge and Vallee Du Rhone. French/English.



Wine and Cheese Set

art.	Width	Length	Ht.	Lbs
95184-4	6 7/8"	10 1/2"	1 1/4"	0.8

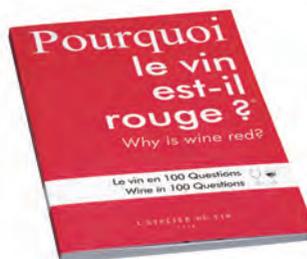
Perfect for any wine and cheese lover, this set includes a wood-handled cheese knife that can be used with soft or firm cheeses, and a corkscrew that features a non-stick worm. Handwashing is recommended for both items.



Wines and Meals for 4 Seasons

art.	Width	Length	Ht.	Lbs
56728-9	4 3/4"	7 1/4"	3/4"	0.9

The season, temperature and mood often play an important role in our cravings in terms of drinking and eating. Which white wine should one choose to go with a grilled tuna steak in the summer? Which sweet wine to enhance fresh strawberries? Which red wine to magnify a pot au feu without making it heavy? Or which white wine for a strong-flavored cheese? Wines and Meals for 4 Seasons answers these questions in 53 essential matching tips, organized from first courses to desserts, using the four cardinal points of the seasonal calendar. Full text in English included.



Why Is Wine Red?

art.	Width	Length	Ht.	Lbs
56723-4	6"	8 7/8"	3/8"	0.04

Why is wine red? Why does sparkling wine contain bubbles? Why are some wines very expensive? Why can it be hard to choose a wine? Why does wine rarely smell of grapes? Why do some wines feel "rough" on the palate? We have all asked one or more of these questions at some time, as wine is a fantastic crossroads for the senses, for history, for geography, for science and for gastronomic culture. Why Is Wine Red? is to be used as a sort of small encyclopedia on wine, in which one can select a subject according to one's needs or inclinations. Full text in English included.

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