



# Smart Solutions for K-12 Kitchens

Browne Foodservice delivers the tools you need to serve efficiently, safely, and consistently. Whether you're prepping, portioning, plating - we offer a full line of durable, foodservice-grade essentials built for the demands of K-12 kitchens.





# ALUMINUM

## STANDARD WEIGHT

Made for high volume kitchens

- Durable aluminum construction for even heat distribution
- Uniform metal thickness to reduce scorching and burning
- All handles securely fastened with rivets for extra durability
- Lustrous satin finish
- Pots include extra-wide handles that can be used with gloves & mitts for a safer and sturdier grip



GAS



ELECTRIC



CERAMIC



HALOGEN



### Fry Pans

Natural Finish

ITEM #	DIM (W x H)
5813807	7 x 1.3" / 18 x 3.2 cm
5813808	8 x 1.5" / 20 x 3.8 cm
5813810	10 x 2" / 25.4 x 5 cm
5813812	12 x 2.3" / 30.5 x 5.7 cm
5813814	14 x 2.5" / 35.6 x 6.3 cm



### Fry Pans

Non-stick Finish



ITEM #	DIM (W x H)
5813827	7 x 1.3" / 18 x 3.2 cm
5813828	8 x 1.5" / 20 x 3.8 cm
5813830	10 x 2" / 25.4 x 5 cm
5813832	12 x 2.3" / 30.5 x 5.7 cm
5813834	14 x 2.5" / 35.6 x 6.3 cm



### Sauté Pans

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W x H)	SLEEVE	COVER†
5813703	3 QT / 2.83 L	9 x 2.5" / 25.4 x 6.6 cm	5811133	5815703
5813705	5 QT / 4.73 L	11.5 x 2.9" / 29.2 x 7.4 cm	5811134	5815705
5813707	7 QT / 6.62 L	13.5 x 3" / 34.3 x 7.6 cm	5811134	5815707
5813711	11 QT / 10.4 L	15.3 x 3" / 39 x 9.1 cm	5811134	5815711



**Tapered Sauce Pans**  
4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	SLEEVE	COVER†
5813901	1.5 QT / 1.4 L	5.8 x 3.8" 14.9 x 9.8 cm	5811133	5815901
5813902	2.5 QT / 2.36 L	7.6 x 4.2" 19.4 x 10.7 cm	5811133	5815902
5813903	3.75 QT / 3.54 L	8.5 x 4.5" 21.6 x 11.8 cm	5811134	5815903
5813904	4.5 QT / 4.2 L	9 x 5" 23 x 12.7 cm	5811134	5815904
5813905	5.5 QT / 5.2 L	9.75 x 5" 24.8 x 12.7 cm	5811134	5815905
5813907	7 QT / 6.62 L	10.5 x 5.7" 26.5 x 14.5 cm	5811134	5815907

With helper handle

5813908	8.5 QT / 8 L	11.5 x 5.6" 29.2 x 13.6 cm	5811134	5815908
5813911	10.25 QT / 10 L	12.3 x 5.5" 31.5 x 14 cm	5811134	5815911

**Sauce Pots**

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813314	14 QT / 13.25 L	12 x 7.5" 30 x 19.5 cm	5815314
5813320	20 QT / 18.9 L	12.5 x 9" 32 x 23 cm	5815320
5813326	26 QT / 24.6 L	13.5 x 10" 35 x 25 cm	5815326
5813334	34 QT / 32 L	15.6 x 10" 39.6 x 25.4 cm	5815334



**Braziers**

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813415	15 QT / 14.19 L	13.5 x 5.8" 34.5 x 15 cm	5815415
5813418	18 QT / 17 L	15.4 x 5" 39.2 x 15 cm	5815418
5813424	24 QT / 22 L	17 x 6.3" 43.2 x 16 cm	5815424



† Covers sold separately unless noted.



### Stock Pots

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813108	8 QT / 7.57 L	9 x 7.5" / 23 x 19 cm	5815008
5813112	12 QT / 11.35 L	9.8 x 9.3" / 25 x 24 cm	5815012
5813116	16 QT / 15.14 L	11 x 9.8" / 28 x 25.5 cm	5815016
5813120	20 QT / 18.9 L	11.8 x 10.8" / 30 x 28 cm	5815020
5813124	24 QT / 22 L	12.5 x 11.25" / 32 x 29 cm	5815024
5813132	32 QT / 30.2 L	13.8 x 12.5" / 35 x 32 cm	5815032
5813140	40 QT / 37.85 L	14.5 x 14.25" / 37 x 36.5 cm	5815040

5.0 mm / 4 gauge | 5.0 mm / 4 calibre

ITEM #	CAP	DIM (WXH)	COVER†
5813160	60 QT / 56.78 L	17.3 x 16" / 44 x 40.5 cm	5815060
5813180	80 QT / 75.7 L	18.8 x 16.7" / 48 x 43 cm	5815080
5813200	100 QT / 94.63 L	20.25 x 17.75" / 51.44 x 45.09 cm	5815100



### Double Boiler Sets

Cover and insert included.

ITEM #	CAP	DIM (W x H)	INSERT CAP
5813208	8 QT / 7.57 L	9.3 x 8" / 23.5 x 20 cm	5 L / 5 QT
5813212	12 QT / 11.35 L	10.3 x 9.3" / 26 x 23.5 cm	7.5 L / 8 QT
5813216	16 QT / 15.14 L	11.3 x 9.3" / 28.5 x 23.5 cm	10 L / 10.5 QT
5813220	20 QT / 18.9 L	12 x 9.8" / 30.5 x 24.8 cm	12 L / 12.5 QT



### Pasta Cooker with Four Inserts\*\*

ITEM #	CAP	DIM (W X H)
5813318	20 QT / 18.9 L	14.25 x 7" / 36.2 x 17.78 cm Without handles 16.75 x 7" / 42.55 x 17.78 cm With handles

### Stainless Steel Inset Inserto de acero inoxidable

ITEM #	CAP	HOLES DIA
5813319	3 QT / 2.83 L	0.45 cm



Workhorse, everyday stainless steel cookware for professional kitchens

- Covers included with sauce pots, sauce pans and braziers
- Self-basting dome covers reduce spillage, clean-up, moisture loss while retaining flavour and nutrition
- 4.0 mm/0.15" encapsulated base is as thick or thicker than competitors providing superior heat distribution
- Wide loop riveted handles on all items, including covers, for a durable and secure burn-free grip
- Select SKUs available with Teflon Select non-stick coating, providing long-lasting durability and excellent release properties
- Induction ready



GAS



ELECTRIC



CERAMIC



HALOGEN



INDUCTION



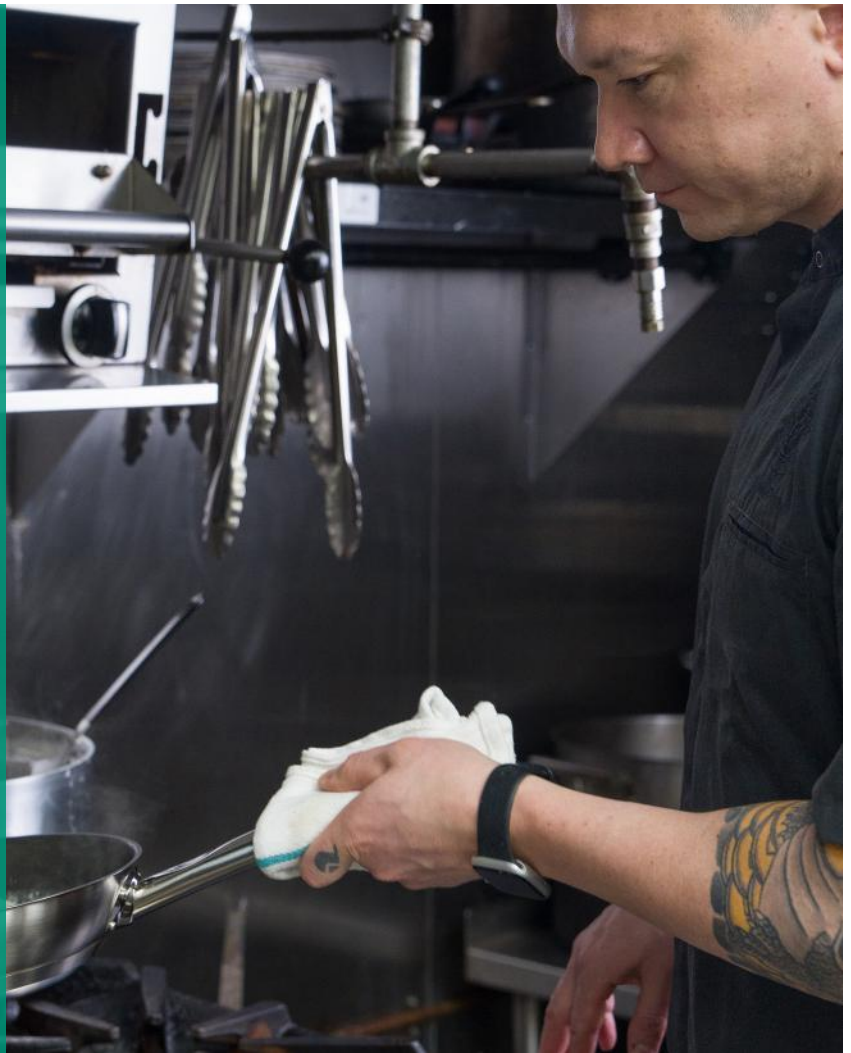
OVEN



NSF



CAFÉ & CAFE



Partial listing. For full collection, contact your Browne Regional Sales Manager.



### Fry Pans

ITEM #	DIM (W x H)
<b>Natural finish</b>	
5734048	8 x 1.6" / 20 x 4 cm
5734050	9.5 x 2" / 24 x 5 cm
5734051	11 x 2" / 28 x 5 cm
<b>With helper handle</b>	
5734052	12.5 x 2" / 32 x 5 cm
5734054	14 x 2.4" / 36 x 6 cm
<b>Non-stick finish</b>	
5734058	8 x 1.6" / 20 x 4 cm
5734060	9.5 x 2" / 24 x 5 cm
5734061	11 x 2" / 28 x 5 cm
5734062	12.5 x 2" / 32 x 5 cm
5734064	14 x 2.4" / 36 x 6 cm



### Sauce Pans

Cover included			
ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5734032	2 QT 1.89 L	6.3 x 3.9" 16 x 10 cm	5734116
5734033	3.5 QT 3.31 L	7.9 x 4.3" 20 x 11 cm	5734120
<b>With helper handle</b>			
5734034	4.5 QT 4.25 L	7.9 x 5.7" 20 x 14.5 cm	5734120
5734035	5.3 QT 5 L	9.4 x 4.5" 24 x 11.5 cm	5734124
5734037	7.6 QT 7.2 L	9.4 x 6.5" 24 x 16.5 cm	5734124
5734040	10 QT 9.5 L	11 x 6.3" 28 x 16 cm	5734128



### Sauté Pans

Cover included			
ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5734185	5 QT 4.75 L	11.8 x 3" 30 x 7.5 cm	5734130
5734187	7 QT 6.75 L	13.4 x 3.3" 34 x 8.5 cm	5734134



**Stock Pots**  
Cover included

ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5733905	5 QT / 5 L	9.4 x 4.6" / 24 x 11.7 cm	5734124
5733908	8 QT / 7.57 L	9.4 x 6.5" / 24 x 16.5 cm	5734124
5733912	12 QT / 11.25 L	11 x 7.3" / 28 x 18.5 cm	5734128
5733916	16 QT / 15 L	11 x 10" / 28 x 25.5 cm	5734128
5733920	20 QT / 19 L	11.8 x 10.4" / 30 x 26.5 cm	5734130
5733924	24 QT / 22.75 L	13.4 x 10.6" / 34 x 27 cm	5734134
5733932	32 QT / 30.25 L	14.2 x 12.2" / 36 x 31 cm	5734136
5733940	40 QT / 38 L	15.7 x 12.2" / 40 x 31 cm	5734140
5733960	60 QT / 56.75 L	17.7 x 14.4" / 45 x 36.5 cm	5734145



**Braziers**  
Cover included

ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5734014	15 QT / 14.2 L	14.2 x 5.7" / 36 x 14.5 cm	5734136
5734019	20 QT / 19 L	15.7 x 6.1" / 40 x 15.5 cm	5734140
5734024	25 QT / 23.75 L	17.7 x 6.1" / 45 x 15.5 cm	5734145
5734030	30 QT / 28.5 L	19.7 x 6.1" / 50 x 15.5 cm	5734150

GOOD

# COLLAPSIBLE CHAFER KIT

HOT FOOD ANYWHERE



**575129** Rectangular: 9QT / 8.5L



**INCLUDES**

- Lid
- Full size food pan
- Water pan
- 2x Fuel cell holders
- Windproof frame



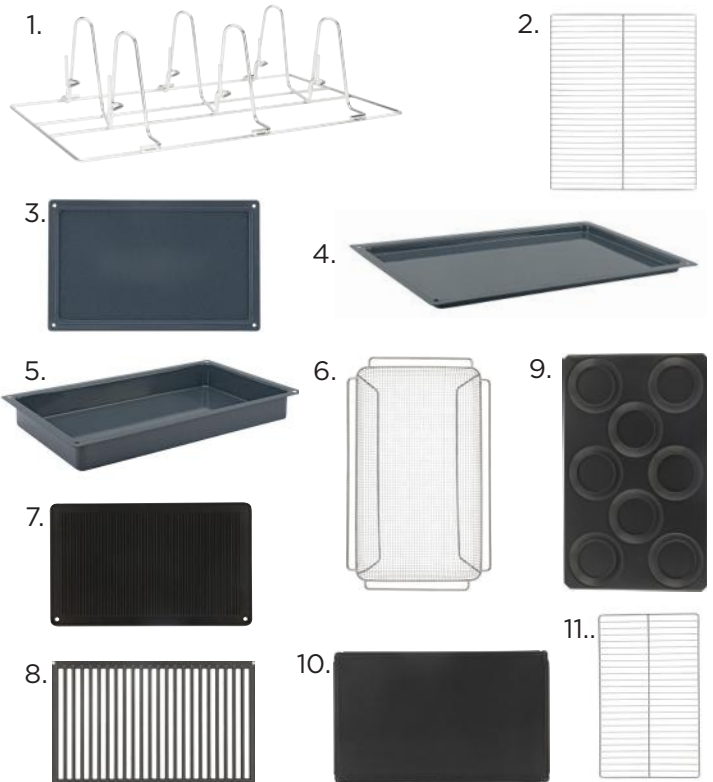
# COMBI OVEN ACCESSORIES

A range of accessories engineered for optimal performance and durability

- Roast, grill, bake, deep-fry, steam and re-therm
- Universal fit for all Combi Ovens - 1/1 GN



1. 576212 Poultry Rack Stainless Steel
2. 576213 Wire Grid Half Size Stainless Steel
3. 576201 Roast Pan Full Size 0.75" Deep Granite Enamel Steel
4. 576202 Roast Pan Full Size 1.5" Deep Granite Enamel Steel
5. 576203 Roast Pan Full Size 2.5" Deep Granite Enamel Steel
6. 576204 Crisping/Fry Tray Full Size 1.5" Deep Wire Mesh Stainless Steel
7. 576206 Grill/Pizza Tray Full Size Non-Stick Aluminum
8. 576207 Grill Tray Full Size Non-Stick Aluminum
9. 576209 8 Section Baker Full Size Non-Stick Aluminum
10. 576210 Baking Tray Full Size Non-Stick Aluminum
11. 576211 Wire Grid Full Size Stainless Steel



# PREP

ELIMINATE CROSS-CONTAMINATION



## ONE PIECE PORTIONERS

- No weld joint where food can collect
- Long polypropylene handle
- 1 mm / 0.04" thickness, 27.4 cm overall length

### SOLID

- 5757420** Red
- 5757430** Beige
- 5757440** Green
- 5757450** Yellow
- 5757460** Black
- 5757480** Blue

### PERFORATED

- 5757421** Red
- 5757431** Beige
- 5757441** Green
- 5757451** Yellow
- 5757461** Black
- 5757481** Blue

### SOLID

- 5757220** Black
- 5757230** Black
- 5757240** Black
- 5757460** Black
- 5757280** Black

### PERFORATED

- 5757221** Black
- 5757231** Black
- 5757241** Black
- 5757461** Black
- 5757281** Black



## DISHERS

- 18/8 stainless steel, polypropylene handle
- Full loop release bar
- Size stamped on bowl knife blade

- Size 6** **573306** White, 4.86 oz / 144 ml
- Size 8** **573308** Gray, 3.71 oz / 110 ml
- Size 10** **573310** Ivory, 3.45 oz / 102 ml
- Size 12** **573312** Green, 2.75 oz / 82 ml
- Size 16** **573316** Blue, 2.25 oz / 66ml
- Size 20** **573320** Yellow, 1.75 oz / 52 ml
- Size 24** **573324** Red, 1.35 oz / 40 ml
- Size 30** **573330** Black, 1.08 oz / 32 ml
- Size 40** **573340** Purple, 0.75 oz / 22 ml



## ONE PIECE LADLES

- Plastic coated, prevent cracking, peeling or slip off
- 1 mm / 0.04" thickness

- 994112WH** White
- 9942BLU** Blue
- 9943IVR** Ivory
- 9944GRY** Gray
- 9946TL** Teal
- 9948OR** Orange



## ONE PIECE TONGS

- One piece construction
- 1 mm / 0.04" thickness

- (9")
- 5511BK** Black
- 5511GR** Green
- 5511RD** Red
- 5511YL** Yellow

- (12")
- 5512BK** Black
- 5512GR** Green
- 5512RD** Red
- 5512YL** Yellow
- 5512BL** Blue

- (16")
- 5513BK** Black
- 5513GR** Green
- 5513RD** Red
- 5513YL** Yellow



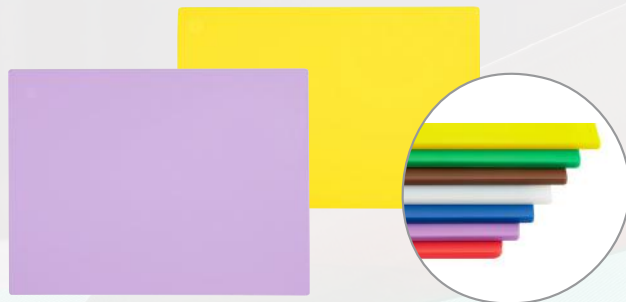
# SLICE & DICE



Molybdenum stainless steel is more corrosion resistant



- COOK'S KNIFE, 10"**  
**PC12910TN** Tan  
**PC12910WH** White  
**PC12910YL** Yellow  
**PC12910BL** Blue  
**PC12910GR** Green  
**PC12910RD** Red



## CUTTING BOARDS

- Polypropylene. Non-absorbent. Stain-resistant.
- Will not harbor food-borne bacteria
- Non-skid surface
- Medium density, 0.5" thickness

### 18 x 12 x 0.5"

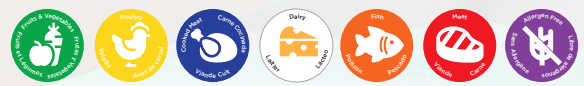
- 57361201** White
- 57361203** Blue
- 57361204** Green
- 57361205** Red
- 57361212** Brown
- 57361216** Purple
- 57361217** Yellow

### 24 x 18 x 0.5"

- 57361801** White
- 57361803** Blue
- 57361804** Green
- 57361805** Red
- 57361812** Brown
- 57361816** Purple
- 57361817** Yellow

### 20 x 15 x 0.5"

- 57361501** White
- 57361503** Blue
- 57361504** Green
- 57361505** Red
- 57361512** Brown
- 57361516** Purple
- 57361517** Yellow



## FLEXIBLE CUTTING BOARD MATS

- Slice, dice and transfer.
- Can be bent to funnel food directly into bowls or storage.

### 12 x 18"

- 573672** Red, yellow, blue & green
- 573614** Red, yellow, blue & green
- 573673** Clear

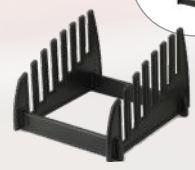
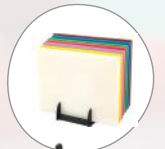


## COLLAPSIBLE CUTTING BOARD STORAGE

- Holds up to seven, 0.5" boards

### 10 x 9 x 7"

- 573619** Black



## CUTTING BOARD STORAGE

- Steel construction. Holds up to ten, 1" boards

### 12 x 11.5 x 11"

- 26099** Black



# FRY BASKETS

One for every recipe



1.



2.



3.



4.

## 1. ROUND WIRE FRY BASKETS

- Heavy nickel-plated, medium mesh

**79090** 8.5"

**79100** 9.5"

**79120** 11.5"

## 2. RECTANGLE WIRE FRY BASKETS

- Nickel-plated, single wire, coloured plastic handle: green or red

**79204**, Green 25 x 5.5 x 12"

**79207**, Red 25 x 5.5 x 12"

**79213**, Green 25 x 6.5 x 12"

**79216**, Red, 25 x 6.5 x 12"

## 3. TACO BASKET

- Nickel-plated, heavy duty construction with a fry kettle hook. Holds up to 8 shells

**79218**, 12 x 6.5 x 3"

## 4. CULINARY BASKETS

- Nickel-plated steel wire. Available in fine, medium or coarse finish

**79751** 8" / 20.3 cm Fine  
1/8" / 0.3 cm

**79754** 10" / 25.4 cm

**79757** 12" / 30.5 cm

**79741** 8" / 20.3 cm Medium  
1/4" / 0.6 cm

**79744** 10" / 25.4 cm

**79747** 12" / 30.5 cm

**79731** 8" / 20.3 cm Coarse  
1/2" / 1.3 cm

**79734** 10" / 25.5 cm

**79737** 12" / 30.5 cm

# WHIPS



## DELUXE STAINLESS PIANO WHIPS

- Solid handle; epoxy-filled for superior durability
- 11 soldered wires
- Great for whipping eggs, creams and sauces

**571210** 10" / 25.4 cm

**571212** 12" / 30.5 cm

**571214** 14" / 35.6 cm

**571216** 16" / 40.6 cm

**571218** 18" / 45.7 cm



## DELUXE STAINLESS FRENCH WHIPS

- Epoxy-filled for superior durability
- Stiff wires resist bending
- Ideal for thicker batters and sauces

**571110** 10" / 25.4 cm **571118** 18" / 45.7 cm

**571112** 12" / 30.5 cm **571120** 20" / 50.8 cm

**571114** 14" / 35.6 cm **571122** 22" / 55.8 cm

**571116** 16" / 40.6 cm **571124** 24" / 60.9 cm



## LONG HANDLE MAYONNAISE WHIPS

- Stainless steel sturdy, long handle, ideal for deep mixer bowls
- Ball diameter is 8 1/4" / 21 cm

**571140**, 40"

# MEDIUM WEIGHT ANTI-JAM STEAM PANS

304 stainless steel / 0.6 MM / 24 Gauge

Reinforced edges & corners resist bending.  
Space between pan creates ventilation,  
allowing pans to dry completely for  
proper sanitation.

## SOLID



**FULL**, 20 3/4 x 12 3/4"  
**5781102** Solid; 2.5" Depth  
**5781104** Solid, 4" Depth  
**5781106** Solid, 6" Depth



**HALF**, 10 3/8 x 12 3/4"  
**5781202** Solid; 2.5" Depth  
**5781204** Solid, 4" Depth  
**5781206** Solid, 6" Depth



**ONE-THIRD**, 13 7/8 x 12 3/4"  
**5781302**, Solid, 2.5" Depth  
**5781304**, Solid, 4" Depth  
**5781306**, Solid, 6" Depth



**ONE-FOURTH**, 10 3/8 x 6 3/8"  
**5781402**, Solid, 2.5" Depth  
**5781404**, Solid, 4" Depth  
**5781406**, Solid, 6" Depth



**ONE-SIXTH**, 6 3/8 x 6 1/4"  
**5781602**. Solid, 2.5" Depth  
**5781604**, Solid, 4" Depth  
**5781606**, Solid, 6" Depth

## PERFORATED



**FULL**, 20 3/4 x 12 3/4"  
**5781112** Perforated, 2.5" Depth  
**5781114** Perforated, 2.5" Depth  
**5781116** Perforated, 6" Depth



**HALF**, 10 3/8 x 12 3/4"  
**5781212** Solid; 2.5" Depth  
**5781214** Solid, 4" Depth  
**5781216** Solid, 6" Depth



## STEAM PAN ACCESSORIES

### PAN COVERS

• 18/18 stainless steel, flat covers, medium weight

#### SOLID

**575528** Full; 21 x 12.9"  
**575538** Half; 12.8 x 10.4"  
**575548** One-Third, 12.8 x 7"  
**575558** One-Fourth, 10.4 x 6.4"  
**575568** One-Sixth, 7 x 6.4"

#### NOTCHED

**575529** Full; 21 x 12.9"  
**575539** Half; 12.8 x 10.4"  
**575549** One-Third, 12.8 x 7"  
**575559** One-Fourth, 10.4 x 6.4"  
**575569** One-Sixth, 7 x 6.4"



### FALSE BOTTOMS

• Holds food above pan bottom for draining

**5788010** Full, 17 x 9 x 0.6"  
**5788120** Half, 10.8 x 8.4 x 0.6"



### STAINLESS STEEL ADAPTOR BAR

• Prevents steam loss & reduces energy consumption.

**5781110** 20.6" / 52.3 cm  
**5781111** 12.4" / 31.5 cm





## ALUMINUM BUN PANS

### SOLID

- 1" / 2.5cm deep pan with wire-reinforced rims for added strength

- 0.8 mm / 20 Gauge

**58182632** Full, 18 x 26"

**58131032** Quarter, 9.5 x 13"

**58152140** Two-thirds, 15 x 21"

**58100632** One-eighth, 10 x 6"

- 1.0 mm / 18 Gauge

**58182640** Full, 18 x 26"

**58132640** Half, 18 x 13"

58152140



58182640



### PERFORATED

- 1.0mm / 18-gauge aluminum
- Reinforced perimeter wire prevents warping

- 3.0mm diameter perforations for improved airflow

**58182641** Full, 18 x 26"

**58132641** Half, 18 x 13"



### FULLY PERFORATED

- 16-gauge aluminum
- Wire reinforced rim
- Curled edges prevents slippage
- 2.3mm / 0.1" square perforations

**58182651** Full, 18 x 26"



### FOOTED PAN GRATES

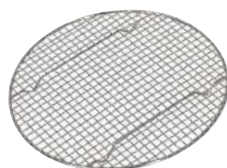
- Nickel-plated steel wire

**575519** Full, 24 x 16 x 1.3"

**575516** Half, 12 x 16.5 x 1.3"



**575518** (Round), Half, 12"



**575524** Full, 15 x 25"

**575525** Full, 17 x 25"



### DONUT SCREEN

- Nickel-plated steel wire

**575517** Full, 16 x 24"



## STAINLESS STEEL STRAINERS

Rust-resistant. Dishwasher safe.

- Drainage hole on rim for cleanliness
- Available in single or double mesh, fine or medium
- Constructed with large gauge wire & sanitary plastic handles



### DOUBLE MESH, FINE

- 18096** 6.3" / 16 cm
- 18098** 8" / 20.3 cm
- 18099** 10.3" / 26 cm



### SINGLE MESH, FINE

- 19095** 4.8" / 12 cm
- 19096** 6.3" / 16 cm
- 19097** 7.3" / 18.4 cm
- 19098** 8" / 20.3 cm
- 19099** 10.3" / 26 cm



### SINGLE MESH, MEDIUM

- 19195** 4.8" / 12 cm
- 19196** 6.3" / 16 cm
- 19197** 7.3" / 18.4 cm
- 19198** 8" / 20.3 cm
- 19199** 10.3" / 26 cm



### DOUBLE MESH, DOUBLE

- 18196** 6.3" / 16 cm
- 18198** 8" / 20.3 cm
- 18199** 10.3" / 26 cm

## PIZZA ACCESSORIES

Durable pizza tools, well-made for fast-paced pizza operations

- 18 Gauge. 1.0 mm
- Natural finish with a beaded edge

### WIDE RIM PIZZA PANS

- 5730026** 6"
- 5730027** 7"
- 5730028** 8"
- 5730029** 9"
- 5730030** 10"
- 5730031** 11"
- 5730032** 12"
- 5730033** 13"
- 5730034** 14"
- 5730035** 15"
- 5730036** 16"
- 5730037** 17"
- 5730038** 18"



### PIZZA CUTTERS

- Polypropylene handle
- Finger guard for safety
- Sanitary stainless steel wheel



- 5744261** 2.5" Wheel
- 5744262** 4" Wheel





## BACK OF HOUSE ESSENTIALS

### BOX GRATERS

746127  
3199



### COMMERCIAL HEAVY DUTY CAN OPENER

574064

- Cast iron body with reversible
- Handle has a comfortable, free-spin grip
- Plated steel mounting plate with screws.
- Heat-treated gear for extra durability
- Reversible knife provides longer service
- Replacement gears & knives available. Opens cans up to 11"/33 cm high.



### PEELERS

Green = scalpel blade. Ideal for a range of hard fruits and vegetables.  
Red = dual-serrated blade. Ideal for soft fruits and vegetables.  
Both blades available in Y and straight peeler designs.

575430, Green, Y Peeler with Scalpel Blade

575431, Red, Y Peeler with Dual Serrated Blade

575435, Green, Straight Peeler with Dual Scalpel Blade

575436, Red, Straight Peeler with Dual Serrated Blade



Scalpel blade



Dual-serrated blade



Integrated side cutter for removing eyes



Razor sharp peeling



575430



575431



575435



575436

# SERVE

## SERVING SPOONS

Say goodbye to dirty spoons!

### RENAISSANCE SERVING SPOONS

- Heavy duty, or standard, curved handle reduces slippage into food vessels
- Curved handle design
- Stainless steel, satin finish

### HEAVY DUTY 1.8 MM THICKNESS

- 4765** Solid, 13"
- 4766** Perforated, 13"
- 4767** Slotted, 13"
  
- 4775** Solid, 15"
- 4776** Perforated, 15"
- 4777** Slotted, 15"

### STANDARD 1.8 MM THICKNESS

- 4750** Solid, 11"
- 4752** Perforated, 11"
- 4754** Slotted, 11"
  
- 4760** Solid, 13"
- 4762** Perforated, 13"
- 4764** Slotted, 13"
  
- 4770** Solid, 15"
- 4772** Perforated, 15"
- 4774** Slotted, 15"



### BLACK HANDLED SERVING SPOONS

- Black polypropylene handles with hanging hole
- Stainless steel
- 1.5 mm thickness

- 572311** Solid, 11"
- 572312** Perforated, 13"
- 572313** Slotted, 13"

- 572331** Solid, 13"
- 572332** Perforated, 13"
- 572333** Slotted, 13"

- 572351** Solid, 15"
- 572352** Perforated, 13"
- 572353** Slotted, 13"

### 3-SIDED SPOONS

- 5761** Solid, 11"
- 5763** Perforated, 13"



## DISPENSERS



### CEREAL DISPENSER

- Removable stainless steel top.
- Four-arm handle controls composite 6 blade windmill
- Polycarbonate clear cylinder
- Stainless steel base with 4 ball feet. Indentation on base to secure serving bowl.

**575161** 11.6 Qt, 13.76 x 10.2 x 27"

### STAINLESS STEEL POLYGONAL BEVERAGE DISPENSER

- Removable faucet with hands-free full open setting
- Sealed-bottom cylinder for cubed or crushed ice to keep drinks cold.
- Removable drip tray with 4.3 oz / 126 ml capacity. Forty-four (45) 5 oz / 150 ml servings

**575160** 7 Qt, 14 x 9.6 x 20.75"



## SWIRL INSULATED SERVERS

Polyurethane foam insulation. Average temperature loss is only 0.188°F / -17.7°C per minute over 4 hours. Unbreakable polycarbonate inner. Odorless and stain resistant.

- 744220** White, 20 oz    **744222** Black, 20 oz
- 744221** White, 40 oz    **744223** Black, 40 oz
- 744228** White, 64 oz





# Heat Safety

## OVEN MITTS & PROTECTIVE GLOVES

Heat-resistant and essential for staff safety

- Superior heat protection up to 482°F / 250°C
- Water-repellent, safe non-slip grip
- Stain-resistant and dishwasher safe

**KitchenGrips.**  
PRO

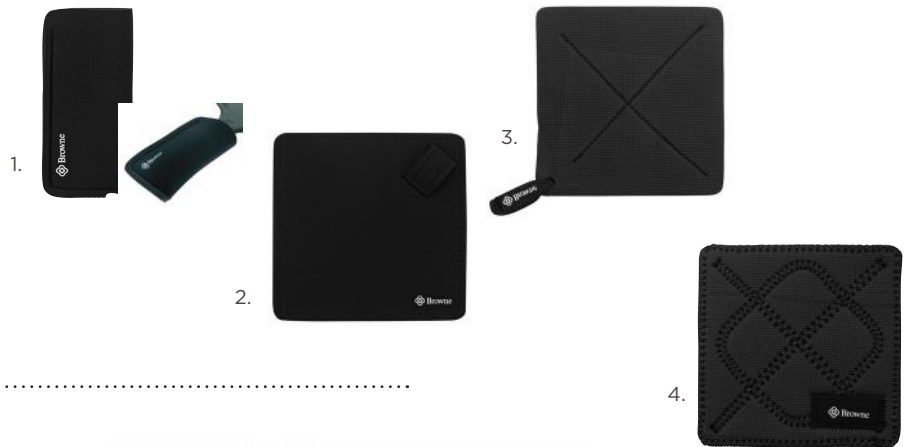
1. **5430502** 5-Finger Gloves, 15"
2. **5430702** 5-Finger Gloves, 17"
3. **5441802** Oven Mitt with Kelvar Gusset, 16.4"
4. **5431202** Oven Mitt, 10.8"
5. **5431502** Oven Mitt, 13.8"
6. **5431802** Oven Mitt, 16.4"
7. **5443602** 3-Finger Oven Mitt, 16.4"
8. **5432202** Oven Mitt, with Nomex® binding, 10.8"
9. **5432502** Oven Mitt, with Nomex® binding, 13.8"
10. **5432802** Oven Mitt, with Nomex® binding, 16.4"
11. **5434102** Puppet Mitt, 15"
12. **5434202** Puppet Mitt, 17"
13. **5443502** Deluxe Puppet Mitt 15"





**HOT PADS**

- 1. **5439002** Pan Handle Sleeve, 6.3"
- 2. **5437102** Safe Server Finger Hot Pad, 7"
- 3a. **5442002** Ultra-Thick Hot Pad, 7"
- 3b. **5442102** Ultra-Thick Hot Pad, 10"
- 4a. **5436102** Hot Pad, 7"
- 4b. **5436502** Hot Pad, 10"



**Cuisipro.** **CUT- RESISTENT GLOVE**

.....  
 CATEGORY 5 CUT RESISTANCE  
 .....

**747329**

- Made of durable, breathable flexible HPPE, glass fibre & nylon
- Machine washable; drip dry
- One size fits most. Ambidextrous.
- Use with knives, graters and mandolines









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