



## Stainless Steel Double Boilers

- Ideal for delicate food preparation, reheating, preheating and moisture-free cooking
- 18-8 stainless steel
- Solid welded stainless steel loop handles for durability and easy cleaning
- Rounded corners on inset pan for easy mixing
- Feature conductive bottoms that distribute heat evenly
- Insets fit snug to speed cooking time
- Complete set includes inset, pot and cover



COMPLETE SET ITEM	INSET CAPACITY QT (L)	BODY CAPACITY QT (L)	INSET OUTSIDE DIAMETER IN (CM)	INSET AND POT HEIGHT IN (CM)	INSET ONLY ITEM	DEPTH IN (CM)	INSET BOTTOM STYLE	GAUGE	POT ONLY ITEM	GAUGE	SOLID COVER ITEM	SLOTTED COVER ITEM
77070	7 (6.6)	7½ (7.1)	9⅜ (23.8)	11 (27.9)	77073*	8⅞ (21.4)	Round	24	78560	24	77072	78180*
77110	11 (10.4)	11½ (10.9)	11⅞ (29.1)	11 (27.9)	77113*	8¾ (22.2)	Flat	24	78580	20	77112	78200*
77130	20 (18.9)	20 (18.9)	12⅓ (32.5)	14 (35.6)	77133*	11 (10.4)	Flat	24	78610	20	78672	—

Double boiler sets, insets, solid covers and bottoms packed 1 per carton, slotted covers packed 6 per carton. \*Not NSF Certified

## Heavy-Duty Stainless Steel Tapered Sauce Pans



- Heavy-duty 18-8, 18-gauge stainless steel
- Tapered design for thorough stirring
- Available with the permanently bonded GatorGrip® or nickel chrome-plated steel handle
- Stainless steel rivets



GATORGRIP® HANDLE	PLATED HANDLE	CAPACITY QT (L)	TOP DIAMETER IN (CM)	HEIGHT IN (CM)	HANDLE IN (CM)	CASE LOT	COVER ITEM	CASE LOT
78421*	78321*	2 (1.9)	7¼ (18.4)	3⅞ (9.1)	6½ (16.5)	6	—	—
78431	78331	3 (2.8)	7⅝ (20.2)	4⅞ (11.3)	6½ (16.5)	6	79120	6
78441	78341	4½ (4.3)	9⅞ (24)	5¼ (13.3)	7¾ (19.7)	4	79220	4
78451	78351	5½ (5.2)	10⅞ (25.7)	5⅝ (14.3)	7¾ (19.7)	4	69410	1
78471*	78371*	7 (6.6)	10⅞ (26.8)	6¼ (15.9)	11¼ (28.6)	4	—	—

\*Cover not available