

TRI-PLY SERVERS



PROFESSIONAL

BAKEWARE
BY


RELIABLE CONSTRUCTION. STRUCTURAL QUALITY.

TIMELESS DESIGN.

Make a smooth transition from kitchen to high-end presentation with our line of quality cookware that you can count on every time. Tri-Ply's bonded construction is built around an interior layer of aluminum for even heat distribution. 18/8 Stainless Steel cooking interior provides even cooking and fast clean up. Built to withstand the demands of the busy commercial kitchen.



Tri-Ply TableTop Mini Servers Seamless Service from Oven to Table

High-end, versatile and durable mini servers dress up any table or buffet offering. Streamline back-of-house production and elevate the dining experience with our ready to serve offering of Tri-Ply Mini Servers. Dishwasher safe. Oven safe up to 500°F (260°C)

- Heavy duty Stainless Steel
- Three layers:
 - Stainless Steel 18-8 interior
 - Aluminum
 - Stainless Steel 18-0 exterior
- Safe for stove top, hot plate, gas, steam, induction and oven use



ITEM	DESCRIPTION	CAPACITY	MIN ORDER/ CASE PACK
a.	CW2052 5½ x 2¼" Mini Casserole	16 OZ (.47 L)	1 ea
	CW2052L 5½ x 2¼" Mini Casserole Lid		1 ea
b.	CW7000 5½ x dia x 2½ " Mini Casserole	1 QT (0.95 L)	1 ea
	CW7000L 5½ dia Lid		1 ea
c.	CW2054 6" Mini Casserole	16 OZ (.47 L)	1 ea
	CW2056 6½ x 5 x 2" Oval - Mini	24 OZ (.70 L)	1 ea
	CW2040 9 x 7 x 2" Oval - Mini	1 QT 21 OZ (1.56 L)	1 ea
d.	CW2050* 2.7" Mini Casserole (not induction ready)	5 OZ (.14 L)	1 ea

*Induction ready unless otherwise noted



Tri-Ply Pots and Pans

Complete Family of Cookware for Buffet Efficiency



First-rate equipment for all cooking methods and a wide variety for your buffet line needs. Perfect for hot holding and oven to buffet line serving. Tri-Ply design allows for even heat distribution along the bottom and side walls of the cookware, eliminating hot spots. Strong, ergonomic handles with heavy duty Stainless Steel rivets for easy handling. Oven safe up to 500°F (260°C)

- Heavy duty Stainless Steel
- Three layers:
 - Stainless Steel 18-8 interior,
 - Aluminum
 - Stainless Steel 18-0 exterior
- Safe for stove top, hot plate, gas, steam, induction and oven use
- Dishwasher safe



ITEM	DESCRIPTION	CAPACITY	MIN ORDER/ CASE PACK
e.	CW7010 Brazier Pan (10" dia x 2½")	3 QT (2.8 L)	1 ea
f.	CW7012 Wok w/2 handles (10" dia x 3")	3 QT (2.8 L)	1 ea
g.	CW7014 Wok w/2 handles (12¾" dia x 3½")	5 QT (4.7 L)	1 ea
	CW7014L Lid for CW7014 (12¾" dia)		1 ea
h.	CW7016 8" Fry Pan	1 QT 6 OZ (1.1 L)	1 ea
i.	CW7018 10" Fry Pan	2 QT 6 OZ (2.0 L)	1 ea
j.	CW7020 Grill Pan w/long handle (11½" dia x 2")	2 QT 29 OZ (2.7 L)	1 ea
k.	CW2044 Oval Pan (10 x 16 x 2½")	5 QT 13 OZ (4.2 L)	1 ea
	CW2042 Oval Pan (11½ x 8½ x 3")	3 QT 19 OZ (3.4 L)	1 ea
	CW2030 Roast Pan (11 x 9 x 2½")	3 QT 16 OZ (3.3 L)	1 ea
l.	CW7008L Lid for CW7008, CW7010 & CW7012 (10" dia)		1 ea

*Induction ready unless otherwise noted



ITEM	DESCRIPTION	CAPACITY	MIN ORDER/ CASE PACK
M.	CW2032* Tri-Ply Roast Pan (14 ½ x 11 ½ x 2½") (Not Induction Ready)	6 QT (5.7 L)	1 ea
N.	CW2034* Tri-Ply French Oven (16 ⅝ x 13 ⅝ x 3½") (Not Induction Ready)	11 QT 10 OZ (10.7 L)	1 ea
O.	CW2034L Tri-Ply French Oven Lid (16 ⅝ x 13 ⅝ x 3½")(Fits CW2034)		1 ea

Tri-Ply Induction Ready Cookware

Efficient Heating. Energy Conservation



Tri-Ply construction with an aluminum core to deliver even heat distribution, eliminating hot spots. Saucepans & Wok are built for reliable performance and high-end presentation. Heavy gauge lids fit snug to promote self-basting. Stainless Steel handles for easy handling and are heat resistant. Oven safe up to 500°F (260°C)

- Brushed interior and exterior finish
- Three layers:
 - Stainless Steel 18-8 interior,
 - Aluminum
 - Stainless Steel 18-0 exterior
- Safe for stove top, hot plate, gas, steam, induction and oven use



a



b



c

ITEM	DESCRIPTION	CAPACITY	MIN ORDER/ CASE PACK
A.	CW40120 Tri-Ply Sauce Pan w/Lid (7½ x 4")	2 QT (1.9 L)	1 ea
B.	CW40125 Tri-Ply Sauce Pan w/Lid (8½ x 4 ½")	3 QT (2.8 L)	1 ea
	CW40130 Tri-Ply Sauce Pan w/Lid (10 x 5")	4 QT (3.8 L)	1 ea
C.	CW40135 Tri-Ply Wok w/Lid (11½ x 3")	3 QT (2.8 L)	1 ea

