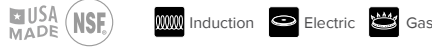


Tri-Ply Stainless Steel Stock Pots

- Carbon steel core bonded within layers of 18-8 stainless steel which cleans easily and will not react with food
- Solid welded stainless steel handles for durability and easy cleaning
- Liquid measure capacities chemically etched in quarts and liters on inside walls
- Ideal for stocks and storage



CERTIFICATION(S)



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
77560	10 (9.5)	10 (25.4)	8 $\frac{1}{2}$ (20.5)	18	1	77572*
77580	12 (11.4)	10 (25.4)	9 $\frac{1}{2}$ (24.1)	18	1	77572*
77600	16 (15.1)	12 (30.5)	8 $\frac{1}{2}$ (21.6)	16	1	77662*
77610	20 (18.9)	12 (30.5)	10 $\frac{1}{2}$ (26.8)	16	1	77662*
77620	24 (22.7)	12 (30.5)	12 $\frac{1}{2}$ (31.4)	16	1	77662*
77630	38 $\frac{1}{2}$ (36.4)	14 (35.6)	15 (38.1)	16	1	77682*
77640	57 $\frac{1}{2}$ (54.4)	16 (40.6)	17 (43.2)	16	1	77702*

*Covers Sold Separately

Stainless Steel Stock Pots and Storage Containers*

- 18-8 stainless steel
- Solid welded stainless steel handles for durability and easy cleaning
- Feature an arc-sprayed aluminum bottom to distribute heat evenly

CERTIFICATION(S)



ITEM #	CAPACITY: QT (L)	DIAMETER: IN (CM)	DEPTH: IN (CM)	GAUGE	CASE LOT	COVER ITEM #
78560*	7 $\frac{1}{2}$ (7.1)	8 $\frac{3}{8}$ (21.3)	8 $\frac{3}{8}$ (22.2)	24	1	77072**
78580*	11 $\frac{1}{2}$ (10.9)	10 $\frac{3}{8}$ (26.4)	8 $\frac{3}{8}$ (22.5)	20	1	77112**
78600*	16 (15.1)	12 $\frac{1}{4}$ (31.1)	9 (22.9)	20	1	78672**
78610*	20 (18.9)	12 $\frac{1}{4}$ (31.1)	11 (27.9)	20	1	78672**
78620*	24 (22.7)	12 $\frac{1}{4}$ (31.1)	13 (33)	20	1	78672**
78630*	38 $\frac{1}{2}$ (36.4)	13 $\frac{3}{8}$ (35.2)	15 $\frac{3}{4}$ (40)	20	1	78682**
78640*	60 (56.8)	16 (40.6)	18 (45.7)	18	1	78702**

*Not recommended for use on induction ranges **Covers Sold Separately

Stainless Steel Double Boiler

- Straight handles with cover
- Ideal for melting chocolates or preparing delicate sauces
- 18-8 stainless steel
- Handle length: 6 $\frac{13}{16}$ " (17.3 cm)
- Will not color delicate foods

CERTIFICATION(S)



VISIT VOLLRATH.COM FOR 77020 ACCESSORIES



ITEM #	DESCRIPTION	INSET CAPACITY: QT (L)	BODY CAPACITY: QT (L)	CASE LOT
77020*	Complete set includes cover	2 (1.9)	2 (1.9)	1

*Not recommended for use on induction ranges

Stainless Steel Double Boilers

- Complete set includes inset, pot and cover
- 18-8 stainless steel with welded loop handles
- Ideal for delicate food preparation, reheating, preheating and moisture-free cooking
- Conductive bottom distributes heat evenly

CERTIFICATION(S)



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)	7 $\frac{1}{2}$ (7.1)	9 $\frac{3}{8}$ (23.8)	11 (27.9)	77073*	8 $\frac{3}{8}$ (21.4)	Round	24	78560	24	77072	78180*
77110	11 (10.4)	11 $\frac{1}{2}$ (10.9)	11 $\frac{1}{8}$ (29.1)	11 (27.9)	77113*	8 $\frac{3}{4}$ (22.2)	Flat	24	78580	20	77112	78200*
77130	20 (18.9)	20 (18.9)	12 $\frac{3}{8}$ (32.5)	14 (35.6)	77133*	11 (10.4)	Flat	24	78610	20	78672	—

*Insets and slotted covers are not NSF certified