Hotspots

Even Heating

18-8 stainless interior does not affect colors and flavors of food

- Preferred for delicate sauces

Maintains proper shape under

constant commercial use due

to 3-Ply construction

3-Ply heat

distribution

Tribute[®] 3-Ply Cookware

Cook on neutral 18-8 stainless with Tribute®!

With 3-ply from the base to the rim, Tribute[®] cookware heats evenly without hot spots. The cooking surfaces are all 18-8 stainless – neutral to taste and color. The exterior is 18-0 stainless – easy to clean and ideal for gas, electric and induction. Top chefs rave about the unmatched performance of Tribute[®].

Conventional cookware heat

distribution

Even

Heating

18-8 stainless interior

for easy cleaning





Stock pots, sauce pots and braziers have heavy-duty ergonomic handles with

durable stainless rivets

Insulated GatorGrip® handle rated at 450°F/232°C for stovetop or oven use

GatorGrip handle designed for a comfortable fit in your hand

18-0 stainless exterior
- Induction ready and easy to clean

Durable 3004 Aluminum core provides even heat on bottom of pan AND



The Ultimate Chef's Cookware.

Case Lot 1 for all covers – order separately. See page 2-8 for more details



Low profile stainless rivets for

easy cleaning and durability

- 18-8 stainless steel does not affect color or flavors of food
- 3004 aluminum coreprovides even heat on bottom of pan and side walls

 18-0 stainless exterior for durability and for use with gas, electric or induction ranges

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COOKWARE