

NEW PRODUCTS

VOLLRATH®





Extend your delivery range and provide restaurant-quality experiences for your customers at home.

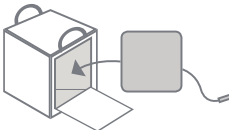
3-Series

The baseline of warmth ingenuity. The hot food generates heat in the bag while the high-performance insulation helps retain the heat, keeping food as warm as it is delicious.



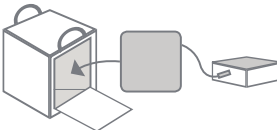
5-Series WITH HEAT PAD

The next step in our delivery bag line features a heat pad that preheats the bag. Place your hot food into the preheated bag, unplug the heat pad and go. Or use the optional 12V in-car power cord to continually heat the bag during transport.



5-Series WITH HEAT PAD & POWER PACK

Optimize bag temperature, food quality and delivery range. Select the temperature, preheat the bag, and continually heat the bag during transport. Use the included 12V in-car charger to recharge the lithium-ion battery power pack in between deliveries.



Catering Bags



- VINYL LINER** (Medium – Half-size pans or 12 large beverages)
- Available 12-compartment divider to keep beverages, soups and other liquids upright and organized (included in 5-Series)
- REMOVABLE LINER** (Medium – Half-size pans / Large – Full-size pans)
- Removable spill liner for easy clean up
 - Pan separators provide additional support for stacking pans
 - Reinforced side handles for easy lifting (large size)

Pizza Bags

- Heavy-duty locking clips to keep product secure
- Unique anchor strap to secure bag to a bike tray or for hanging
- Extra handle for stabilization when unloading



Tower Bags

- Adjustable heavy-duty carry and backpack straps
- Collapsible for easy storage
- Optional wire frame insert offers adjustable shelves and collapses for storage
- Anchor strap to secure bag—ideal for bike and scooter delivery
- Headrest strap and leveling wedge accessory – to keep bag and contents secure during transportation
- Metal steam exhaust port



Food Delivery Backpack Bags

- Adjustable backpack straps – ideal for bike and scooter delivery
- Integrated plastic frame – for lightweight bag stability
- Metal steam exhaust port



VOLLRATH.com/delivery-bags

*Visit us online to learn more about our delivery bags.
Watch demonstration videos, view our capacity chart
and download extended Vollrath literature.*

EPP Food Carriers, 3-Series

- Lightweight yet durable and strong material maintains food and beverage temperatures for hours
- Ideal for carrying full-size food pans – up to 6" deep (also can accommodate half- and third-size pans)
- Unique, aesthetically pleasing design is great for serving
- Top-loader features holes that allow carriers to be zip-tied shut to provide secure, tamper-resistant delivery
- Collapsible version folds for easy storage
- Top-loading for easy access
- EPP material is water-resistant
- 100 percent recyclable
- Ergonomic handles for safe and comfortable carrying
- Dishwasher-safe



VEPPT308 Top Loader



COMING SOON
VEPPC306 Collapsed



VEPPC306 Fully assembled and lid open



6¾" x 4¼" sign holder for branding or labeling



Optional divider to separate food



Universal foot and cover designs enable carriers to nest, including with other manufacturer's carriers, for easy and secure transport

VOLLRATH.com/delivery-bags

Visit us online to view our entire EPP carrier offering.



Press Cut Pizza Pans

Our Press Cut NSF Certified Pizza Pans are constructed of high-quality 14-gauge (1.5 mm) 3000 series aluminum that provides excellent thermal properties for an unparalleled baking experience. The defined rim cuts fresh pizza dough into a perfect circle every time.



Four types:



SOLID PAN holds oil and heats evenly to give crust a classic finish



EXTRA PERFORATED PAN allows for improved heat flow, leading to shorter baking time and crispiest crusts



PERFORATED PAN allows for additional heat flow, leading to short baking time and crisp crusts



FULLY PERFORATED PAN allows for maximum heat flow, leading to fastest baking time and crispiest crusts

Three finishes:



NATURAL FINISH

- Superior strength—resists denting and warping



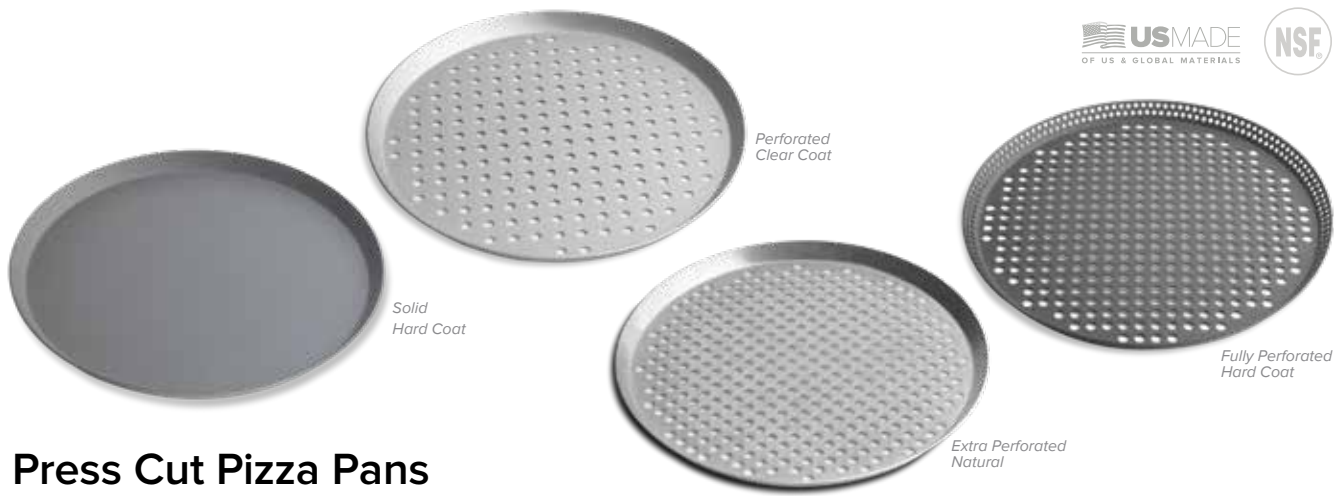
CLEAR COAT FINISH

- Seals a naturally porous surface with an anodized film that will not flake or chip
- Hardened surface is abrasion resistant
- Maintains pan's natural aluminum color
- Provides easier seasoning
- Corrosion resistant to reduce oxidation and staining



HARD COAT FINISH

- The ultimate hardened surface for maximum abrasion resistance
- Dark finish essential for infrared (IR) oven use
- A perfect surface for seasoning
- Corrosion resistant to reduce oxidation and staining



Press Cut Pizza Pans

TOP RIM DIAMETER IN (CM)	HEIGHT IN (CM)	NATURAL		CLEAR COAT		HARD COAT		CASE LOT
		ITEM #	LIST PRICE	ITEM #	LIST PRICE	ITEM #	LIST PRICE	
SOLID – 14 GAUGE (1.5 MM)								
7 (17.8)	¾ (1.9)	PC07SN	\$4.80	PC07SCC	\$7.10	PC07SHC	\$10.40	12
8 (20.3)	¾ (1.9)	PC08SN	\$5.30	PC08SCC	\$7.70	PC08SHC	\$11.40	12
9 (22.9)	¾ (1.9)	PC09SN	\$5.80	PC09SCC	\$8.50	PC09SHC	\$12.70	12
10 (25.4)	¾ (1.9)	PC10SN	\$7.20	PC10SCC	\$10.60	PC10SHC	\$15.50	12
11 (27.9)	¾ (1.9)	PC11SN	\$7.30	PC11SCC	\$11.30	PC11SHC	\$17.50	12
12 (30.5)	¾ (1.9)	PC12SN	\$8.80	PC12SCC	\$12.80	PC12SHC	\$19.50	12
13 (33)	¾ (1.9)	PC13SN	\$10.10	PC13SCC	\$14.80	PC13SHC	\$19.80	12
14 (25.4)	¾ (1.9)	PC14SN	\$11.50	PC14SCC	\$16.90	PC14SHC	\$21.40	12
15 (38.1)	¾ (1.9)	PC15SN	\$13.10	PC15SCC	\$19.20	PC15SHC	\$23.80	12
16 (40.6)	¾ (1.9)	PC16SN	\$14.20	PC16SCC	\$20.80	PC16SHC	\$27.00	12
18 (45.7)	¾ (1.9)	PC18SN	\$16.20	PC18SCC	\$23.70	PC18SHC	\$29.60	12
PERFORATED – 14 GAUGE (1.5 MM)								
7 (17.8)	¾ (1.9)	PC07PN	\$6.40	PC07PCC	\$9.20	PC07PHC	\$12.00	12
8 (20.3)	¾ (1.9)	PC08PN	\$6.80	PC08PCC	\$9.70	PC08PHC	\$13.00	12
9 (22.9)	¾ (1.9)	PC09PN	\$7.30	PC09PCC	\$10.40	PC09PHC	\$14.30	12
10 (25.4)	¾ (1.9)	PC10PN	\$8.60	PC10PCC	\$12.40	PC10PHC	\$17.10	12
11 (27.9)	¾ (1.9)	PC11PN	\$9.10	PC11PCC	\$13.10	PC11PHC	\$19.10	12
12 (30.5)	¾ (1.9)	PC12PN	\$10.10	PC12PCC	\$14.50	PC12PHC	\$21.10	12
13 (33)	¾ (1.9)	PC13PN	\$11.40	PC13PCC	\$16.30	PC13PHC	\$21.30	12
14 (25.4)	¾ (1.9)	PC14PN	\$12.70	PC14PCC	\$18.30	PC14PHC	\$23.00	12
15 (38.1)	¾ (1.9)	PC15PN	\$14.20	PC15PCC	\$20.40	PC15PHC	\$25.40	12
16 (40.6)	¾ (1.9)	PC16PN	\$15.30	PC16PCC	\$22.00	PC16PHC	\$28.50	12
18 (45.7)	¾ (1.9)	PC18PN	\$17.20	PC18PCC	\$24.60	PC18PHC	\$31.20	12
EXTRA PERFORATED – 14 GAUGE (1.5 MM)								
7 (17.8)	¾ (1.9)	PC07XPN	\$7.70	PC07XPCC	\$11.50	PC07XPHC	\$13.60	12
8 (20.3)	¾ (1.9)	PC08XPN	\$8.10	PC08XPCC	\$12.00	PC08XPHC	\$14.50	12
9 (22.9)	¾ (1.9)	PC09XPN	\$8.60	PC09XPCC	\$12.70	PC09XPHC	\$15.80	12
10 (25.4)	¾ (1.9)	PC10XPN	\$9.90	PC10XPCC	\$14.60	PC10XPHC	\$20.00	12
11 (27.9)	¾ (1.9)	PC11XPN	\$10.30	PC11XPCC	\$15.30	PC11XPHC	\$20.60	12
12 (30.5)	¾ (1.9)	PC12XPN	\$11.30	PC12XPCC	\$16.70	PC12XPHC	\$24.00	12
13 (33)	¾ (1.9)	PC13XPN	\$12.50	PC13XPCC	\$18.50	PC13XPHC	\$22.90	12
14 (25.4)	¾ (1.9)	PC14XPN	\$13.80	PC14XPCC	\$20.40	PC14XPHC	\$27.00	12
15 (38.1)	¾ (1.9)	PC15XPN	\$15.20	PC15XPCC	\$22.50	PC15XPHC	\$29.00	12
16 (40.6)	¾ (1.9)	PC16XPN	\$16.20	PC16XPCC	\$24.00	PC16XPHC	\$30.10	12
18 (45.7)	¾ (1.9)	PC18XPN	\$18.00	PC18XPCC	\$26.60	PC18XPHC	\$32.70	12
FULLY PERFORATED – 14 GAUGE (1.5 MM)								
10 (25.4)	¾ (1.9)	–	–	–	–	PC10FPHC	\$20.00	12
12 (30.5)	¾ (1.9)	–	–	–	–	PC12FPHC	\$24.00	12
14 (35.6)	¾ (1.9)	–	–	–	–	PC14FPHC	\$27.00	12
16 (40.6)	¾ (1.9)	–	–	–	–	PC16FPHC	\$33.00	12
18 (45.7)	¾ (1.9)	–	–	–	–	PC18FPHC	\$39.00	12

Tapered Deep Dish Pans

- 14-gauge (1.5 mm) 3000 series aluminum provides excellent thermal properties for an unparalleled baking experience
- Superior strength — resists denting and warping
- 1 1/2" deep — ideal for deep dish pizzas
- Available in three finishes: Natural, Clear Coat and Hard Coat
- Sizes from 6 1/2" to 16" top rim diameter



TOP RIM DIAMETER IN (CM)	HEIGHT IN (CM)	NATURAL		CLEAR COAT		HARD COAT		CASE LOT
		ITEM #	LIST PRICE	ITEM #	LIST PRICE	ITEM #	LIST PRICE	
6 1/2 (16.5)	1 1/2 (3.8)	6706N	\$9.80	6706CC	\$12.60	6706HC	\$13.40	12
8 (20.3)	1 1/2 (3.8)	6708N	\$10.60	6708CC	\$13.70	6708HC	\$16.20	12
9 (22.9)	1 1/2 (3.8)	6709N	\$11.20	6709CC	\$14.50	6709HC	\$18.50	12
10 (25.4)	1 1/2 (3.8)	6710N	\$13.00	6710CC	\$16.80	6710HC	\$21.50	12
12 (30.5)	1 1/2 (3.8)	6712N	\$14.90	6712CC	\$19.30	6712HC	\$25.50	12
14 (25.4)	1 1/2 (3.8)	6714N	\$17.60	6714CC	\$22.70	6714HC	\$29.00	12
16 (40.6)	1 1/2 (3.8)	6716N	\$20.90	6716CC	\$27.00	6716HC	\$34.70	12

Baking & Serving Pizza Pans

- Wide Rim Pizza Pans leave space between the edge of the pizza crust and the rim of the pan
- Coupe Pans allow for pie to be presented all the way to the edge of the pan
- 18-gauge (1 mm) aluminum



DIAMETER IN (CM)	WIDE RIM		COUPE		CASE LOT
	ITEM #	LIST PRICE	ITEM #	LIST PRICE	
8 (20.3)	WR08	\$2.10	CP08	\$2.10	12
9 (22.9)	WR09	\$2.50	CP09	\$2.50	12
10 (25.4)	WR10	\$3.00	CP10	\$3.00	12
11 (27.9)	WR11	\$3.40	CP11	\$3.40	12
12 (30.5)	WR12	\$4.10	CP12	\$4.10	12
13 (33)	WR13	\$4.50	CP13	\$4.50	12
14 (25.4)	WR14	\$5.30	CP14	\$5.30	12
15 (38.1)	WR15	\$5.90	CP15	\$5.90	12
16 (40.6)	WR16	\$6.70	CP16	\$6.70	12
18 (45.7)	WR18	\$7.90	CP18	\$7.90	12
20 (50.8)	WR20	\$10.60	CP20	\$10.60	12

Pizza Screens

- Allow maximum air circulation underneath the crust for most even baking results
- Great for use in conveyor pizza ovens
- Seamless rim for rigidity
- Aluminum

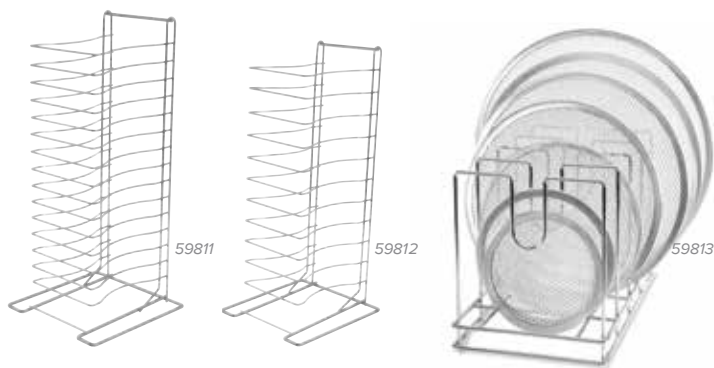


ITEM #	DIAMETER: IN (CM)	CASE LOT	LIST PRICE
6509	9 (22.9)	12	\$2.40
6510	10 (25.4)	12	\$2.60
6511	11 (27.9)	12	\$3.00
6512	12 (30.5)	12	\$3.30
6513	13 (33)	12	\$3.80
6514	14 (35.6)	12	\$4.30
6515	15 (38.1)	12	\$4.50
6516	16 (40.6)	12	\$5.30
6518	18 (45.7)	12	\$6.40
6520	20 (50.8)	12	\$6.90



Pizza making is an art. Creating the perfect art piece requires the perfect tools. Our wide range of utensils and accessories provides everything you need to craft the perfect pie. Whether it's racks to prep and store your pans and screens, or cutters and knives that slice through your wonderfully crispy creation, Vollrath has you covered from start to finish.

Pizza Pan Racks



ITEM #	DESCRIPTION	CASE LOT	LIST PRICE
59811	15 Shelf Pizza Pan Rack	4	\$64.00
59812	11 Shelf Pizza Pan Rack	4	\$61.10
59813	Pizza Screen Rack	6	\$34.00

Dough Preparation Tools



ITEM #	DESCRIPTION	DIMENSIONS (L X W X H): IN (CM)	CASE LOT	LIST PRICE
59823	NSF Certified Dough Box	26 x 18 x 3 (65.2 x 44.6 x 7.6)	6	\$18.00
59824	NSF Certified Dough Box Cover for 59823	26 x 18 x 15/16 (65.2 x 44.6 x 2.3)	12	\$11.10
59826	Dough Docker with 2 3/4" Barrel	8 x 3 1/2 x 2 1/2 (20 x 8.8 x 6.3)	1	\$27.00
59825	Dough Docker with 5" Barrel	8 x 5 7/8 x 2 1/2 (20 x 14.8 x 6.3)	1	\$32.50
59827	Dough Scraper with Black Handle	6 1/2 x 3/4 x 4 1/2 (16.3 x 1.9 x 11.6)	12	\$4.90

Pizza Peels



ITEM #	DESCRIPTION	OVERALL LENGTH IN (CM)	BLADE DIMENSIONS (W X L): IN (CM)	CASE LOT	LIST PRICE
59817	Pizza Peel with Aluminum Blade and Wood Handle	28 (71.1)	14 x 16 (36.6 x 40.6)	12	\$19.70
59818	Pizza Peel with Aluminum Blade and Wood Handle	37 (94)	14 x 16 (36.6 x 40.6)	12	\$21.20
59819	Pizza Peel with Aluminum Blade and Wood Handle	54 (137.2)	14 x 16 (36.6 x 40.6)	12	\$28.80
59820	Pizza Peel with Aluminum Blade and Wood Handle	66 (167.6)	14 x 16 (36.6 x 40.6)	12	\$36.00



Pizza Bubble Poppers, Cutters & Pan Gripper

59828, 59830, 59829, 59831, 59832, 5981520, 5981570, 5981540, 59816

ITEM #	DESCRIPTION	DIAMETER IN (CM)	LENGTH IN (CM)	CASE LOT	LIST PRICE
59828	Bubble Popper, Aluminum	1.1 (3)	32 (81.3)	24	\$9.00
59829	Bubble Popper, Aluminum & Wood	1.1 (3)	40 (101.6)	12	\$13.40
59830	Bubble Popper, Aluminum	1.1 (3)	43 (109.2)	24	\$15.00
59831	Bubble Popper, Aluminum & Wood	1.1 (3)	51 (129.5)	12	\$25.00
59832	Pizza Pan Gripper, Cast Aluminum	—	8¼ (44.9)	12	\$11.70
5981520	Heavy-Duty Pizza Cutter, Black	4 (10.2)	9½ (24.4)	12	\$10.80
5981570	Heavy-Duty Pizza Cutter, Green	4 (10.2)	9½ (24.4)	12	\$10.80
5981540	Heavy-Duty Pizza Cutter, Red	4 (10.2)	9½ (24.4)	12	\$10.80
59816	Stainless Steel Rocker Knife	—	22 (55.9)	24	\$21.00

Presentation Stands & Pie Server

59821, 59822, 59814

ITEM #	DESCRIPTION	DIMENSIONS L X W X H: IN (CM)	CASE LOT	LIST PRICE
59821	C-leg Riser	12¼ x 12 x 7 (31 x 30.5 x 17.8)	12	\$17.50
59822	Round Riser, 7" — 9"	9¼ x 9¼ x 7 (23.5 x 23.5 x 17.8)	6	\$19.90
59821NSS	Nonslip Sleeves (3) for the 59821	9.6 L (24.4)	50	\$1.80
59822NSS	Nonslip Sleeves (6) the 59822	22 L (55.9)	25	\$1.80
59814	Pizza/Pie Server with Wooden Handle	9½ x 2¼ x 2¾ (24.1 x 59.5 x 68.3)	12	\$3.20

VOLLRATH.com/ArtofPizza

Visit us online to view our entire offering of pizza solutions.

InstaCut™ 5.1

IMPROVED DESIGN RAISES QUALITY LEVEL OF FOOD PRESENTATION

- Stainless steel serrated blades cleanly cut a wide variety of fruits and vegetables to reduce bruising and waste, and improve food presentation
- Serrated blades require up to 50 percent less force to operate
- Captive fasteners stay put so they won't get lost or misplaced
- Three-times faster than cutting by hand
- Blade frames will not corrode
- Pop-in / pop-out blade assemblies are easy to clean
- Dicer and slicer processors include a cleaning tool that conveniently stows in the pusher block assembly
- Base fits over third- and sixth-size pans up to 6" (15.2 cm) deep



VOLLRATH.com/ic51

Visit us online for product selection.

Mini Serving Vessels

VOLLRATH MINI SERVING VESSELS PROVIDE A FUN, WHIMSICAL PRESENTATION OF INDIVIDUAL SERVINGS, APPETIZERS, SIDES AND DESSERTS

- An elegant way to control portion sizes
- Enhances plated entrées
- Keeps long buffet lines moving by providing a preportioned, "grab and go" serving size for customers
- More sanitary than other buffet setups, as customers touch only their vessel

Cast Iron Mini Cookware

- Collection includes mini round and square fry pans as well as round and oval casserole dishes with lids
- Durable cast iron construction



Stainless Steel Mini Cookware

- Collection includes mini fry pans, casseroles, sauce pans and roasting pans
- Mirror-finished stainless steel



Stainless Steel Mini Buckets

- Mirror-finished stainless steel
- Hammered and plain styles available



Stainless Steel French Fry Cup

- Satin-finished and hammered mirror-finished styles available



Stainless Steel Taco Tray

- Increase holding capacity by flipping tray over
- Satin-finished stainless steel



Stainless Steel Mini Waste Cans

- Keep your hot-beverage buffet service tidy with mini waste cans
- Satin-finished stainless steel



Stainless Steel Balti Dishes

- Mirror-finished stainless steel



Stainless Steel Milk Can

- Mirror-finished stainless steel



Stainless Steel Specialty Items

- Choose from several unique items to add a creative twist



Stainless Steel Mini Woks

- Mirror-finished stainless steel



VOLLRATH.com/mini
Visit us online for product selection.

Companion Cart Portable Cleaning System



Stoelting's Companion Cart Portable Cleaning System is a mobile self-contained cleaning system for cleaning and sanitizing frozen treat and commercial foodservice equipment.

- Includes a 50-foot hose to connect with a water supply, a battery-powered water pump with a 15-gallon freshwater tank and 15-gallon grey water tank
- Includes clean-in-place option with a hydra rinse system that controls the entire soft-serve machine cleaning and sanitizing process with the press of a button



ITEM #	DESCRIPTION	LIST PRICE
CIPCART-1	Direct connect to water supply – 42" x 36¾" x 52⅞"	\$3,647.10
CIPCART-2	Self-contained with pump – 36¾" x 42" x 52⅞"	\$7,777.80
CIPCART-3F3	Self-contained with pump and hydra rinse system – 36¾" x 42" x 52⅞"	\$11,296.30



The Vollrath Company, L.L.C.
1236 North 18th Street
Sheboygan, WI 53081-3201

Main Tel: 920-457-4851
Fax: 800-752-5620 or
920-459-6573

Customer Service: 800-628-0830
Credit: 920-459-5387
Canada Customer Service: 800-695-8560
Technical Services: 800-628-0832

Vollrath.com

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