

Vollrath HardCoat

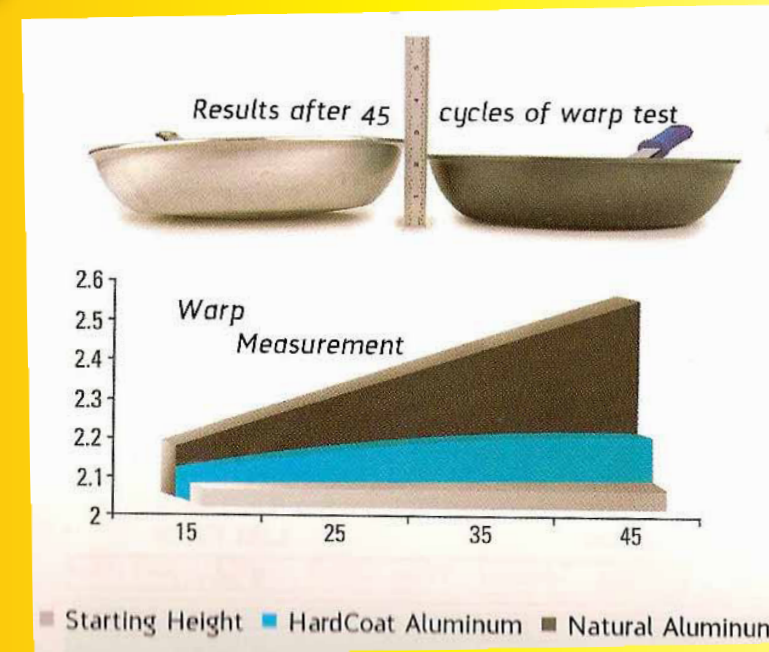


What is HardCoat?

HardCoat is a surface-hardening application achieved through a unique electro-chemical bonding process. The aluminum is united with the anodized surface to create a hardened, non-porous and non-reactive surface. The anodizing process causes a natural reaction between the aluminum and the chemicals called oxidation, a process which occurs spontaneously in nature. During the process, the produce is dipped in a large vat of chemicals and then electrically charged, resulting in the ultimate combination of heat conductivity and warp resistance!

HardCoat At a Glance

- * Incredible strength!--400% harder than aluminum!
- * Even cooking surface.
- * Food corrosion resistant
- * Slows the expansion rate of aluminum by 5 times!
- * Increases the melting point by 30%.
- * Superior warp resistance over natural aluminum.
- * Excellent heat conductivity.
- * Scratch resistant.



STOCK POTS



ITEM #	DESCRIPTION
936H4303	12 QT STOCKPOT
936H4306	24 QT STOCKPOT
936H430712	30 QT STOCKPOT

SAUCE PANS



ITEM #	DESCRIPTION
936H434212	2.75 QT. SAUCE PAN
936H434312	3.75 QT. SAUCE PAN
936H434412	4.5 QT. SAUCE PAN
936H4347	7 QT. SAUCE PAN
936H434812	8.5 QT. SAUCE PAN

FRY PANS



ITEM #	DESCRIPTION
936H4007	7" FRY PAN
936H4008	8" FRY PAN
936H4012	12" FRY PAN
936H4014	14" FRY PAN

****Other Sizes of Each Category Available Upon Request!!**