



Braziers

Combining durability and efficiency

With a large surface area and open design, these braziers are great for searing and simmering, making them a must-have in any commercial kitchen.



Special Features

Durable Stainless Steel Construction

Constructed of durable, scratch-resistant stainless steel, these braziers make the perfect workhorses for any commercial kitchen, withstanding the rigors of everyday use.

Superior Heat Distribution

Features a 4mm thick aluminum clad bottom, increasing heat distribution to deliver consistent mouthwatering creations and eliminate hot spots.

Flavor Neutrality

Smooth nonreactive stainless steel interior promotes flavor neutrality by not interfering with the chemical composition of your signature dishes.

Handle Design

Two loop, riveted on handles ensure longevity and a secure connection for quick and easy transport.



Induction Ready

Can be used on standard gas or electric cooktops as well as induction surfaces for foodservice establishments transitioning to induction to increase operational efficiencies to save on cost.



Covers Included

Accompanying cover helps to retain moisture and heat for efficient cooking, while minimizing splatter to eliminate unnecessary messes.



NSF
Listed



Dishwasher
Safe



1 Year
Warranty



Oven
Safe



Induction
Ready



Braziers



Specifications

Item #	Capacity	Top Diameter	Height	Stainless Steel Gauge	Aluminum Clad Bottom	Handle Type	Replacement Cover#
473SSBRZR8	8 qt.	11 ¼"	5 ⅝"	22	4 mm	Riveted	-
473SSBRZR10	10 qt.	13 ⅝"	4 ⅞"	20	4 mm	Riveted	-
473SSBRZR12	12 qt.	15 ½"	4 ⅝"	20	4 mm	Riveted	-
473SSBRZR15	15 qt.	15"	5 ¾"	20	4 mm	Riveted	473SSCOVR8
473SSBRZR20	20 qt.	16 ¾"	6"	20	4 mm	Riveted	473SSCOVR9
473SSBRZR25	25 qt.	18 ½"	6 ⅞"	18	4 mm	Riveted	473SSCOVR10
473SSBRZR30	30 qt.	19 ¾"	6"	18	4 mm	Riveted	473SSCOVR11