



Setting
the Standard™

new

Miramar™ Display Cookware

Fresh from the kitchen to the customer! Miramar Display Cookware makes it possible to cook and serve in the same vessel. Give your customers the impression of home-cooked foods with an elegant presentation.



Induction



Electric



Gas



The display cookware that really cooks! Goes from the Kitchen...



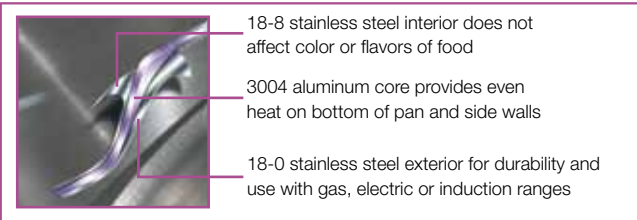
...to the customer!





Miramar™ Cookware Features:

- Extremely durable - thick 3-ply construction provides product longevity



18-8 stainless steel interior does not affect color or flavors of food

3004 aluminum core provides even heat on bottom of pan and side walls

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



Handles also serve as built-in cover rests.



Easily dresses up with fabric napkins.

- Satin Finished interior and exterior with mirror finished handles provides an elegant presentation (*Note: Oval Au Gratin has full mirror finish)
- Unique handle design allows for easy removal from templates
- Handle design serves as a convenient cover rest on Casseroles, Sauté Pan and French Omelet Pan
- Use in any typical display areas: heated shelves, steam table with templates and induction ranges ... but with quality only seen in commercial cookware.

ITEM	DESCRIPTION	CAPACITY		PAN ONLY DIMENSIONS (INNER DIMENSIONS, ID)			DIMENSIONS W/ HANDLE (OVERALL DIMENSIONS, OD)			CASE LOT
		QUART	LITER	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	LENGTH IN (CM)	WIDTH IN (CM)	HEIGHT IN (CM)	
49410	3qt. casserole with Low Dome Cover	3	2.9	7 ⁷ / ₈ (20)	7 ⁷ / ₈ (20)	3 ³ / ₄ (9.5)	12 ¹ / ₄ (31.1)	8 ¹ / ₄ (20.9)	5 ¹ / ₂ (14)	1
49411	5qt. casserole with Low Dome Cover	5	4.8	9 ¹ / ₂ (24.1)	9 ¹ / ₂ (24.1)	4 ⁷ / ₁₆ (11.3)	13 ³ / ₄ (35)	9 ³ / ₄ (24.8)	6 ¹ / ₄ (15.9)	1
49412	12" Oval Au Gratin**	2 ⁵ / ₈	2.5	12 (30.5)	8 ¹ / ₂ (21.6)	2 (5.1)	16 (40.6)	9 ¹ / ₄ (23.5)	3 (7.6)	1
49413	10" Sauté Pan	2 ¹ / ₄	2.1	10 ¹ / ₄ (26)	10 ¹ / ₄ (26)	1 ⁷ / ₈ (4.8)	22 (55.9)	10 ¹ / ₂ (26.7)	3 (7.6)	1
49424	10" French Omelet Pan	3 ¹ / ₁₆	2.9	10 ¹ / ₄ (26)	10 ¹ / ₄ (26)	2 ¹ / ₂ (6.4)	15 (38.1)	10 ¹ / ₂ (26.7)	3 (7.6)	1
49418	12" Stir Fry Pan	5 ³ / ₁₆	4.9	11 ⁷ / ₈ (30.2)	11 ⁷ / ₈ (30.2)	3 ¹¹ / ₁₆ (9.4)	23 ³ / ₄ (60.3)	12 ¹ / ₂ (31.8)	4 ¹ / ₄ (10.8)	1
49425	12" Brazier Pan	6 ⁵ / ₁₆	6	11 ¹³ / ₁₆ (30)	11 ¹³ / ₁₆ (30)	3 ¹ / ₂ (8.9)	16 ¹ / ₂ (42)	12 ¹ / ₄ (31.1)	3 ³ / ₄ (9.5)	1
49428	13" Stir Fry Server	6 ⁵ / ₁₆	6	12 ⁵ / ₈ (32.1)	12 ⁵ / ₈ (32.1)	3 ⁵ / ₈ (9.2)	17 ¹ / ₂ (43.8)	13 ¹ / ₄ (33.7)	4 (10.2)	1
49430	1qt. Butter Warmer	1	0.9	5 ¹ / ₂ (14)	5 ¹ / ₂ (14)	2 ¹¹ / ₁₆ (6.8)	12 ³ / ₄ (32.4)	5 ³ / ₄ (14.6)	4 ¹ / ₄ (10.8)	1
49429	13" High Dome Cover fits 49428	-	-	-	-	-	14 (35.6)	14 (35.6)	4 ³ / ₄ (12)	1
49426	12" High Dome Cover fits 49418 and 49425	-	-	-	-	-	12 ³ / ₄ (32.4)	12 ³ / ₄ (32.4)	4 (10.2)	1
49423	10" Low Dome Cover fits 49413 and 49424	-	-	-	-	-	10 ³ / ₄ (27.3)	10 ³ / ₄ (27.3)	2 (5.1)	1

**Mirror finish interior



The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 • U.S.A.
 Tel: 800-628-0830 • Fax: 800-752-5620 • Tel: 920-457-4851
 www.vollrathco.com

© 2009 The Vollrath Company, L.L.C.
 An ISO 9001 Certified Company • Printed in USA
 Prices and availability subject to change without notice.