





professional **cookware**

Cooks love how Carlisle Professional Cookware makes their job easier because it heats quickly and evenly. Our wide selection of pots, pans and specialty cookware means you get the product that fits the specifications and value your kitchen needs.

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professional cookware:

SIGNATURE SELECT™ FRY PANS

Signature Select™ Fry Pans were designed with the help of leading culinary experts. The 18-10 stainless steel cookware's permanently bonded aluminum base heats quickly and evenly. The three-ply clad base is over 1/3" thick for superior heat diffusion on either induction or conventional cook tops. Stainless clad bottom resists denting and scratching. Reinforced edge strengthens fry pan for longer life and the sloped sides are ideal for turning, flipping, and removing foods. Hollow tubular stainless steel handles stay cool to the touch. Unique pipe plate system welded to the sidewall of the fry pan insulates handles from direct contact with heat. Easy clean satin finish interior. 18" fry pan has additional side handle for easier, safer lifting.



Lifetime Limited Warranty

Carlisle FoodService Products guarantees Signature Select™ cookware to be free from manufacturer's defects for the life of the product.

- A 603008*** 8" Signature Select™ Fry Pan (603908)
Pack 1 ea Cs Wt./Cube 2.50/0.32
 - B 603010*** 9-1/2" Signature Select™ Fry Pan (603910)
Pack 1 ea Cs Wt./Cube 3.50/0.50
 - C 603011*** 11" Signature Select™ Fry Pan (603911)
Pack 1 ea Cs Wt./Cube 5.00/0.80
- *Induction Ready

- D 603012*** 12-1/2" Signature Select™ Fry Pan (603912)
Pack 1 ea Cs Wt./Cube 7.00/1.32
- E 603014*** 14" Signature Select™ Fry Pan (603914)
Pack 1 ea Cs Wt./Cube 8.50/1.41
- F 603018*** 18" Signature Select™ Fry Pan (603918)
Pack 1 ea Cs Wt./Cube 17.00/2.26

Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.



SSAL 2000™ FRY PANS

Finest 18-8 stainless interior is permanently bonded to hard aluminum body to create the ultimate fry pan for any foodservice environment. Aluminum body ensures maximum heat transfer throughout the pan and eliminates hot spots and scorching. Easy care stainless interior is incredibly durable and will not react with food or discolor sauces. NSF Listed. Special rivet design securely attaches handle to pan; bond will not loosen like traditional rivets.

- G 60708RS** ♦ 8" SSAL™ Fry Pan (604008)
Pack 12 ea Cs Wt./Cube 17.00/0.77
- H 60710RS** ♦ 10" SSAL™ Fry Pan (604010)
Pack 6 ea Cs Wt./Cube 16.00/0.76

- I 60712RS** ♦ 12" SSAL™ Fry Pan (604012)
Pack 6 ea Cs Wt./Cube 19.00/1.13

NSF Listed products are designated with a ♦



VERSATA SELECT™ FRY PANS

Heavy-duty 18-10 stainless steel with encapsulated aluminum base for superior heat diffusion on either induction or conventional cook tops. Rolled edges for added strength and easy pouring. Stainless surface will not react with food or discolor sauces. Easy clean satin finish interior allows you to cook with less fat or oil.

VERSATA™ FRY PANS WITH EXCALIBUR® NON-STICK COATING

New Versata™ Fry pans with Excalibur® stainless steel reinforced non-stick coating. Coating is micro-bonded to the substrate of the pan creating a multi-layer surface that easily releases food and resists scratching better than traditional non-stick surfaces.

VERSATA SELECT™ FRY PANS

- A 601008** ♦ 7" Versata Select™ Fry Pan (606007)
Pack 1 ea Cs Wt./Cube 1.90/1.10
- 601009** ♦ 10" Versata Select™ Fry Pan (606009)
Pack 1 ea Cs Wt./Cube 2.42/0.45
- 601012** ♦ 12" Versata Select™ Fry Pan (606122)
Pack 1 ea Cs Wt./Cube 3.64/10.34
- 601014** ♦ 14" Versata Select™ Fry Pan (606014)
Pack 1 ea Cs Wt./Cube 5.11/0.47

VERSATA SELECT™ NON-STICK FRY PANS

- B 601008X** 7" Versata Select™ Coated Fry Pan (606007)
Pack 1 ea Cs Wt./Cube 1.90/1.10
- C 601009X** 10" Versata Select™ Coated Fry Pan (606009)
Pack 1 ea Cs Wt./Cube 2.42/0.45
- D 601012X** 12" Versata Select™ Coated Fry Pan (606122)
Pack 1 ea Cs Wt./Cube 3.64/0.34
- E 601014X** 14" Versata Select™ Coated Fry Pan (606014)
Pack 1 ea Cs Wt./Cube 5.11/0.47

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Excalibur® is a registered trademark of Whitford B. U. Corp.

LIGHT CAST IRON FRY PANS

The heating properties of traditional iron without the weight. No curing/seasoning required. Offers a non-stick coating for easy cleaning. Cast iron is naturally induction ready. 12" pan has an added loop side handle.

- F 609410** 10" Coated Cast Iron Short Handle Fry Pan
Pack 6 ea Cs Wt./Cube 19.84/.89
- G 609411** 11" Coated Cast Iron Short Handle Fry Pan
Pack 6 ea Cs Wt./Cube 13.89/1.05
- H 609412** 12" Coated Cast Iron Long Handle Fry Pan
Pack 6 ea Cs Wt./Cube 20.94/1.24



Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.



professional cookware:

EXCALIBUR® FRY PANS

Excalibur's revolutionary reinforced non-stick coating is superior to any standard coating. Stainless steel reinforced non-stick coating is micro-bonded to the substrate of the pan creating a multi-layer surface that easily releases food and resists scratching better than traditional non-stick surfaces. Excalibur cooks food evenly without the need for added fat or oil. Hard 3004 aluminum body stands up to the toughest foodservice environment. NSF Listed. Use with High Heat Turner shown on page 206.



Excalibur® surface resists scratching from metal utensils better than any other coating



- A 60907XRS** ♦ 7" Excalibur® Fry Pan (604007)
Pack 12 ea Cs Wt./Cube 15.00/0.53
- B 60908XRS** ♦ 8" Excalibur® Fry Pan (604008)
Pack 12 ea Cs Wt./Cube 19.00/0.77
- C 60910XRS** ♦ 10" Excalibur® Fry Pan (604010)
Pack 6 ea Cs Wt./Cube 16.00/0.76

- D 60912XRS** ♦ 12" Excalibur® Fry Pan (604012)
Pack 6 ea Cs Wt./Cube 21.00/1.13
- E 60914XRS** ♦ 14" Excalibur® Fry Pan (604014)
Pack 3 ea Cs Wt./Cube 15.00/1.42

Excalibur® Fry Pans come with removable Dura-Kool™ sleeves

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TEFLON SELECT® FRY PANS

Teflon Select®, Dupont's professional non-stick surface is extremely durable and extra smooth. NSF Listed. Improved coating features 75% greater longevity and 75% more resistance to abrasion than regular Teflon®. Hard 3004 aluminum body stands up to the toughest foodservice environment. Use with High Heat Turner shown on page 206.

Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.

- F 60907SERS** ♦ 7" Teflon Select® Fry Pan (604007)
Pack 12 ea Cs Wt./Cube 15.00/0.53
- G 60908SERS** ♦ 8" Teflon Select® Fry Pan (604008)
Pack 12 ea Cs Wt./Cube 19.00/0.77
- H 60910SERS** ♦ 10" Teflon Select® Fry Pan (604010)
Pack 6 ea Cs Wt./Cube 16.00/0.76
- I 60912SERS** ♦ 12" Teflon Select® Fry Pan (604012)
Pack 6 ea Cs Wt./Cube 21.00/1.13
- J 60914SERS** ♦ 14" Teflon Select® Fry Pan (604014)
Pack 3 ea Cs Wt./Cube 15.00/1.42

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* Teflon® is a registered trademark of E.I. DuPont® DeNemours & Co., Inc.





TRADITIONAL ALUMINUM FRY PANS

Gently sloped sides are ideal for turning, flipping, and removing foods. Aluminum material provides excellent heat transfer. NSF Listed. Classic pan is manufactured from hard 3004 aluminum to stand up to the toughest foodservice environment.

- A 60907RS** ♦ 7" Aluminum Fry Pan (604007)
Pack 12 ea Cs Wt./Cube 15.00/0.53
- B 60908RS** ♦ 8" Aluminum Fry Pan (604008)
Pack 12 ea Cs Wt./Cube 19.00/0.77
- C 60910RS** ♦ 10" Aluminum Fry Pan (604010)
Pack 6 ea Cs Wt./Cube 16.00/0.76
- D 60912RS** ♦ 12" Aluminum Fry Pan (604012)
Pack 6 ea Cs Wt./Cube 21.00/1.13
- E 60914RS** ♦ 14" Aluminum Fry Pan (604014)
Pack 3 ea Cs Wt./Cube 15.00/1.42

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SSAL 2000™ COOKWARE

Finest 18-8 stainless interior is permanently bonded to hard aluminum body to create the ultimate cookware for any foodservice environment. Aluminum body ensures maximum heat transfer throughout the pan and eliminates hot spots and scorching. Easy care stainless interior is incredibly durable and will not react with food or discolor sauces. NSF Listed. Special rivet design securely attaches handle to pan; bond will not loosen like traditional rivets. Optional tight fitting covers maintain moist heat.

SSAL 2000™ SAUCE POTS

- F 60728** ♦ 8 qt SSAL 2000™ Sauce Pot (604010)
Pack 2 ea Cs Wt./Cube 6.00/0.97

SSAL 2000™ SAUCE PANS

- 60725RS** ♦ 2-1/2 qt SSAL 2000™ Sauce Pan (60422)
Pack 8 ea Cs Wt./Cube 11.00/0.92

SSAL 2000™ SAUTÉ PANS

- G 60722RS** ♦ 2 qt SSAL 2000™ Sauté Pan (60422)
Pack 12 ea Cs Wt./Cube 8.00/1.64

SSAL 2000™ COVERS

- 60422** ♦ 8" SSAL 2000™ Cover fits 60722, 60725, 60726
Pack 6 ea Cs Wt./Cube 7.00/0.40

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SAUCE POTS

Use for delicate sauces, cream based soups, and acidic foods. Sauce pot has two sturdy riveted side loop handles for a secure grip.

BRAZIER

Brazier's wide aluminum body and stainless steel interior are the perfect combination for both searing over high heat and slow cooking over low heat. Combine with 60424 cover to create a dutch oven for moist, tender, and flavorful dishes. Brazier has two side loop handles for easy lifting.

SSAL 2000™ BRAZIER

- H 60729** ♦ 9-1/2 qt SSAL 2000™ Brazier (60424)
Pack 2 ea Cs Wt./Cube 11.00/2.12

- I 60726RS** ♦ 3-1/2 qt SSAL 2000™ Sauce Pan (60422) 6 ea
Pack 12.00/1.64 Cs Wt./Cube

- 60723RS** ♦ 3 qt SSAL 2000™ Sauté Pan (604010)
Pack 6 ea Cs Wt./Cube 12.00/2.33

- 60424** ♦ 12-7/8" SSAL 2000™ Cover fits 60724, 60729
Pack 6 ea Cs Wt./Cube 7.00/0.68

SAUCE PANS

Aluminum body ensures easy temperature control for cooking, reducing, or holding sauces.

SAUTÉ PANS

Rapid heating pans with smooth stainless interiors are perfect for quick-cooking foods over high heat with a minimal amount of oil; seals in color, flavor, and nutrients. Straight sides keep food in the pan when stirring rapidly; great for stir-frying and poaching.

Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.

- J 60727RS** ♦ 6 qt SSAL 2000™ Sauce Pan (60423)
Pack 6 ea Cs Wt./Cube 8.00/2.57

- 60724RS** ♦ 6 qt SSAL 2000™ Sauté Pan (60424) 6
Pack ea Cs Wt./Cube 17.00/2.67





SIGNATURE SELECT™ COOKWARE

Signature Select Cookware was designed with the help of leading culinary experts. Beautiful ultra-heavy 18-10 stainless steel cookware with permanently bonded aluminum core heats quickly and evenly; stainless clad base resists denting and scratching. Lifetime limited warranty. Three-ply clad base is over 1/3" thick for superior heat diffusion on either induction or conventional cook tops. Hollow tubular stainless steel handles stay cool to the touch; unique design reduces direct heat transfer from pan to handle. Strong reinforced rolled edge protects pans from denting or losing their shape. Easy clean satin finish interior; optional tight-fitting, self-basting domed covers.



STOCK POTS

Perfect for preparing soups, pasta, or long-simmering stocks and sauces. Can also be used with our stainless steel baskets for steaming, frying, or boiling/draining foods.

603106* 6-1/2 qt Signature Select™ Stock Pot (603908)

Pack 1 ea Cs Wt./Cube 5.40/0.66

603112* 12 qt Signature Select™ Stock Pot (603910)

Pack 1 ea Cs Wt./Cube 8.00/1.18

603118* 18 qt Signature Select™ Stock Pot (603911)

Pack 1 ea Cs Wt./Cube 11.00/1.69

B 603127* 27 qt Signature Select™ Stock Pot (603912)

Pack 1 ea Cs Wt./Cube 14.00/1.82

*Induction Ready

603138* 39 qt Signature Select™ Stock Pot (603914)

Pack 1 ea Cs Wt./Cube 19.00/2.67

603153* 53 qt Signature Select™ Stock Pot (603916)

Pack 1 ea Cs Wt./Cube 27.00/3.81

603175* 76 qt Signature Select™ Stock Pot (603918)

Pack 1 ea Cs Wt./Cube 38.00/6.83

603203* 104 qt Signature Select™ Stock Pot (603920)

Pack 1 ea Cs Wt./Cube 42.00/6.83

Lifetime Limited Warranty

Carlisle FoodService Products guarantees Signature Select™ cookware to be free from manufacturer's defects for the life of the product.

Covers sold separately on facing page; recommended covers are listed in parenthesis after product description.

SAUCE POTS

Wide diameters of these pots provide room for stirring and working with food. Use for reducing sauces, or cooking soups and gravies.

603207* 7 qt Signature Select™ Sauce Pot (603910)

Pack 1 ea Cs Wt./Cube 6.00/0.58

603212* 12 qt Signature Select™ Sauce Pot (603911)

Pack 1 ea Cs Wt./Cube 9.80/1.32

B 603217* 17 qt Signature Select™ Sauce Pot (603912)

Pack 1 ea Cs Wt./Cube 12.00/1.39

603224* 24 qt Signature Select™ Sauce Pot (603914)

Pack 1 ea Cs Wt./Cube 16.00/1.92

*Induction Ready

603233* 34 qt Signature Select™ Sauce Pot (603916)

Pack 1 ea Cs Wt./Cube 22.00/2.29

603247* 47 qt Signature Select™ Sauce Pot (603918)

Pack 1 ea Cs Wt./Cube 30.00/2.99

603266* 67 qt Signature Select™ Sauce Pot (603920)

Pack 1 ea Cs Wt./Cube 38.00/5.38



BRAZIERS

Brazier's wide surface is perfect for browning meats and simmering sauces or stews. Optional self-basting dome lid maintains moist heat.

603304* 4-3/4 qt Signature Select™ Brazier (603910)
Pack 1 ea Cs Wt./Cube 6.00/0.27

603307* 7-3/4 qt Signature Select™ Brazier (603911)
Pack 1 ea Cs Wt./Cube 7.00/0.43

*Induction Ready

603309* 8-5/8 qt Signature Select™ Brazier (603912)
Pack 1 ea Cs Wt./Cube 9.00/0.47

603312* 12 qt Signature Select™ Brazier (603914)
Pack 1 ea Cs Wt./Cube 15.00/0.78

A 603317* 17 qt Signature Select™ Brazier (603916)
Pack 1 ea Cs Wt./Cube 20.00/1.39

603324* 24 qt Signature Select™ Brazier (603918)
Pack 1 ea Cs Wt./Cube 25.00/2.31

603333* 33 qt Signature Select™ Brazier (603920)
Pack 1 ea Cs Wt./Cube 30.00/2.31

SAUTÉ PANS

Low sided sauté pan is designed for browning over high heat. Straight sides keep food in the pan when stirring; great for stir-frying and poaching.

603501* 1-5/8 qt. Signature Select™ Sauté Pan (603906)
Pack 1 ea Cs Wt./Cube 2.00/0.15

603503* 3 qt Signature Select™ Sauté Pan (603908)
Pack 1 ea Cs Wt./Cube 4.00/0.37

603504* 4-3/4 qt Signature Select™ Sauté Pan (603910)
Pack 1 ea Cs Wt./Cube 5.00/0.36

*Induction Ready

B 603506* 6 qt Signature Select™ Sauté Pan (603911)
Pack 1 ea Cs Wt./Cube 7.00/0.82

603509* 8-1/2 qt Signature Select™ Sauté Pan (603912)
Pack 1 ea Cs Wt./Cube 10.00/1.28



SAUCE PANS

Available in either curved or straight-sided style. Curved pans are ideal for reducing sauces, sauteing vegetables, or simmering risotto. Heavy-duty straight-sided pans thick clad base provides quick and even heating for thorough cooking.

C 603601* 1-5/8 qt Signature Select™ Curved Sauce Pan (—)
Pack 1 ea Cs Wt./Cube 3.00/0.38

603602* 2-5/8 qt Signature Select™ Curved Sauce Pan (—)
Pack 1 ea Cs Wt./Cube 4.00/0.42

603603* 3-1/8 qt Signature Select™ Curved Sauce Pan (603910)
Pack 1 ea Cs Wt./Cube 4.00/0.56

*Induction Ready

603402* 2-1/4 qt Signature Select™ Sauce Pan (603906)
Pack 1 ea Cs Wt./Cube 3.00/0.47

603404* 4-1/4 qt Signature Select™ Sauce Pan (603908)
Pack 1 ea Cs Wt./Cube 4.00/0.60

D 603407* 7-1/8 qt Signature Select™ Sauce Pan (603910)
Pack 1 ea Cs Wt./Cube 7.00/1.05

603412* 12 qt Signature Select™ Sauce Pan (603911)
Pack 1 ea Cs Wt./Cube 9.40/1.77



STEAMER BASKET

Steamer baskets are perfect for steaming and boiling lobsters, shellfish, vegetables, as well as range top frying. 1/8" diameter holes are small enough to be used with almost any type of pasta. 18-10 stainless steel prevents baskets from discoloring or reacting with food.

603727P Signature Select™ Steamer Basket for 603127
Pack 1 ea Cs Wt./Cube 9.00/1.69

*Induction Ready

E 603738P Signature Select™ Steamer Basket for 603138
Pack 1 ea Cs Wt./Cube 12.00/2.61

603753P Signature Select™ Steamer Basket for 603153
Pack 1 ea Cs Wt./Cube 13.00/2.67



COVERS

Self-basting domed covers fit snugly allowing moisture to condense and return to the pot/pan. Handle's hollow tubular construction remains cool to the touch; strong welds insure long life.

603906 6-1/4" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 10.00/0.68

603908 7-7/8" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 11.00/1.15

F 603910 9-1/2" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 14.00/1.18

603911 11" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 20.00/1.69

603912 12-5/8" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 27.00/1.92

603914 14-1/8" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 32.00/2.72

603916 15-3/4" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 40.00/4.00

603918 17-3/4" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 28.00/4.00

603920 19-5/8" Signature Select™ Cover
Pack 12 ea Cs Wt./Cube 32.00/4.17





VERSATA SELECT™ COOKWARE

Heavy-duty 18-10 stainless steel cookware is induction ready. Rolled edges for added strength and easy pouring. High polish rims are perfect for display cooking. Encapsulated bottoms have two layers of stainless steel with a thick aluminum core for superior heat diffusion on either induction or conventional cook tops. Stock and sauce pots have loop handle design. Easy clean satin finish interior allows you to cook with less fat or oil.



STOCK POTS

Perfect for preparing soups, pasta, or long-simmering stocks and sauces.

A 601109 ♦ 9 qt Versata Select™ Stock Pot (606009)
Pack 1 ea Cs Wt./Cube 4.76/0.61

601112 ♦ 12 qt Versata Select™ Stock Pot (606010)
Pack 1 ea Cs Wt./Cube 5.47/0.76

601116 ♦ 16 qt Versata Select™ Stock Pot (606011)
Pack 1 ea Cs Wt./Cube 6.99/0.98

601125 ♦ 24 qt Versata Select™ Stock Pot (606013)
Pack 1 ea Cs Wt./Cube 10.00/1.85

601132 ♦ 32 qt Versata Select™ Stock Pot (606014)
Pack 1 ea Cs Wt./Cube 11.68/1.73

601144 ♦ 40 qt Versata Select™ Stock Pot (606015)
Pack 1 ea Cs Wt./Cube 15.87/2.10

601164 ♦* 60 qt Versata Select™ Stock Pot (606016)
Pack 1 ea Cs Wt./Cube 18.38/3.18

*Not Induction Ready

NSF Listed products are designated with a ♦

**Covers sold separately on page 181;
recommended covers are listed in
parenthesis after product description.**

SAUCE POTS

Wider pots with lower sidewalls for smaller preparations. Use for foods cooked with liquid over medium heat that require frequent stirring or handling.

601175 ♦ 6 qt Versata Select™ Sauce Pot (606009)
Pack 1 ea Cs Wt./Cube 4.41/0.44

B 601111 ♦ 10 qt Versata Select™ Sauce Pot (606011)
Pack 1 ea Cs Wt./Cube 5.73/0.65

601119 ♦ 18 qt Versata Select™ Sauce Pot (606014)
Pack 1 ea Cs Wt./Cube 8.49/0.66

601123 ♦ 22 qt Versata Select™ Sauce Pot (606014)
Pack 1 ea Cs Wt./Cube 9.55/1.28

601133 ♦ 32 qt Versata Select™ Sauce Pot (606015)
Pack 1 ea Cs Wt./Cube 11.11/1.66

601146 ♦* 40 qt Versata Select™ Sauce Pot (606017)
Pack 1 ea Cs Wt./Cube 16.25/2.26

*Not Induction Ready

NSF Listed products are designated with a ♦



SAUCE PANS

Wide diameters of these pots provide more surface area for stirring and working with food. Use for reducing sauces, or cooking soup and gravies.

- 601025** ♦ 2-1/2 qt Versata Select™ Sauce Pan (606006)
Pack 1 ea Cs Wt./Cube 2.49/0.20
- B 601075** ♦ 7 qt Versata Select™ Sauce Pan (606009)
Pack 1 ea Cs Wt./Cube 5.11/0.47

- A 601045** ♦ 4-1/2 qt Versata Select™ Sauce Pan (606007)
Pack 1 ea Cs Wt./Cube 3.31/1.43

NSF Listed products are designated with a ♦

FRY PANS

Heavy-duty 18-10 stainless steel with encapsulated aluminum base for superior heat diffusion on either induction or conventional cook tops. Rolled edges for added strength and easy pouring. Stainless surface will not react with food or discolor sauces. Easy clean satin finish interior allows you to cook with less fat or oil.

VERSATA™ FRY PANS WITH EXCALIBUR® NON-STICK COATING

New Versata™ Fry pans with Excalibur stainless steel reinforced non-stick coating. Coating is micro-bonded to the substrate of the pan creating a multi-layer surface that easily releases food and resists scratching better than traditional non-stick surfaces.

VERSATA FRY PANS

- C 601008** ♦ 7" Versata Select™ Fry Pan (606007) 1 ea
Pack Cs Wt./Cube 1.90/0.11

- 601009** ♦ 10" Versata Select™ Fry Pan (606009) 1 ea
Pack Cs Wt./Cube 2.42/0.45

- D 601012** ♦ 12" Versata Select™ Fry Pan (606122) 1 ea
Pack Cs Wt./Cube 3.64/0.34

- 601014** ♦ 14" Versata Select™ Fry Pan (606014) 1 ea
Pack Cs Wt./Cube 5.11/0.47

VERSATA NON-STICK FRY PANS

- E 601008X** 7" Versata Select™ Coated Fry Pan
Pack 1 ea Cs Wt./Cube 1.90/1.10

- F 601009X** 10" Versata Select™ Coated Fry Pan
Pack 1 ea Cs Wt./Cube 2.42/0.45

- 601012X** 12" Versata Select™ Coated Fry Pan
Pack 1 ea Cs Wt./Cube 3.64/0.34

- 601014X** 14" Versata Select™ Coated Fry Pan
Pack 1 ea Cs Wt./Cube 5.11/0.47

NSF Listed products are designated with a ♦

Excalibur® is a registered trademark of Whitford B. U. Corp.

COVERS

Self-basting domed covers fit snugly allowing moisture to condense and return to the pot/pan. Strong welds insure long life.

- 606006** ♦ 6-1/2" Cover fits 601025
Pack 6 ea Cs Wt./Cube 4.50/0.40

- G 606007** ♦ 7-7/8" Cover fits 601045, 601008
Pack 6 ea Cs Wt./Cube 5.11/0.59

- 606009** ♦ 9-1/2" Cover fits 601109, 601175, 601075, 601009
Pack 6 ea Cs Wt./Cube 7.80/0.83

- H 606010** ♦ 10-1/4" Cover fits 601112
Pack 6 ea Cs Wt./Cube 10.00/1.85

- 606011** ♦ 11" Cover fits 601116, 601111
Pack 6 ea Cs Wt./Cube 8.93/1.30

- 606122** ♦ 12-1/2" Cover fits 601012
Pack 6 ea Cs Wt./Cube 12.43/1.64

- 606013** ♦ 13-1/8" Cover fits 601125
Pack 6 ea Cs Wt./Cube 13.32/2.18

- 606014** ♦ 14-1/4" Cover fits 601132, 601119, 601014, 601123
Pack 6 ea Cs Wt./Cube 16.31/2.39

NSF Listed products are designated with a ♦



- I 606015** ♦ 15-3/4" Cover fits 601144, 601133
Pack 6 ea Cs Wt./Cube 19.18/3.08
- 606017** ♦ 17-3/4" Cover fits 601146
Pack 6 ea Cs Wt./Cube 26.12/3.59
- 606016** ♦ 19-1/2" Cover fits 601164
Pack 6 ea Cs Wt./Cube 30.42/4.42



STEEL STOCK II™ COOKWARE

Three-ply clad base is over 8mm thick for superior heat diffusion on either induction or conventional cook tops. Heavy gauge 18-10 stainless steel cookware with permanently bonded aluminum core heats quickly and evenly. Stainless clad base resists denting and scratching. Easy clean satin finish interior allows you to cook food with less fat or oil. Hollow tubular stainless steel handles stay cooler for safe handling. Self basting dome covers sold separately.

STOCK POTS

Perfect for preparing soups, pasta, or long-simmering stocks and sauces. Can also be used with our stainless steel baskets for more versatility.



- A 608409*** 9 qt S/S Stock Pot w/Clad Base (608409C)
Pack 1 ea Cs Wt./Cube 6.00/0.81
- B 608412*** 12 qt S/S Stock Pot w/Clad Base (608409C)
Pack 1 ea Cs Wt./Cube 6.80/0.95
- C 608416*** 16 qt S/S Stock Pot w/Clad Base (608416C)
Pack 1 ea Cs Wt./Cube 8.80/1.21
- D 608424*** 24 qt S/S Stock Pot w/Clad Base (608424C)
Pack 1 ea Cs Wt./Cube 11.00/1.58

*Induction Ready

- 608440** 40 qt S/S Stock Pot w/Clad Base (608440C)
Pack 1 ea Cs Wt./Cube 16.00/2.49
- 608453** 53 qt S/S Stock Pot w/Clad Base (608453C)
Pack 1 ea Cs Wt./Cube 18.50/3.29
- 608474** 74 qt S/S Stock Pot w/Clad Base (608474C)
Pack 1 ea Cs Wt./Cube 26.30/4.50

SAUCE PANS

Wide diameters of these pots provide more surface area for stirring and working with food. Use for reducing sauces, or cooking soups and gravies.

- E 608402*** 2-1/8 qt S/S Sauce Pan w/Clad Base (608402C)
Pack 1 ea Cs Wt./Cube 2.70/0.37
- F 608403*** 3-1/8 qt S/S Sauce Pan w/Clad Base (608402C)
Pack 1 ea Cs Wt./Cube 3.00/0.54
- G 608405*** 5-1/4 qt S/S Sauce Pan w/Clad Base (608409C)
Pack 1 ea Cs Wt./Cube 4.50/0.69
- H 608407*** 7-3/8 qt S/S Sauce Pan w/Clad Base (608409C)
Pack 1 ea Cs Wt./Cube 5.30/0.92

*Induction Ready

COVERS

- 608402C** S/S Cover for 608402, 608403
Pack 6 ea Cs Wt./Cube 3.80/0.42
- 608409C** S/S Cover for 608405, 608407, 608409, 608412
Pack 6 ea Cs Wt./Cube 4.70/0.58
- I 608409C** S/S Cover for 608405, 608407, 608409, 608412
Pack 6 ea Cs Wt./Cube 4.70/0.58
- 608416C** S/S Cover for 608416
Pack 6 ea Cs Wt./Cube 6.90/0.90
- 608424C** S/S Cover for 608424
Pack 6 ea Cs Wt./Cube 9.30/1.10
- 608440C** S/S Cover for 608440
Pack 6 ea Cs Wt./Cube 11.40/1.40
- 608453C** S/S Cover for 608453
Pack 4 ea Cs Wt./Cube 9.00/1.76
- 608474C** S/S Cover for 608474
Pack 4 ea Cs Wt./Cube 10.50/2.10



**Covers sold separately;
recommended covers are listed in
parenthesis after product
description.**

HEAVY-DUTY COVERS

Carlisle's unique reinforced design resists dents and holds its shape better than old-fashioned lids. Extra heavy-duty covers are fabricated from hard 3004 aluminum to stand up to the toughest foodservice environment. Open looped handles are securely riveted. NSF Listed.



60399* ♦	6" Cover		
Pack 6 ea	Cs Wt./Cube	3.00/0.46	
A 604007 ♦	7" Cover		
Pack 6 ea	Cs Wt./Cube	6.00/0.40	
604008 ♦	8" Cover		
Pack 6 ea	Cs Wt./Cube	4.00/0.39	
604085 ♦	8-1/2" Cover		
Pack 6 ea	Cs Wt./Cube	5.00/0.49	
604095 ♦	9-1/2" Cover		
Pack 6 ea	Cs Wt./Cube	5.50/0.58	
B 604010 ♦	10" Cover		
Pack 6 ea	Cs Wt./Cube	7.00/0.55	
604107 ♦	10-3/4" Cover		
Pack 6 ea	Cs Wt./Cube	6.00/0.58	

604011 ♦	11" Cover		
Pack 6 ea	Cs Wt./Cube	7.00/0.75	
604012 ♦	12" Cover		
Pack 6 ea	Cs Wt./Cube	9.00/0.91	
C 604013 ♦	13" Cover		
Pack 6 ea	Cs Wt./Cube	11.00/0.89	
604014 ♦	14" Cover		
Pack 6 ea	Cs Wt./Cube	12.00/0.90	
D 604016 ♦	16" Cover		
Pack 6 ea	Cs Wt./Cube	17.00/1.48	
E 604018 ♦	18" Cover		
Pack 6 ea	Cs Wt./Cube	20.00/1.48	
60490* ♦	20" Cover		
Pack 6 ea	Cs Wt./Cube	23.00/1.74	

* Standard Covers — do not have reinforced ridges
NSF Listed products are designated with a ♦

COVER GUIDE

Cover	Fits Item No(s)
60399	60347, 60358
604008	60360, 60387, 60502, 60775, 60908
604007	60348, 60359, 60501, 60774, 60907
604107	60353, 60507
604085	60350, 60351, 60503, 60608, 60776, 60931
604095	60352, 60372, 60504, 60610, 60932
604012	60284, 60295, 60296, 60364, 60375, 60376, 60389, 60620, 60624, 60712, 60912, 60934, 60936
604010	60362, 60373, 60388, 60612, 60710, 60728, 60723RS, 60777, 60910, 60921
604011	60294, 60308, 60354, 60355, 60374, 60508, 60510, 60616
604013	60285, 60365, 60634
604014	60102, 60286, 60297, 60309, 60356, 60366, 60378, 60390, 60640, 60765, 60914
604016	60288, 60298, 60310, 60385, 60660, 60766
604018	60290, 60299, 60311, 60680, 60767
60490	60292, 60312, 60320, 60382, 60768, 60792, 60793



FAUCETS

Optional top of the line Carlisle faucets can be installed on our stockpots; for use with pots 20 qt or larger only. Liquid faucet is used for dispensing clear liquids such as water, tea, or bouillon. To order faucets installed simply add LF (liquid faucet) after stockpot product number as indicated. Faucets can be ordered separately as replacement parts only.

F 60LF*	Liquid Faucet — Installed	
Pack 1 ea	Cs Wt./Cube	0.70/0.07

* Special Order only; please allow 3-4 weeks for delivery



BURGER COVER

Accelerates cooking on grill tops; helps retain flavor and moisture; heat resistant knob is cool to the touch; aluminum cover provides quick and even heating for thorough cooking.

G 60103	6" Burger Cover	
Pack 12 ea	Cs Wt./Cube	4.00/0.82



professional cookware:



A

NSF®

B



NSF®

E

D

C

Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.

BRAZIER'S

Brazier's wide surface is perfect for browning meats and simmering stews. Heavy plated loop handles for easy transport. Optional covers maintain moist heat for slow cooking.

- | | |
|--|--|
| F 60765 ♦ 15 qt Heavy Weight Brazier (604014)
Pack 2 ea Cs Wt./Cube 18.00/1.91 | 60767 ♦ 24 qt Heavy Weight Brazier (604018)
Pack 2 ea Cs Wt./Cube 27.00/3.19 |
| G 60766 ♦ 18 qt Heavy Weight Brazier (604016)
Pack 2 ea Cs Wt./Cube 19.00/2.89 | 60768 ♦ 30 qt Heavy Weight Brazier (60490)
Pack 2 ea Cs Wt./Cube 28.00/3.19 |

NSF Listed products are designated with a ♦

HEAVY WEIGHT ALUMINUM COOKWARE

Heavy weight cookware is made from 1/4" aluminum alloy for optimal hardness and durability. NSF Listed. Computer controlled manufacturing creates a double thick top edge and base for superior strength and shape retention. 3003 alloy allows cookware to heat rapidly and retain even heat. Optional covers listed on page 181.

STOCK POTS

Perfect for preparing soups, pasta, or long-simmering stocks and sauces. Can also be used with our stainless steel baskets for steaming, boiling, or deep frying.

- | | |
|--|--|
| A 60294 ♦ 16 qt Heavy Weight Stock Pot (604011)
Pack 1 ea Cs Wt./Cube 20.00/2.03 | 60298 ♦ 60 qt Heavy Weight Stock Pot (604016)
Pack 1 ea Cs Wt./Cube 20.00/3.28 |
| B 60295 ♦ 20 qt Heavy Weight Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 22.00/2.43 | 60299 ♦ 80 qt Heavy Weight Stock Pot (604018)
Pack 1 ea Cs Wt./Cube 24.00/4.12 |
| 60296 ♦ 24 qt Heavy Weight Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 30.00/2.89 | 60792 ♦ 100 qt Heavy Weight Stock Pot (60490)
Pack 1 ea Cs Wt./Cube 24.00/6.22 |
| 60297 ♦ 40 qt Heavy Weight Stock Pot (604014)
Pack 1 ea Cs Wt./Cube 17.00/2.48 | 60793 ♦ 120 qt Heavy Weight Stock Pot (60490)
Pack 1 ea Cs Wt./Cube 28.00/7.40 |

NSF Listed products are designated with a ♦

SAUCE POTS

Wider diameter pots with lower sidewalls for smaller preparations. Use for foods cooked with liquid over medium heat that require frequent stirring or handling.

- | | |
|--|--|
| C 60284 ♦ 14 qt Heavy Weight Sauce Pot (604012)
Pack 2 ea Cs Wt./Cube 20.00/2.01 | 60288 ♦ 34 qt Heavy Weight Sauce Pot (604016)
Pack 1 ea Cs Wt./Cube 16.00/2.09 |
| D 60285 ♦ 20 qt Heavy Weight Sauce Pot (604013)
Pack 2 ea Cs Wt./Cube 24.00/2.53 | 60290 ♦ 40 qt Heavy Weight Sauce Pot (604018)
Pack 1 ea Cs Wt./Cube 18.00/2.19 |
| E 60286 ♦ 26 qt Heavy Weight Sauce Pot (604014)
Pack 2 ea Cs Wt./Cube 28.00/3.11 | 60292 ♦ 60 qt Heavy Weight Sauce Pot (60490)
Pack 1 ea Cs Wt./Cube 22.00/3.27 |

NSF Listed products are designated with a ♦



NSF®

F

G



HEAVY WEIGHT ALUMINUM COOKWARE
STRAIGHT SIDED SAUCE PANS

Rounded corners for easy stirring; helps prevent thick sauces from burning. Heavy-duty straight-sided pan's thick base provides quick and even heating for thorough cooking.

- | | |
|---|---|
| A 60774RS ♦ 2-1/2 qt Heavy Weight Sauce Pan (604007)
Pack 6 ea Cs Wt./Cube 22.00/1.73 | C 60776RS ♦ 6-1/2 qt Heavy Weight Sauce Pan (604085)
Pack 4 ea Cs Wt./Cube 22.00/2.64 |
| B 60775RS ♦ 4-1/2 qt Heavy Weight Sauce Pan (604008)
Pack 4 ea Cs Wt./Cube 18.00/1.73 | D 60777RS ♦ 8-1/2 qt Heavy Weight Sauce Pan (604010)
Pack 4 ea Cs Wt./Cube 28.00/2.64 |

NSF Listed products are designated with a ♦

SAUTÉ PANS

Low sided sauce pan is designed for high heat browning or quick cooking of foods. Straight sides keep food in the pan when stirring. Heavy weight 8 gauge aluminum.

- | | |
|---|---|
| 60387RS ♦ 2 qt Heavy Weight Sauté Pan (604008)
Pack 6 ea Cs Wt./Cube 13.00/1.76 | 60389RS ♦ 5 qt Heavy Weight Sauté Pan (604012)
Pack 6 ea Cs Wt./Cube 24.00/2.76 |
| 60388RS ♦ 3 qt Heavy Weight Sauté Pan (604010)
Pack 6 ea Cs Wt./Cube 18.00/1.76 | E 60390RS ♦ 7-1/2 qt Heavy Weight Sauté Pan (604014)
Pack 4 ea Cs Wt./Cube 20.00/3.34 |

NSF Listed products are designated with a ♦

**Handles sold separately,
see page 281
for a complete listing**



TAPERED ALUMINUM SAUCE PANS

Gently sloped sides and rounded corners for easy stirring; tapered design nests for convenient storage. Unique shape reduces contact with direct heat source; encourages cooking by diffused heat from side walls. Extra wide lip adds durability and offers more precise pouring. Hard 3004 aluminum body stands up to the toughest foodservice environment. 14 qt saucepan has side handle to aid lifting. NSF Listed. Use with optional covers shown on page 181.

- | | |
|---|--|
| F 60348RS ♦ 2-3/4 qt Tapered Sauce Pan (604007)
Pack 12 ea Cs Wt./Cube 20.00/1.35 | 60353RS ♦ 7 qt Tapered Sauce Pan (604107)
Pack 12 ea Cs Wt./Cube 35.00/2.73 |
| 60350RS ♦ 3-3/4 qt Tapered Sauce Pan (604085)
Pack 12 ea Cs Wt./Cube 25.00/1.74 | H 60354RS ♦ 8-1/2 qt Tapered Sauce Pan (604011)
Pack 6 ea Cs Wt./Cube 22.00/2.52 |
| G 60351RS ♦ 4-1/2 qt Tapered Sauce Pan (604085)
Pack 12 ea Cs Wt./Cube 27.00/1.75 | I 60355RS ♦ 10 qt Tapered Sauce Pan (604011)
Pack 6 ea Cs Wt./Cube 27.00/3.55 |
| 60352RS ♦ 5-1/2 qt Tapered Sauce Pan (604095)
Pack 12 ea Cs Wt./Cube 30.00/2.05 | 60356RS ♦ 14 qt Tapered Sauce Pan (604014)
Pack 4 ea Cs Wt./Cube 24.00/4.06 |

NSF Listed products are designated with a ♦



STANDARD WEIGHT ALUMINUM COOKWARE STOCK POTS

Standard weight satin finish cookware offers long lasting performance. Available in a variety of sizes for every cooking application. Heavy-duty 3003 construction and extra thick base for superior thermal conductivity; NSF Listed. Reinforced beadless rim resists dents and is easy to clean.

Use with optional covers shown on page 181.



A 60372 ♦ 10 qt Standard Weight Stock Pot (604095)
Pack 1 ea Cs Wt./Cube 4.29/1.03

60373 ♦ 12 qt Standard Weight Stock Pot (604010)
Pack 1 ea Cs Wt./Cube 4.57/1.03

B 60374 ♦ 16 qt Standard Weight Stock Pot (604011)
Pack 1 ea Cs Wt./Cube 5.63/1.12

60375 ♦ 20 qt Standard Weight Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 6.16/1.28

60376 ♦ 24 qt Standard Weight Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 6.46/1.49

60378 ♦ 40 qt Standard Weight Stock Pot (604014)
Pack 1 ea Cs Wt./Cube 10.00/2.20

60385 ♦ 60 qt Standard Weight Stock Pot (604016)
Pack 1 ea Cs Wt./Cube 13.00/3.26

NSF Listed products are designated with a ♦

SAUCE POTS

Wide diameters of these pots provide more surface area for stirring and working with food. Use for reducing sauces, or cooking soups and gravies. Sauce pot has sturdy riveted side loop handles for a secure grip.

60364 ♦ 14 qt Std Weight Sauce Pot (604012)
Pack 2 ea Cs Wt./Cube 15.00/1.85

C 60365 ♦ 20 qt Std Weight Sauce Pot (604013)
Pack 2 ea Cs Wt./Cube 17.00/2.60

60366 ♦ 26 qt Std Weight Sauce Pot (604014)
Pack 2 ea Cs Wt./Cube 20.00/3.17

NSF Listed products are designated with a ♦

60381 ♦ 40 qt Std Weight Sauce Pot (604018)
Pack 1 ea Cs Wt./Cube 12.00/5.36

60382 ♦ 60 qt Std Weight Sauce Pot (60490)
Pack 1 ea Cs Wt./Cube 13.00/5.83

Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.

BRAZIERS

Use with meat or vegetables that are browned with a little oil and then covered and simmered over low heat with a small amount of liquid. Braziers have a sturdy riveted two sided loop handle for a secure grip. See page 181 for optional covers.

D 60309 ♦ 14 qt Standard Weight Brazier (604014)
Pack 2 ea Cs Wt./Cube 12.00/1.84

60311 ♦ 24 qt Standard Weight Brazier (604018)
Pack 2 ea Cs Wt./Cube 17.00/3.06

E 60310 ♦ 20 qt Standard Weight Brazier (604016)
Pack 2 ea Cs Wt./Cube 15.00/2.40

60312 ♦ 30 qt Standard Weight Brazier (60490)
Pack 2 ea Cs Wt./Cube 23.00/3.06

NSF Listed products are designated with a ♦



STRAIGHT SIDED SAUCE PANS

Heavy-duty straight-sided pans are a kitchen essential.

F 60358RS ♦ 1-1/2 qt Standard Weight Straight Sided Sauce Pan (60399)
Pack 6 ea Cs Wt./Cube 13.00/0.75

60359RS ♦ 2-1/2 qt Standard Weight Straight Sided Sauce Pan (604007)
Pack 6 ea Cs Wt./Cube 15.00/0.45

G 60360RS ♦ 5 qt Standard Weight Straight Sided Sauce Pan (604008)
Pack 6 ea Cs Wt./Cube 19.00/2.86

H 60362RS ♦ 8-1/2 qt Standard Weight Straight Sided Sauce Pan (604010)
Pack 4 ea Cs Wt./Cube 18.00/1.58

NSF Listed products are designated with a ♦



TRADITIONAL WEIGHT ALUMINUM STOCK POTS

Traditional weight satin finish cookware is an economical choice for busy foodservice operations. Quality construction with thick base for superior thermal conductivity. Features a durable rolled edge with sanitary open bead. NSF Listed. Use with optional covers shown on page 181.

- A 60608** ♦ 8 qt Traditional Wt Stock Pot (604085) 1
Pack ea Cs Wt./Cube 11.00/2.21
- B 60610** ♦ 10 qt Traditional Wt Stock Pot (604095)
Pack 1 ea Cs Wt./Cube 9.00/1.54
- C 60612** ♦ 12 qt Traditional Wt Stock Pot (604010)
Pack 1 ea Cs Wt./Cube 10.00/1.83
- 60616** ♦ 16 qt Traditional Wt Stock Pot (604011)
Pack 1 ea Cs Wt./Cube 12.00/2.03
- D 60620** ♦ 20 qt Traditional Wt Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 13.00/2.43
- E 60624** ♦ 24 qt Traditional Wt Stock Pot (604012)
Pack 1 ea Cs Wt./Cube 15.00/2.89
- 60634** ♦ 32 qt Traditional Wt Stock Pot (604013)
Pack 1 ea Cs Wt./Cube 17.00/3.58
- 60640** ♦ 40 qt Traditional Wt Stock Pot (604014)
Pack 1 ea Cs Wt./Cube 10.00/2.41
- 60660** ♦ 60 qt Traditional Wt Stock Pot (604016)
Pack 1 ea Cs Wt./Cube 15.00/3.28
- 60680** ♦ 80 qt Traditional Wt Stock Pot (604018)
Pack 1 ea Cs Wt./Cube 17.00/4.35

NSF Listed products are designated with a ♦



Covers sold separately on page 181; recommended covers are listed in parenthesis after product description.

DOUBLE BOILER

Heavy-duty construction and extra thick base for superior thermal conductivity; prevents scorching of delicate sauces, chocolate, and more. Traditional weight satin finish cookware offers long lasting performance. Durable rolled edge with sanitary open bead. NSF Listed. Double boiler includes stock pot insert and cover; inserts are also available separately.

- 60931** ♦ 8 qt Double Boiler w/6 qt Insert
Pack 1 ea Cs Wt./Cube 7.00/0.88
- 60932** ♦ 10 qt Double Boiler w/8 qt Insert
Pack 1 ea Cs Wt./Cube 9.00/1.10
- F 60921** ♦ 12 qt Double Boiler w/12 qt Insert
Pack 1 ea Cs Wt./Cube 10.00/1.73
- 60934** ♦ 20 qt Double Boiler w/16 qt Insert
Pack 1 ea Cs Wt./Cube 13.00/1.70
- 60936** ♦ 24 qt Double Boiler w/20 qt Insert
Pack 1 ea Cs Wt./Cube 14.00/2.11

NSF Listed products are designated with a ♦

Double Boiler Inserts

- 60131** ♦ 6 qt Insert for 60931
Pack 6 ea Cs Wt./Cube 13.00/1.71
- 60132** ♦ 8 qt Insert for 60932
Pack 4 ea Cs Wt./Cube 11.00/1.71
- 60133** ♦ 12 qt Insert for 60921
Pack 4 ea Cs Wt./Cube 14.00/2.92
- 60135** ♦ 16 qt Insert for 60934
Pack 4 ea Cs Wt./Cube 16.00/4.06
- 60136** ♦ 20 qt Insert for 60936
Pack 4 ea Cs Wt./Cube 18.00/4.06



SECTIONAL PASTA COOKERS

Ideal for pasta, vegetables, and seafood. Save time, energy, and space by cooking multiple portions in one pot. Stainless steel inserts with 1/8" holes feature cool-touch handles and can be hooked on the side of the pot for easy draining. Complete unit includes 20 qt pot and inserts.

- G 60100PC** Quarter Size Sectional Pasta Cooker
includes 20 qt pot w/4 inserts
Pack 1 ea Cs Wt./Cube 16.00/1.67
- 60101** Quarter Size Perforated Insert (list price is for 1 insert)
Pack 4 ea Cs Wt./Cube 9.00/1.67
- 60102** 20 qt Pot for Pasta Cooker Combination
Pack 2 ea Cs Wt./Cube 15.00/2.20



BASKETS

Carlisle offers a choice of baskets: Rust free 18-8 stainless steel is perfect for cooking or reheating single servings of pasta. 18-8 baskets can also be used for small batch frying or breading. Stainless baskets feature cool-touch handles and heavy-duty chrome steel hook for draining basket.

Chrome plated nickel steel basket is designed for small batch deep frying. Mesh fryer basket not intended for use in water.

CHROME PLATED

601000	8-3/4" Mesh Fryer Basket
Pack 12 ea	Cs Wt./Cube 17.00/1.60
601001	9-3/4" Mesh Fryer Basket
Pack 12 ea	Cs Wt./Cube 19.00/2.43
A 601002	11-1/2" Mesh Fryer Basket
Pack 12 ea	Cs Wt./Cube 25.00/3.10
601003	13-1/2" Mesh Fryer Basket
Pack 12 ea	Cs Wt./Cube 39.00/4.22

STAINLESS STEEL

B 601028	8-3/4" 18-8 SS Fryer Basket
Pack 12 ea	Cs Wt./Cube 18.00/1.60
C 601029	9-3/4" 18-8 SS Fryer Basket
Pack 12 ea	Cs Wt./Cube 20.00/2.43
601031	11-1/2" 18-8 SS Fryer Basket
Pack 12 ea	Cs Wt./Cube 26.00/3.10



DOUBLE ROASTERS

- pans feature seamless drawn sanitary open bead
- full size pans fit standard bakers racks
- covers and bases can also be used individually as open roasters

COMMERCIAL WEIGHT

Commercial weight aluminum roasters are equipped with 2 steel reinforced bands for extra heavy usage. Loop handles are securely welded. 60342's fabricated lugs hold top securely in place.

HEAVY WEIGHT

Heavy weight roasters are made of hard 3003 aluminum alloy for superior heat transfer. Heavy-duty welded handles.



COMMERCIAL WEIGHT

D 60343	Reinforced Double Roaster (60341 & 60342)
Pack 1 ea	Cs Wt./Cube 22.00/2.12
60341 ♦	10 ga, 28 qt Reinforced Roast Pan (use as cover)
Pack 2 ea	Cs Wt./Cube 21.00/2.08

60342 ♦	10 ga, 28 qt Reinforced Roast Pan (use as base)
Pack 2 ea	Cs Wt./Cube 23.00/2.33

NSF Listed products are designated with a ♦



HEAVY WEIGHT

E 60338	Double Roaster (60336 & 60337)
Pack 1 ea	Cs Wt./Cube 18.00/3.16
60336 ♦	12 ga, 21 qt Roast Pan w/Handles (use as cover)
Pack 2 ea	Cs Wt./Cube 14.00/1.69
60337 ♦	10 ga, 40 qt Roast Pan w/Handles (use as base)
Pack 2 ea	Cs Wt./Cube 21.00/3.33

60333 ♦	Double Roaster (60331 & 60332)
Pack 1 ea	Cs Wt./Cube 9.00/1.50
F 60331 ♦	14 ga, 11 qt Roast Pan (use as cover)
Pack 2 ea	Cs Wt./Cube 7.00/0.86
G 60332 ♦	12 ga, 16 qt Roast Pan (use as base)
Pack 2 ea	Cs Wt./Cube 10.00/1.45

NSF Listed products are designated with a ♦





ROAST & BAKE PANS

Carlisle has a wide selection for every need. Extra large, heavy-duty sizes capable of holding multiple roasts, hams, or turkeys. Reinforced rolled edge for added strength. NSF Listed. 60304, 60307 have securely welded loop handles for easier and safer lifting of heavy loads.

A 60304 ♦ 14 ga, 6-1/2 qt Bake & Roast Pan w/
Handles 18-9/16" x 12-9/16" x 2"
Pack 6 ea Cs Wt./Cube 18.00/1.64

B 60307 ♦ 12 ga, 16 qt Bake & Roast Pan w/Handles
24-1/16" x 14-1/16" x 3-1/2"
Pack 6 ea Cs Wt./Cube 33.00/3.14

B 60302 ♦ 16 ga, 6-1/2 qt Bake & Roast Pan w/
Handles 17-5/8" x 11-3/4" x 2-3/8"
Pack 6 ea Cs Wt./Cube 13.00/0.91

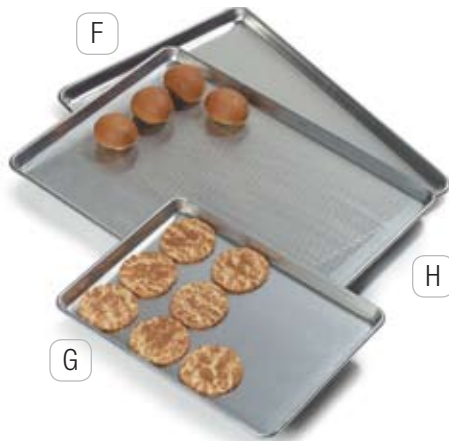
C 60303 ♦ 16 ga, 10 qt Bake & Roast Pan w/Handles
16-3/4" x 12-3/4" x 3-1/2"
Pack 6 ea Cs Wt./Cube 15.00/2.15

NSF Listed products are designated with a ♦

D 601822 ♦ 14 ga, 13 qt Roast Pan 25-3/4" x 17-
3/4" x 2-3/16"
Pack 6 ea Cs Wt./Cube 25.00/1.21

B 601822H ♦ 14 ga, 13 qt Roast Pan w/Drop
Handles 25-3/4" x 17-3/4" x 2-3/16"
Pack 6 ea Cs Wt./Cube 40.00/2.84

E 601823 ♦ 12 ga, 21 qt Roast Pan w/Drop Handles
25-3/4" x 17-3/4" x 3-1/2"
Pack 4 ea Cs Wt./Cube 25.00/2.34



BUN PANS & SHEET PANS

Sturdy bun pans for baking, transporting, and displaying cookies, bread, and pastries. Aluminum surface allows even browning of foods. Manufactured from extra hard, tempered aluminum alloy with galvanized steel wire reinforced bead. Available in full and half sizes; tapered shape stacks for storage. Use with Icing Grates listed below.

F 601825 18 ga Full Size Sheet Pan
25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 39.00/1.61

B 601826 16 ga Heavy-Duty Full Size Sheet Pan
25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 46.00/1.61

G 601824 18 ga Half Size Bun Pan
17-13/16" x 12-7/8" x 1"
Pack 12 ea Cs Wt./Cube 22.00/0.91

H 601828 18 ga Perforated Full Size Sheet Pan
25-3/4" x 17-13/16" x 1-1/8"
Pack 12 ea Cs Wt./Cube 36.00/1.61



ICING GRATES

Use grates for thawing foods or cooling and icing cakes, cookies, and desserts. 601306 welded icing grate fits full size bun pans and is made of nickel plated steel. 601642, 601647 mesh icing grates are made of heavy steel mesh wire.

I 601306 Icing Grate Fits 601825, 601826,
601828 Bun Pan
Pack 12 ea Cs Wt./Cube **38.00/1.25**

J 601642 Mesh Icing Grate - Fits 601824 Bun Pan
Pack 12 ea Cs Wt./Cube 18.00/2.15

B 601647 Mesh Icing Grate Fits 601825, 601826,
601828 Bun Pan
Pack 12 ea Cs Wt./Cube 32.00/1.08





STEELUMINUM PANS

Steeluminum pans are the ultimate choice for baking breads, cupcakes, muffins, and cakes. The special finish provides greater heat transfer for lower baking temperatures, shorter baking time, and better looking, more uniform baked goods. Corrosion-resistant material withstands temperatures in excess of 700°F. Choose from a large selection of pans and muffin tins. Individual seamless cups are locked into heavy frames.

MUFFIN PANS

- A 601829** 24 Cup/1-3/4 oz Mini-Muffin/Cupcake Pan
Pack 6 ea Cs Wt./Cube 24.00/0.61
- 601830** 12 Cup/3-1/2 oz Heavy-Duty Cupcake Pan
Pack 12 ea Cs Wt./Cube 21.00/0.81
- B 601840** 24 Cup/3-1/2 oz Heavy-Duty Cupcake Pan
Pack 6 ea Cs Wt./Cube 32.00/0.91
- C 601834** 12 Cup/4 oz Large Cup Cupcake Pan
Pack 6 ea Cs Wt./Cube 22.00/0.52
- 601835** 12 Cup/5 oz Large Cup Cupcake Pan
Pack 6 ea Cs Wt./Cube 24.00/0.98
- D 601837** 12 Cup/6 oz Extra Large Cup Cupcake Pan
Pack 6 ea Cs Wt./Cube 27.00/0.90

MINI LOAF PANS

- E 606902** 6 Loaf Mini Loaf Pan
Pack 6 ea Cs Wt./Cube 22.00/1.04
- F 606903** 12 Loaf Mini Loaf Pan
Pack 6 ea Cs Wt./Cube 24.00/1.16



BREAD PANS

- G 604144** 1 lb Loaf Bread Pan
Pack 12 ea Cs Wt./Cube 14.00/0.60
- H 604174** 1-1/2 lb Loaf Bread Pan
Pack 12 ea Cs Wt./Cube 17.00/1.39



PULLMAN PANS

- I 602164** 32 oz Pullman Pan w/ Cover
Pack 12 ea Cs Wt./Cube 34.00/2.40
- 602164C** Pullman Pan Cover Only
Pack 12 ea Cs Wt./Cube 8.00/0.25
- 602164P** Pullman Pan Only
Pack 12 ea Cs Wt./Cube 26.00/2.25



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PIE PANS

Heavy 18 gauge, natural finish aluminum spreads heat evenly for better baking.

B 60322 9" Pie Pan – 1-1/4" Deep
Pack 24 ea Cs Wt./Cube 12.00/0.55

C 60324 10" Pie Pan – 1-5/16" Deep
Pack 24 ea Cs Wt./Cube 14.00/0.55

HEAVY-DUTY MUFFIN PAN

Heavy-duty muffin pan has seamless cups locked into heavy aluminum frame. Holds up in busy foodservice environments.

A 602424 24 Cup/3 oz Aluminum Muffin Pan
Pack 12 ea Cs Wt./Cube 32.00/1.90



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SPRINGFORM PANS

Use for cheesecakes, battercakes, and other specialty items. Heavy gauge, natural finish aluminum distributes heat evenly for better baking. Heavy-duty frame has quick-release, spring-form sides for easy removal and quick clean-up. Available in standard or tubular style.

D 6041 8" Springform Pan
Pack 6 ea Cs Wt./Cube 5.00/1.22

6047 9" Tubular Springform Pan
Pack 6 ea Cs Wt./Cube 7.00/1.74

6042 9" Springform Pan
Pack 6 ea Cs Wt./Cube 5.00/1.22

F 6048 10" Tubular Springform Pan
Pack 6 ea Cs Wt./Cube 8.00/1.75

E 6043 10" Springform Pan
Pack 6 ea Cs Wt./Cube 6.00/1.40

6042B 9" Springform Bottom Only
Pack 24 ea Cs Wt./Cube 5.00/0.21

6044 12" Springform Pan
Pack 6 ea Cs Wt./Cube 7.00/2.55

C 6043B 10" Springform Bottom Only
Pack 24 ea Cs Wt./Cube 6.00/0.34



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PIZZA PANS

Heavy-duty pizza pan's dark Kalon™ cooking surface speeds up the cooking time and provides a crisp even crust. Tapered sides allow pans to nest for convenient storage. 14 gauge aluminum with exclusive Kalon™ hardcoat anodized finish.

G 60870KN 10" Pizza Pan
Pack 12 ea Cs Wt./Cube 10.00/0.43

I 60875KN 15" Pizza Pan
Pack 12 ea Cs Wt./Cube 23.00/0.90

H 60873KN 13" Pizza Pan
Pack 12 ea Cs Wt./Cube 15.00/0.71