

CAST ALUMINUM SERVING

PROFESSIONAL



BAKEWARE

BY



CREATE AN EYE CATCHING PRESENTATION



SURE IT HOLDS FOOD.

IT ALSO HOLDS ITS COLOR, TEMPERATURE AND VALUE.

Food quality takes more than skilled chefs and food service workers. It takes the right serving solutions. Professional Bakeware by TableCraft® is the innovative, handcrafted cast aluminum option that combines durability, safety and eye-catching presentation.

The unique DuraCoat™ cast aluminum construction allows us to create a wide variety of long-lasting colors. Plus, the product design and coating process helps maintain temperatures longer than any other serving option.

A safe choice.

Keeping food safe is not an option, it's a necessity. Cast Aluminum conducts heat and cold better than other solutions, allowing you to keep food at the proper temperature in almost any environment for a longer period of time. Use DuraCoat™ Coated Cast Aluminum for cold holding and Natural Cast Aluminum for hot holding.



Natural Cast Aluminum	DuraCoat™ Cast Aluminum
Temperature range -20°F up to 450°F	Temperature range -20°F
Conducts heat and holds temperature longer from oven to hot well	Conducts cold and holds temperature longer from freezer and cooler to service
NSF Certified	23 different NSF Listed colors
Metal utensil safe	High abrasion resistance
Durable – no breaking, chipping or cracking.	Visual appeal of china, virtually indestructible
Dishwasher safe (low alkaline detergent)	Dishwasher safe (low alkaline detergent)
N/A	3-year warranty in cold holding applications



An innovative formula for durability.

The engineered DuraCoat™ process creates a bond with the natural cast aluminum to deliver high performance characteristics, including high tensile strength, incredible durability with impact and abrasion resistance. Our process includes seven separate steps to ensure each part exceeds the rigors of commercial foodservice environments.

TableCraft products have been tested against competitors in the marketplace for:

- Water absorption
- Abrasion

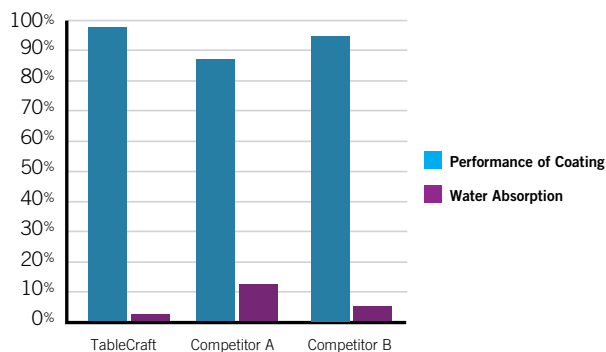
Why is this important?

When water is absorbed (through a coating) it eventually makes contact with the metal substrate. This absorption process forms a layer of corrosion on the metal surface and the coating begins to lose adhesion. Adhesion is lost and coating peels off.

The less water absorption the longer the coating lasts.

Also, if coating is cut or scraped, moisture will contact the metal and accelerate the loss of adhesion. Food service is very abusive to serveware. The higher the abrasion resistance the longer the serveware will hold up to dropping, banging, washing and serving.

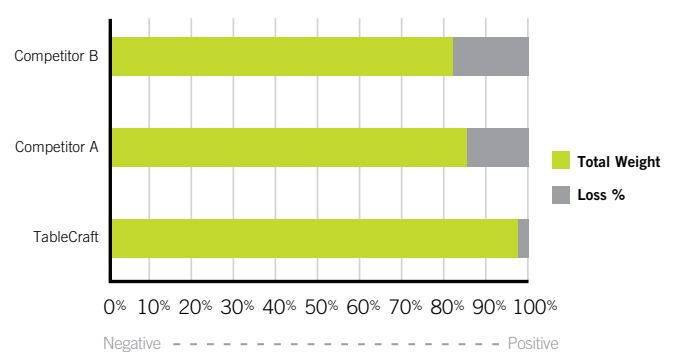
WATER ABSORPTION



* Chemical & Mechanical Testing performed by an independent laboratory, Metallurgical Engineering Services, Inc

DuraCoat provides longer protection than the competition for cast aluminum.

ABRASION (Based on 1,000 Wear Cycles)



* Chemical & Mechanical Testing performed by an independent laboratory, Metallurgical Engineering Services, Inc

Professional Bakeware has more than 10 times the wear resistance.

When food looks good it tastes good.

The DuraCoat process also allows for a wide range of color choices; 24 NSF Listed to be exact. With more colors than any other serving line offers, you can mix and match pieces to the types of food presented. By creating extra eye appeal, you create appetite appeal. Support your brand image with the food you serve. In addition to presentation, the color choices help with food rotation to ensure safety.

The right fit for your serving environment.

The Professional Bakeware line comes in a variety of different designs and shapes that bring a contemporary feel to your food offering. You also have more versatility to customize your buffet template.

The serveware you don't throw away.

TableCraft provides an exclusive and convenient recoating program. If and when your Professional Bakeware products reach what would appear to be the end of their useful life, you can send them back to us and we'll refinish and recoat your serveware. It's the easy, economical way to freshen up your food line. For details, contact your TableCraft dealer.



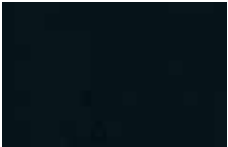
COATED CAST ALUMINUM COLORS



NEUTRALS



N: Natural/Pewter



BK: Black



W: White

TRENDING COLORS



R: Red



LG: Lime Green



X: Orange



Y: Yellow



PB: Pigeon Blue **NEW**



MM: Modern Mint **NEW**



SNX: Sunset Orange **NEW**

TRADITIONAL COLORS



GY: Gray



HGN: Hunter Green



CP: Copper



BR: Brown



SBL: Sky Blue



GN: Green



CBL: Cobalt Blue

GRANITE & SPECKLED PATTERNS:



GR: Granite



MBS: Midnight w/Blue
Speckle



HGNS: Hunter Green w/White
Speckle



MS: Midnight Speckle



MRS: Maroon Speckle



BS: Blue Speckle



BKGS: Black w/Green Speckle

24 OPTIONS
ARE AVAILABLE
FOR ALL CAST
ALUMINUM
ITEMS. WHEN
ORDERING, ADD
THE COLOR
CODE TO THE
END OF THE
ITEM NUMBER.

TO ORDER:

CW1420SBL

item
number

color
code

