



Double Boilers

Combining durability and efficiency

Whether you are making an award-winning hollandaise sauce or melting chocolate, these double boilers are perfect to help chefs with the most delicate of culinary creations.

Special Features

Durable Stainless Steel Construction

Constructed of durable, scratch-resistant stainless steel, these double boilers make the perfect workhorses to 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, welded-on handles create a strong bond that leaves little to no space between the handle and vessel to eliminate bacteria collection.



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



Double Boilers



Specifications

Item #	Capacity	Top Diameter	Height	Stainless Steel Gauge	Aluminum Clad Bottom	Handle Type	Replacement Cover#
473SSDBPAN2*	2 qt.	6 ¼"	6 ¼"	22	-	Welded	-
473SSDB8	8 qt.	9 ½"	7 ½"	22	4 mm	Welded	473SSCOVR3
473SSDB12	12 qt.	10 ¼"	9 ½"	22	4 mm	Welded	N/A
473SSDB16	16 qt.	11 ⅝"	10 ½"	22	4 mm	Welded	473SSCOVR4
473SSDB20	20 qt.	11 ¾"	11 ⅝"	22	4 mm	Welded	473SSCOVR5



*473SSDBPAN2

This double boiler is a unique design perfect for single portion cooking for made-to-order dishes