



Smart Solutions for College Kitchens

Browne Foodservice delivers the tools you need to serve efficiently, safely, and consistently. Whether you're prepping, portioning, plating - we offer a full line of durable, foodservice-grade essentials built for the demands of college kitchens.





ALUMINUM STANDARD WEIGHT

Made for high volume kitchens

- Durable aluminum construction for even heat distribution
- Uniform metal thickness to reduce scorching and burning
- All handles securely fastened with rivets for extra durability
- Lustrous satin finish
- Pots include extra-wide handles that can be used with gloves & mitts for a safer and sturdier grip



GAS



ELECTRIC



CERAMIC



HALOGEN



Fry Pans

Natural Finish

ITEM #	DIM (W x H)
5813807	7 x 1.3" / 18 x 3.2 cm
5813808	8 x 1.5" / 20 x 3.8 cm
5813810	10 x 2" / 25.4 x 5 cm
5813812	12 x 2.3" / 30.5 x 5.7 cm
5813814	14 x 2.5" / 35.6 x 6.3 cm



Fry Pans

Non-stick Finish



ITEM #	DIM (W x H)
5813827	7 x 1.3" / 18 x 3.2 cm
5813828	8 x 1.5" / 20 x 3.8 cm
5813830	10 x 2" / 25.4 x 5 cm
5813832	12 x 2.3" / 30.5 x 5.7 cm
5813834	14 x 2.5" / 35.6 x 6.3 cm



Sauté Pans

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W x H)	SLEEVE	COVER†
5813703	3 QT / 2.83 L	9 x 2.5" / 25.4 x 6.6 cm	5811133	5815703
5813705	5 QT / 4.73 L	11.5 x 2.9" / 29.2 x 7.4 cm	5811134	5815705
5813707	7 QT / 6.62 L	13.5 x 3" / 34.3 x 7.6 cm	5811134	5815707
5813711	11 QT / 10.4 L	15.3 x 3" / 39 x 9.1 cm	5811134	5815711



Tapered Sauce Pans

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	SLEEVE	COVER†
5813901	1.5 QT / 1.4 L	5.8 x 3.8" 14.9 x 9.8 cm	5811133	5815901
5813902	2.5 QT / 2.36 L	7.6 x 4.2" 19.4 x 10.7 cm	5811133	5815902
5813903	3.75 QT / 3.54 L	8.5 x 4.5" 21.6 x 11.8 cm	5811134	5815903
5813904	4.5 QT / 4.2 L	9 x 5" 23 x 12.7 cm	5811134	5815904
5813905	5.5 QT / 5.2 L	9.75 x 5" 24.8 x 12.7 cm	5811134	5815905
5813907	7 QT / 6.62 L	10.5 x 5.7" 26.5 x 14.5 cm	5811134	5815907

With helper handle

5813908	8.5 QT / 8 L	11.5 x 5.6" 29.2 x 13.6 cm	5811134	5815908
5813911	10.25 QT / 10 L	12.3 x 5.5" 31.5 x 14 cm	5811134	5815911

Sauce Pots

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813314	14 QT / 13.25 L	12 x 7.5" 30 x 19.5 cm	5815314
5813320	20 QT / 18.9 L	12.5 x 9" 32 x 23 cm	5815320
5813326	26 QT / 24.6 L	13.5 x 10" 35 x 25 cm	5815326
5813334	34 QT / 32 L	15.6 x 10" 39.6 x 25.4 cm	5815334



Braziers

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813415	15 QT / 14.19 L	13.5 x 5.8" 34.5 x 15 cm	5815415
5813418	18 QT / 17 L	15.4 x 5" 39.2 x 15 cm	5815418
5813424	24 QT / 22 L	17 x 6.3" 43.2 x 16 cm	5815424



† Covers sold separately unless noted.



Stock Pots

4.0 mm / 6 gauge

ITEM #	CAP	DIM (W X H)	COVER†
5813108	8 QT / 7.57 L	9 x 7.5" / 23 x 19 cm	5815008
5813112	12 QT / 11.35 L	9.8 x 9.3" / 25 x 24 cm	5815012
5813116	16 QT / 15.14 L	11 x 9.8" / 28 x 25.5 cm	5815016
5813120	20 QT / 18.9 L	11.8 x 10.8" / 30 x 28 cm	5815020
5813124	24 QT / 22 L	12.5 x 11.25" / 32 x 29 cm	5815024
5813132	32 QT / 30.2 L	13.8 x 12.5" / 35 x 32 cm	5815032
5813140	40 QT / 37.85 L	14.5 x 14.25" / 37 x 36.5 cm	5815040

5.0 mm / 4 gauge | 5.0 mm / 4 calibre

ITEM #	CAP	DIM (WXH)	COVER†
5813160	60 QT / 56.78 L	17.3 x 16" / 44 x 40.5 cm	5815060
5813180	80 QT / 75.7 L	18.8 x 16.7" / 48 x 43 cm	5815080
5813200	100 QT / 94.63 L	20.25 x 17.75" / 51.44 x 45.09 cm	5815100



Double Boiler Sets

Cover and insert included.

ITEM #	CAP	DIM (W x H)	INSERT CAP
5813208	8 QT / 7.57 L	9.3 x 8" / 23.5 x 20 cm	5 L / 5 QT
5813212	12 QT / 11.35 L	10.3 x 9.3" / 26 x 23.5 cm	7.5 L / 8 QT
5813216	16 QT / 15.14 L	11.3 x 9.3" / 28.5 x 23.5 cm	10 L / 10.5 QT
5813220	20 QT / 18.9 L	12 x 9.8" / 30.5 x 24.8 cm	12 L / 12.5 QT



Pasta Cooker with Four Inserts**

ITEM #	CAP	DIM (W X H)
5813318	20 QT / 18.9 L	14.25 x 7" / 36.2 x 17.78 cm Without handles 16.75 x 7" / 42.55 x 17.78 cm With handles

Stainless Steel Inset Inserto de acero inoxidable

ITEM #	CAP	HOLES DIA
5813319	3 QT / 2.83 L	0.45 cm



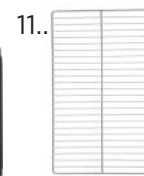
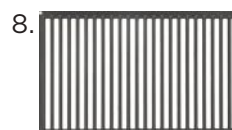
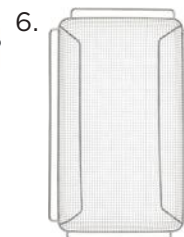
COMBI OVEN ACCESSORIES

A range of accessories engineered for optimal performance and durability

- Roast, grill, bake, deep-fry, steam and re-therm
- Universal fit for all Combi Ovens - 1/1 GN



1. 576212 Poultry Rack Stainless Steel
2. 576213 Wire Grid Half Size Stainless Steel
3. 576201 Roast Pan Full Size 0.75" Deep Granite Enamel Steel
4. 576202 Roast Pan Full Size 1.5" Deep Granite Enamel Steel
5. 576203 Roast Pan Full Size 2.5" Deep Granite Enamel Steel
6. 576204 Crisping/Fry Tray Full Size 1.5" Deep Wire Mesh Stainless Steel
7. 576206 Grill/Pizza Tray Full Size Non-Stick Aluminum
8. 576207 Grill Tray Full Size Non-Stick Aluminum
9. 576209 8 Section Baker Full Size Non-Stick Aluminum
10. 576210 Baking Tray Full Size Non-Stick Aluminum
11. 576211 Wire Grid Full Size Stainless Steel





Workhorse, everyday stainless steel cookware for professional kitchens

- Covers included with sauce pots, sauce pans and braziers
- Self-basting dome covers reduce spillage, clean-up, moisture loss while retaining flavour and nutrition
- 4.0 mm/0.15" encapsulated base is as thick or thicker than competitors providing superior heat distribution
- Wide loop riveted handles on all items, including covers, for a durable and secure burn-free grip
- Select SKUs available with Teflon Select non-stick coating, providing long-lasting durability and excellent release properties
- Induction ready



GAS



ELECTRIC



CERAMIC



HALOGEN



INDUCTION



OVEN



Partial listing. For full collection, contact your Browne Regional Sales Manager.



Fry Pans

ITEM # DIM (W x H)

Natural finish

5734048 8 x 1.6" / 20 x 4 cm

5734050 9.5 x 2" / 24 x 5 cm

5734051 11 x 2" / 28 x 5 cm

With helper handle

5734052 12.5 x 2" / 32 x 5 cm

5734054 14 x 2.4" / 36 x 6 cm

Non-stick finish



5734058 8 x 1.6" / 20 x 4 cm

5734060 9.5 x 2" / 24 x 5 cm

5734061 11 x 2" / 28 x 5 cm

5734062 12.5 x 2" / 32 x 5 cm

5734064 14 x 2.4" / 36 x 6 cm



Sauce Pans

Cover included

ITEM # CAP DIM (W x H) REPLACEMENT COVER

5734032 2 QT 6.3 x 3.9" 5734116

1.89 L 16 x 10 cm

5734033 3.5 QT 7.9 x 4.3" 5734120

3.31 L 20 x 11 cm

With helper handle

5734034 4.5 QT 7.9 x 5.7" 5734120

4.25 L 20 x 14.5 cm

5734035 5.3 QT 9.4 x 4.5" 5734124

5 L 24 x 11.5 cm

5734037 7.6 QT 9.4 x 6.5" 5734124

7.2 L 24 x 16.5 cm

5734040 10 QT 11 x 6.3" 5734128

9.5 L 28 x 16 cm



Sauté Pans

Cover included

ITEM # CAP DIM (W x H) REPLACEMENT COVER

5734185 5 QT 11.8 x 3" 5734130

4.75 L 30 x 7.5 cm

5734187 7 QT 13.4 x 3.3" 5734134

6.75 L 34 x 8.5 cm



Stock Pots

Cover included

ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5733905	5 QT / 5 L	9.4 x 4.6" / 24 x 11.7 cm	5734124
5733908	8 QT / 7.57 L	9.4 x 6.5" / 24 x 16.5 cm	5734124
5733912	12 QT / 11.25 L	11 x 7.3" / 28 x 18.5 cm	5734128
5733916	16 QT / 15 L	11 x 10" / 28 x 25.5 cm	5734128
5733920	20 QT / 19 L	11.8 x 10.4" / 30 x 26.5 cm	5734130
5733924	24 QT / 22.75 L	13.4 x 10.6" / 34 x 27 cm	5734134
5733932	32 QT / 30.25 L	14.2 x 12.2" / 36 x 31 cm	5734136
5733940	40 QT / 38 L	15.7 x 12.2" / 40 x 31 cm	5734140
5733960	60 QT / 56.75 L	17.7 x 14.4" / 45 x 36.5 cm	5734145



Braziers

Cover included

ITEM #	CAP	DIM (W x H)	REPLACEMENT COVER
5734014	15 QT / 14.2 L	14.2 x 5.7" / 36 x 14.5 cm	5734136
5734019	20 QT / 19 L	15.7 x 6.1" / 40 x 15.5 cm	5734140
5734024	25 QT / 23.75 L	17.7 x 6.1" / 45 x 15.5 cm	5734145
5734030	30 QT / 28.5 L	19.7 x 6.1" / 50 x 15.5 cm	5734150

GOOD

COLLAPSIBLE CHAFER KIT

HOT FOOD ANYWHERE



575129 Rectangular: 9QT / 8.5L



INCLUDES

- Lid
- Full size food pan
- Water pan
- 2x Fuel cell holders
- Windproof frame



SYMPHONY

SEE MORE. SERVE BETTER.
CLOSE SMARTER.

FEATURES

- Clear glass cover reduces heat loss by minimizing cover openings
- Auto "stay-open" at 60° and smooth hydraulic motion with auto-close at 45° for serving ease

MATERIAL COMPOSITION

Stainless Steel

CAPACITY

575162 Rectangular: 9QT / 8.5L

GLASS COVER

OPTION

YES



CADENCE

FULLY RETRACTABLE
ROLL-TOP CHAFER

FEATURES

- Mirror finish roll-top lid with vented top releases steam
- Durable rectangular design, easy to serve from

MATERIAL COMPOSITION

Stainless Steel

CAPACITY

575137 Rectangular: 9QT / 8.5L

GLASS COVER

OPTION

N/A



RONDO

ELEGANCE COMES
FULL CIRCLE

FEATURES

- Mirror finish round chafers with vented lid to reduce condensation
- Simple, sturdy design

MATERIAL COMPOSITION

Stainless Steel

CAPACITY

575138 Round: 7QT / 6.6L

GLASS COVER

OPTION

N/A



ECLIPSE

BEST

ELEGANT & PRACTICAL

Elegant tools for upscale buffets, serving stations, catering venues & multi-unit chain locations

HANDLES

- Hollow "Stay Cool" handles resist heat build up

ERGONOMIC

- Comfortable, curved handle design reduces slippage into serving vessels

DURABLE CONSTRUCTION

- 18/8 stainless steel construction

COLLECTION

- Large collection in a range of sizes & styles
- Available in mirror & satin finish

SERVING TONGS (SATIN FINISH)

573286 6"

573287 9.5"

573288 12"

(MIRROR FINISH)

573186 6"

573187 9.5"

573188 12"

57567 Offset Serving Tong, 9"

57568 Offset Serving Tong, 12"

573190 Wide Tong, 12"

Partial listing. Contact your local Sales Rep for full listings.



HORIZON

BETTER

MODERN & DURABLE

Serving solutions for mid-range independent restaurants, special events & catering where price point is a consideration

HANDLES

- Curved, ergonomic thumb indexing reduces hand fatigue and slippage into serving vessels

ERGONOMIC

- 18/8 stainless steel, one-piece construction reduces warping

DESIGN

- New, modern design for updated serving

COLLECTION

- Basic collection covers popular serving solution needs.

573375 Serving Fork, 10"

573381 Slotted Spoon, 10"

573374 Slotted Spoon, 13"

573380 Solid Spoon, 10"

573373 Solid Spoon, 13"

573371 Solid Turner, 13.5"

573372 Slotted Turner, 13.5"

573384 Ladles, 10" / 1 oz

573385 Ladles, 14" / 4 oz

573370 Ladles, 14" / 6 oz

573383 Pie Server, 10"



PREP

ELIMINATE CROSS-CONTAMINATION



ONE PIECE PORTIONERS

- No weld joint where food can collect
- Long polypropylene handle
- 1 mm / 0.04" thickness, 27.4 cm overall length

SOLID

5757420 Red
5757430 Beige
5757440 Green
5757450 Yellow
5757460 Black
5757480 Blue

PERFORATED

5757421 Red
5757431 Beige
5757441 Green
5757451 Yellow
5757461 Black
5757481 Blue

SOLID

5757220 Black
5757230 Black
5757240 Black
5757460 Black
5757280 Black

PERFORATED

5757221 Black
5757231 Black
5757241 Black
5757461 Black
5757281 Black



DISHERS

- 18/8 stainless steel, polypropylene handle
- Full loop release bar
- Size stamped on bowl knife blade

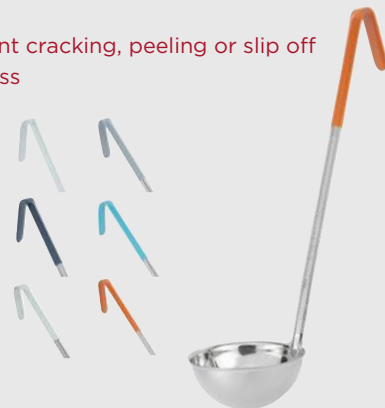
Size 6 **573306** White, 4.86 oz / 144 ml
Size 8 **573308** Gray, 3.71 oz / 110 ml
Size 10 **573310** Ivory, 3.45 oz / 102 ml
Size 12 **573312** Green, 2.75 oz / 82 ml
Size 16 **573316** Blue, 2.25 oz / 66ml
Size 20 **573320** Yellow, 1.75 oz / 52 ml
Size 24 **573324** Red, 1.35 oz / 40 ml
Size 30 **573330** Black, 1.08 oz / 32 ml
Size 40 **573340** Purple, 0.75 oz / 22 ml



ONE PIECE LADLES

- Plastic coated, prevent cracking, peeling or slip off
- 1 mm / 0.04" thickness

994112WH White
9942BLU Blue
9943IVR Ivory
9944GRY Gray
9946TL Teal
9948OR Orange



ONE PIECE TONGS

- One piece construction
- 1 mm / 0.04" thickness

(9")

5511BK Black
5511GR Green
5511RD Red
5511YL Yellow

(12")

5512BK Black
5512GR Green
5512RD Red
5512YL Yellow
5512BL Blue

(16")

5513BK Black
5513GR Green
5513RD Red
5513YL Yellow



SLICE & DICE

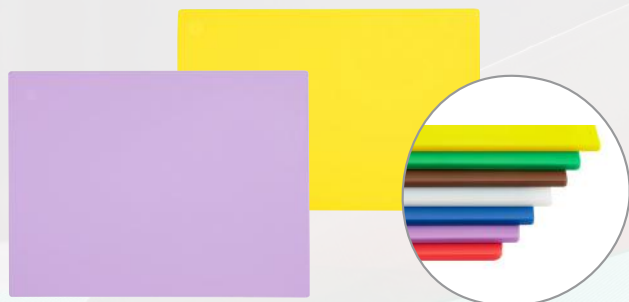


Molybdenum stainless steel is more corrosion resistant



COOK'S KNIFE, 10"

PC12910TN Tan
PC12910WH White
PC12910YL Yellow
PC12910BL Blue
PC12910GR Green
PC12910RD Red



CUTTING BOARDS

- Polypropylene. Non-absorbent. Stain-resistant.
- Will not harbor food-borne bacteria
- Non-skid surface
- Medium density, 0.5" thickness

18 x 12 x 0.5"

57361201 White
57361203 Blue
57361204 Green
57361205 Red
57361212 Brown
57361216 Purple
57361217 Yellow

24 x 18 x 0.5"

57361801 White
57361803 Blue
57361804 Green
57361805 Red
57361812 Brown
57361816 Purple
57361817 Yellow

20 x 15 x 0.5"

57361501 White
57361503 Blue
57361504 Green
57361505 Red
57361512 Brown
57361516 Purple
57361517 Yellow

FLEXIBLE CUTTING BOARD MATS

- Slice, dice and transfer.
- Can be bent to funnel food directly into bowls or storage.

12 x 18"

573672 Red, yellow, blue & green
573614 Red, yellow, blue & green
573673 Clear

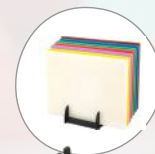


COLLAPSIBLE CUTTING BOARD STORAGE

- Holds up to seven, 0.5" boards

10 x 9 x 7"

573619 Black



CUTTING BOARD STORAGE

- Steel construction. Holds up to ten, 1" boards

12 x 11.5 x 11"

26099 Black



FRY BASKETS

One for every recipe



1.



2.



3.



4.

1. ROUND WIRE FRY BASKETS

- Heavy nickel-plated, medium mesh

79090 8.5"

79100 9.5"

79120 11.5"

2. RECTANGLE WIRE FRY BASKETS

- Nickel-plated, single wire, coloured plastic handle: green or red

79204, Green 25 x 5.5 x 12"

79207, Red 25 x 5.5 x 12"

79213, Green 25 x 6.5 x 12"

79216, Red, 25 x 6.5 x 12"

3. TACO BASKET

- Nickel-plated, heavy duty construction with a fry kettle hook. Holds up to 8 shells

79218, 12 x 6.5 x 3"

4. CULINARY BASKETS

- Nickel-plated steel wire. Available in fine, medium or coarse finish

79751 8" / 20.3 cm Fine
1/8" / 0.3 cm

79754 10" / 25.4 cm

79757 12" / 30.5 cm

79741 8" / 20.3 cm Medium
1/4" / 0.6 cm

79744 10" / 25.4 cm

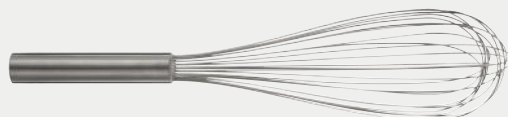
79747 12" / 30.5 cm

79731 8" / 20.3 cm Coarse
1/2" / 1.3 cm

79734 10" / 25.5 cm

79737 12" / 30.5 cm

WHIPS



DELUXE STAINLESS PIANO WHIPS

- Solid handle; epoxy-filled for superior durability
- 11 soldered wires
- Great for whipping eggs, creams and sauces

571210 10" / 25.4 cm

571212 12" / 30.5 cm

571214 14" / 35.6 cm

571216 16" / 40.6 cm

571218 18" / 45.7 cm



DELUXE STAINLESS FRENCH WHIPS

- Epoxy-filled for superior durability
- Stiff wires resist bending
- Ideal for thicker batters and sauces

571110 10" / 25.4 cm **571118** 18" / 45.7 cm

571112 12" / 30.5 cm **571120** 20" / 50.8 cm

571114 14" / 35.6 cm **571122** 22" / 55.8 cm

571116 16" / 40.6 cm **571124** 24" / 60.9 cm



LONG HANDLE MAYONNAISE WHIPS

- Stainless steel sturdy, long handle, ideal for deep mixer bowls
- Ball diameter is 8 1/4" / 21 cm

571140, 40"

MEDIUM WEIGHT ANTI-JAM STEAM PANS

304 stainless steel / 0.6 MM / 24 Gauge

Reinforced edges & corners resist bending.
Space between pan creates ventilation,
allowing pans to dry completely for
proper sanitation.

SOLID



FULL, 20 3/4 x 12 3/4"
5781102 Solid; 2.5" Depth
5781104 Solid; 4" Depth
5781106 Solid; 6" Depth



HALF, 10 3/8 x 12 3/4"
5781202 Solid; 2.5" Depth
5781204 Solid; 4" Depth
5781206 Solid; 6" Depth



ONE-THIRD, 13 7/8 x 12 3/4"
5781302, Solid; 2.5" Depth
5781304, Solid; 4" Depth
5781306, Solid; 6" Depth



ONE-FOURTH, 10 3/8 x 6 3/8"
5781402, Solid; 2.5" Depth
5781404, Solid; 4" Depth
5781406, Solid; 6" Depth



ONE-SIXTH, 6 3/8 x 6 1/4"
5781602. Solid; 2.5" Depth
5781604, Solid; 4" Depth
5781606, Solid; 6" Depth

PERFORATED



FULL, 20 3/4 x 12 3/4"
5781112 Perforated; 2.5" Depth
5781114 Perforated; 2.5" Depth
5781116 Perforated; 6" Depth



HALF, 10 3/8 x 12 3/4"
5781212 Solid; 2.5" Depth
5781214 Solid; 4" Depth
5781216 Solid; 6" Depth



STEAM PAN ACCESSORIES

PAN COVERS

• 18/18 stainless steel, flat covers, medium weight

SOLID

575528 Full; 21 x 12.9"
575538 Half; 12.8 x 10.4"
575548 One-Third, 12.8 x 7"
575558 One-Fourth, 10.4 x 6.4"
575568 One-Sixth, 7 x 6.4"

NOTCHED

575529 Full; 21 x 12.9"
575539 Half; 12.8 x 10.4"
575549 One-Third, 12.8 x 7"
575559 One-Fourth, 10.4 x 6.4"
575569 One-Sixth, 7 x 6.4"



FALSE BOTTOMS

• Holds food above pan bottom for draining

5788010 Full, 17 x 9 x 0.6"
5788120 Half, 10.8 x 8.4 x 0.6"



STAINLESS STEEL ADAPTOR BAR

• Prevents steam loss & reduces energy consumption.

5781110 20.6" / 52.3 cm
5781111 12.4" / 31.5 cm





ALUMINUM BUN PANS

SOLID

- 1" / 2.5cm deep pan with wire-reinforced rims for added strength

- 0.8 mm / 20 Gauge

58182632 Full, 18 x 26"

58131032 Quarter, 9.5 x 13"

58152140 Two-thirds, 15 x 21"

58100632 One-eighth, 10 x 6"

- 1.0 mm / 18 Gauge

58182640 Full, 18 x 26"

58132640 Half, 18 x 13"

58152140



58182640



PERFORATED

- 1.0mm / 18-gauge aluminum
- Reinforced perimeter wire prevents warping
- 3.0mm diameter perforations for improved airflow

58182641 Full, 18 x 26"

58132641 Half, 18 x 13"



FULLY PERFORATED

- 16-gauge aluminum
- Wire reinforced rim
- Curled edges prevents slippage
- 2.3mm / 0.1" square perforations

58182651 Full, 18 x 26"



FOOTED PAN GRATES

- Nickel-plated steel wire

575519 Full, 24 x 16 x 1.3"

575516 Half, 12 x 16.5 x 1.3"



575518 (Round), Half, 12"



575524 Full, 15 x 25"

575525 Full, 17 x 25"



DONUT SCREEN

- Nickel-plated steel wire

575517 Full, 16 x 24"



STAINLESS STEEL STRAINERS

Rust-resistant. Dishwasher safe.

- Drainage hole on rim for cleanliness
- Available in single or double mesh, fine or medium
- Constructed with large gauge wire & sanitary plastic handles



DOUBLE MESH, FINE

18096 6.3" / 16 cm
18098 8" / 20.3 cm
18099 10.3" / 26 cm



SINGLE MESH, FINE

19095 4.8" / 12 cm
19096 6.3" / 16 cm
19097 7.3" / 18.4 cm
19098 8" / 20.3 cm
19099 10.3" / 26 cm



SINGLE MESH, MEDIUM

19195 4.8" / 12 cm
19196 6.3" / 16 cm
19197 7.3" / 18.4 cm
19198 8" / 20.3 cm
19199 10.3" / 26 cm



DOUBLE MESH, DOUBLE

18196 6.3" / 16 cm
18198 8" / 20.3 cm
18199 10.3" / 26 cm

PIZZA ACCESSORIES

Durable pizza tools, well-made for fast-paced pizza operations

- 18 Gauge. 1.0 mm
- Natural finish with a beaded edge

WIDE RIM PIZZA PANS

5730026 6"
5730027 7"
5730028 8"
5730029 9"
5730030 10"
5730031 11"
5730032 12"
5730033 13"
5730034 14"
5730035 15"
5730036 16"
5730037 17"
5730038 18"



PIZZA CUTTERS

- Polypropylene handle
- Finger guard for safety
- Sanitary stainless steel wheel

5744261 2.5" Wheel
5744262 4" Wheel





BACK OF HOUSE ESSENTIALS

BOX GRATERS

746127

3199



COMMERICAL HEAVY DUTY CAN OPENER

574064

- Cast iron body with reversible
- Handle has a comfortable, free-spin grip
- Plated steel mounting plate with screws.
- Heat-treated gear for extra durability
- Reversible knife provides longer service
- Replacement gears & knives available. Opens cans up to 11"/33 cm high.



PEELERS

Green = scalpel blade. Ideal for a range of hard fruits and vegetables.
Red = dual-serrated blade. Ideal for soft fruits and vegetables.
Both blades available in Y and straight peeler designs.

575430, Green, Y Peeler with Scalpel Blade

575431, Red, Y Peeler with Dual Serrated Blade

575435, Green, Straight Peeler with Dual Scalpel Blade

575436, Red, Straight Peeler with Dual Serrated Blade



Scalpel blade



Dual-serrated blade



Integrated side cutter for removing eyes



Razor sharp peeling



575430



575431



575435



575436

SERVE

SERVING SPOONS

Say goodbye to dirty spoons!

RENAISSANCE SERVING SPOONS

- Heavy duty, or standard, curved handle reduces slippage into food vessels
- Curved handle design
- Stainless steel, satin finish

HEAVY DUTY 1.8 MM THICKNESS

- 4765** Solid, 13"
- 4766** Perforated, 13"
- 4767** Slotted, 13"
- 4775** Solid, 15"
- 4776** Perforated, 15"
- 4777** Slotted, 15"

STANDARD 1.8 MM THICKNESS

- 4750** Solid, 11"
- 4752** Perforated, 11"
- 4754** Slotted, 11"
- 4760** Solid, 13"
- 4762** Perforated, 13"
- 4764** Slotted, 13"
- 4770** Solid, 15"
- 4772** Perforated, 15"
- 4774** Slotted, 15"



BLACK HANDLED SERVING SPOONS

- Black polypropylene handles with hanging hole
- Stainless steel
- 1.5 mm thickness

- 572311** Solid, 11"
- 572312** Perforated, 13"
- 572313** Slotted, 13"

- 572331** Solid, 13"
- 572332** Perforated, 13"
- 572333** Slotted, 13"

- 572351** Solid, 15"
- 572352** Perforated, 13"
- 572353** Slotted, 13"



3-SIDED SPOONS

- 5761** Solid, 11"
- 5763** Perforated, 13"



DISPENSERS



CEREAL DISPENSER

- Removable stainless steel top.
- Four-arm handle controls composite 6 blade windmill
- Polycarbonate clear cylinder
- Stainless steel base with 4 ball feet. Indentation on base to secure serving bowl.

575161 11.6 Qt, 13.76 x 10.2 x 27"

STAINLESS STEEL POLYGONAL BEVERAGE DISPENSER

- Removable faucet with hands-free full open setting
- Sealed-bottom cylinder for cubed or crushed ice to keep drinks cold.
- Removable drip tray with 4.3 oz / 126 ml capacity. Forty-four (45) 5 oz / 150 ml servings

575160 7 Qt, 14 x 9.6 x 20.75"



SWIRL INSULATED SERVERS

Polyurethane foam insulation. Average temperature loss is only 0.188°F / -17.7°C per minute over 4 hours. Unbreakable polycarbonate inner. Odorless and stain resistant.

- 744220** White, 20 oz **744222** Black, 20 oz
- 744221** White, 40 oz **744223** Black, 40 oz
- 744228** White, 64 oz





Heat Safety

OVEN MITTS & PROTECTIVE GLOVES

Heat-resistant and essential for staff safety

- Superior heat protection up to 482°F / 250°C
- Water-repellent, safe non-slip grip
- Stain-resistant and dishwasher safe

KitchenGrips.
PRO

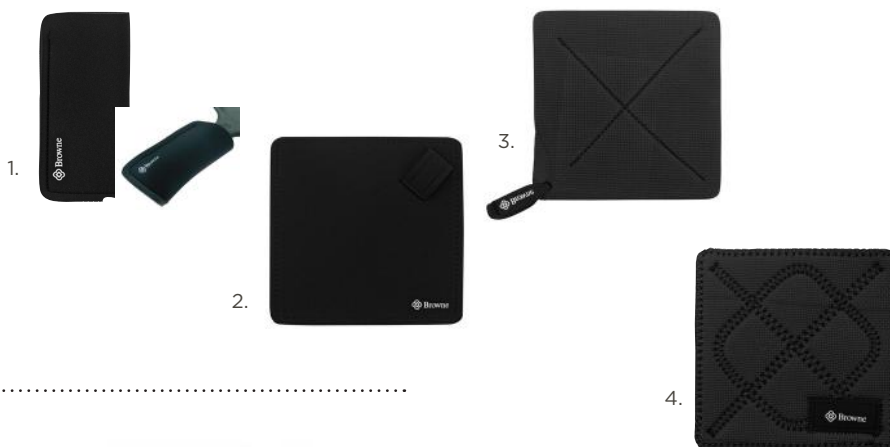
1. **5430502** 5-Finger Gloves, 15"
2. **5430702** 5-Finger Gloves, 17"
3. **5441802** Oven Mitt with Kelvar Gusset, 16.4"
4. **5431202** Oven Mitt, 10.8"
5. **5431502** Oven Mitt, 13.8"
6. **5431802** Oven Mitt, 16.4"
7. **5443602** 3-Finger Oven Mitt, 16.4"
8. **5432202** Oven Mitt, with Nomex® binding, 10.8"
9. **5432502** Oven Mitt, with Nomex® binding, 13.8"
10. **5432802** Oven Mitt, with Nomex® binding, 16.4"
11. **5434102** Puppet Mitt, 15"
12. **5434202** Puppet Mitt, 17"
13. **5443502** Deluxe Puppet Mitt 15"





HOT PADS

1. **5439002** Pan Handle Sleeve, 6.3"
2. **5437102** Safe Server Finger Hot Pad, 7"
- 3a. **5442002** Ultra-Thick Hot Pad, 7"
- 3b. **5442102** Ultra-Thick Hot Pad, 10"
- 4a. **5436102** Hot Pad, 7"
- 4b. **5436502** Hot Pad, 10"



Cuisipro.

CUT- RESISTENT GLOVE

CATEGORY 5 CUT RESISTANCE

747329

- Made of durable, breathable flexible HPPE, glass fibre & nylon
- Machine washable; drip dry
- One size fits most. Ambidextrous.
- Use with knives, graters and mandolines





USA

540 North Ave, Suite 1,
PMB 1034, Union, NJ, 07083
Phone (905) 475-6104
Toll Free
(866) 475-6104
Fax: (905) 475-5843
cs@browneco.com

CANADA

390 Addison Hall Circle,
Aurora, ON L4G 3X8
Phone (905) 475-6104
Toll Free
(866) 475-6104
Fax: (905) 475-5843
cs@browneco.com



Like
@BrowneFoodservice
@browneco



Watch
Browne Foodservice



Follow
@brownefs



Follow

brownefoodservice.com