

Introducing

THE EDGE™

ONE PAN YOU CAN HANDLE™



**Finally . . . a Pan
You Can Handle With Ease!**

It's All in the Grip

Thanks to its patented Grip-N-Lift™ design, The Edge™ steam table pan from Polar Ware offers a convenience and reliability that improves operation efficiency in ways unlike any other pan on the market.

BETTER ENERGY EFFICIENCY

A good seal where the pan meets the table is money in the bank. With its remarkable strength, the Grip-N-Lift edge is extremely resistant to dents and bending, which ensures a seal that doesn't allow steam to escape—a subtle problem with surprisingly dramatic cost implications. In fact, when pans maintain their edge and corner integrity, just one single steam well can save \$30 a year.



EASIER HANDLING

The Grip-N-Lift edge is a half-inch rise all the way around the pan, giving kitchen staff a means to grab, hold and handle the pan for setting it into or removing it from a steam table well. No more fumbling and no more prying up under the pan with a utensil.



TWICE AS STRONG

With double the corner strength, The Edge maintains its corner integrity even in the harshest commercial kitchen environments.



BUILT TO LAST

The Edge is deep drawn from 300-series stainless steel, the most durable material in the industry. More importantly, its patented, easy-to-handle, Grip-N-Lift design also works like a steel I-beam for remarkable strength and a lasting pan-to-table seal.

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SAFER HANDLING

With the Grip-N-Lift edge, kitchen staff have a better handle on the pan, greatly reducing the risk of being burned by steam.



EASY TO SCOOP

The Edge pan's rounded bottom corners conform to most common kitchen utensils, making it easier to scoop all the food out for minimal food waste and easier cleaning.



A CINCH TO CLEAN

The Edge pan's simple lines and smooth surface areas make washing easy. Most notably missing are the dimpled corners found in other pans; a design element notorious for collecting stubborn food buildup.



WORKS WELL WITH OTHERS

Because of its conventional pan shape, The Edge nests easily with other pans on the market, while its improved anti-jam feature in the corners prevents binding. Plus, The Edge is compatible with your existing false bottoms, wire grates, covers and other accessories.



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Choose From 22- or Maximum Durability 20-Gauge Stainless Steel

Looking for the absolute maximum strength and long-life durability? The Edge™ pan is available in either 22- or heavier 20-gauge 300-series stainless steel. No one except your Polar Ware dealer offers so much in a steam table pan.

General Specification:

The Edge, item number _____, size _____, dimensions _____, shall be _____ gauge, type 300-series stainless steel, manufactured in the USA. Pan must be NSF listed. Pan must have a minimum of ½" Grip-N-Lift edge along top flange for easy removal and increased strength. Top outside corners of pan shall be flat and free of additional geometry for easy cleaning. Pan must have anti-jam lugs in corners of 4" and 6" deep pans to resist jamming and facilitate easy separation. Reversed form edge shall be polished and flattened to provide consistent contact to the well opening. Part number, size, and capacity must be visible on pan.



	THE EDGE PAN 22-GAUGE			THE EDGE PAN 20-GAUGE			PERFORATED PANS 22-GAUGE			
	PRODUCT NUMBER	CASE LOT	CASE WEIGHT	PRODUCT NUMBER	CASE LOT	CASE WEIGHT	PRODUCT NUMBER	CASE LOT	CASE WEIGHT	
Full Size - 20¾" x 12¾"										
1¼" Deep	3.5 Qt.	IE111	6	16.9 lbs			IE111P	6	12.7 lbs	
2½" Deep	8.5 Qt.	IE112	6	19.3 lbs	IS112	6	23.0 lbs	IE112P	6	16.1 lbs
4" Deep	14.5 Qt.	IE114	6	24.1 lbs	IS114	6	28.6 lbs	IE114P	6	19.7 lbs
6" Deep	24 Qt.	IE116	6	29.9 lbs	IS116	6	35.6 lbs	IE116P	6	22.8 lbs
Half Size - 12¾" x 10¾"										
1¼" Deep	2 Qt.	IE121	6	7.9 lbs			IE121P	6	6.1 lbs	
2½" Deep	4 Qt.	IE122	6	9.9 lbs	IS122	6	11.6 lbs	IE122P	6	7.8 lbs
4" Deep	7 Qt.	IE124	6	12.3 lbs	IS124	6	14.5 lbs	IE124P	6	10.1 lbs
6" Deep	10.25 Qt.	IE126	6	15.7 lbs	IS126	6	18.5 lbs	IE126P	6	13.2 lbs
Third Size - 12¾" x 6¾"										
2½" Deep	2.25 Qt.	IE132	6	7.1 lbs	IS132	6	8.5 lbs			
4" Deep	4.5 Qt.	IE134	6	9.2 lbs	IS134	6	10.8 lbs			
6" Deep	6.25 Qt.	IE136	6	12.4 lbs	IS136	6	14.4 lbs			
Fourth Size - 10¾" x 6¾"										
2½" Deep	1.63 Qt.	IE142	6	5.2 lbs	IS142	6	6.1 lbs			
4" Deep	2.89 Qt.	IE144	6	7.5 lbs	IS144	6	8.8 lbs			
6" Deep	4.38 Qt.	IE146	6	10.1 lbs	IS146	6	12.0 lbs			
Sixth Size - 6¾" x 6¾"										
2½" Deep	1 Qt.	IE162	6	3.6 lbs	IS162	6	4.2 lbs			
4" Deep	1.89 Qt.	IE164	6	5.5 lbs	IS164	6	6.4 lbs			
6" Deep	2.63 Qt.	IE166	6	7.1 lbs	IS166	6	8.4 lbs			

FREE Catalog

See Polar Ware's complete line of quality stainless and aluminum commercial food service supplies. Call for your FREE catalog or visit polarware.com.



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