

When it's your art, use Vollrath pans.

It's not just specialty pizza – it's your craft. And the key to making it great is consistent preparation, proper baking, piping-hot delivery and great presentation. Which you get with Vollrath's line of professional, high-quality products. So, no matter what your pizza operation, Vollrath has the innovative tools to give your recipes the artistry they deserve.



Prepping for greatness demands professional tools.

Bringing your art to life is easy when you have the right tools. From dough dockers and cutting/dicing tools to dough scrapers and pizza peels, you've got everything you need to make prep convenient, intuitive and efficient.

Vollrath Pans are the difference between your pizza and everyone else's.

You know what you create is special. You know that Vollrath makes it even more so – with pizza pans in every size and type to suit your needs. Deep dish pizzas? Check. Thin crust pizzas? Of course. Crispy crust pizzas? Without a doubt. And they're stackable and durable, so they're as convenient as they are dependable.

Fresh and hot, no matter how far it's delivered.

No matter if it's delivered to table 26 or 26 Main Street, your pizza should always look and taste like the art that it is. So we make high-performance delivery bags, pizza servers and stands, pizza cutters, and spice and cheese shakers to make sure it arrives how you intended. And how your customer wanted.

You deliver the goods. You should also stock them.

Bringing your creations to life day in, day out isn't easy. Luckily, Vollrath has the supplies to make it happen smoothly. Lids, cups, straws and storage products and frozen beverage machines – we have everything your restaurant, pizzeria or sandwich shop needs to ensure your artistry is always available.



Learn more at [VOLLRATH.com/pizza](https://www.vollrath.com/pizza)

PREP Learn more at [VOLLRATH.com/pizzaprep](https://www.vollrath.com/pizzaprep)



Dough Preparation and Storage



Food Processing



Pizza Preparation



Pizza Handling

COOK/BAKE Learn more at [VOLLRATH.com/pizzabake](https://www.vollrath.com/pizzabake)



Pizza Pan Sizes:
From 6" up to 20"



Pizza Pan Finishes:
Natural, Clear Coat
and Hard Coat



Pizza Pan Styles:
Press Cut, Tapered,
Coupe, Wide Rim,
and Screen

SERVE [VOLLRATH.com/pizzaserve](https://www.vollrath.com/pizzaserve)



Table
Presentation



Pizza
Cutting

DELIVERY Learn more at [VOLLRATH.com/pizzabags](https://www.vollrath.com/pizzabags)



Pizza Bags



Tower Bags



Power Packs and
Heat Pads: Extend
delivery radius



[VOLLRATH.com](https://www.vollrath.com)

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