



**SELF-SERVE SOLUTIONS:**

**FROM BANQUET AND BUFFET  
TO HOT OR COLD GRAB-N-GO**

PROFESSIONAL  
  
BAKEWARE  
BY  




# SELF-SERVICE SOLUTIONS: SAFE & SANITARY PRODUCTS FOR GRAB-N-GO AND MORE

Compliance and convenience are equally important factors in grab-n-go, cook and serve or buffet-style dining. TableCraft continues to revisit the versatility of our current product offerings as well as create new items to enhance the food service operator and patron experience. Our Professional Bakeware by TableCraft team in Willis, Texas has been sharing their expertise and providing innovative hot and cold serving products for years. As trends and challenges create change in their buffet and caterware category, ProBake finds opportunities to continue to bring quality and dependable products that always promote food safety.



Many of our products are manufactured or processed in our Willis, Texas location. All of our DuraCoat™ Coating, Cold and Hot Well Covers, Templates and Inserts, Action Stations, Modular Action Stations and Safety Shields are made to order and shipped directly from this facility (other items shown may ship from our Gurnee, IL location). Our experienced staff will work with you to create the best tools and experience for the operators in the industry.

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# DURACOAT™ COATED CAST ALUMINUM COLORS



## Neutrals



N: Natural/ Pewter



BK: Black



W: White



Scan code to view  
our website.

## Trending Colors



PB: Pigeon Blue



MM: Modern Mint



SNX: Sunset Orange



X: Orange



Y: Yellow



R: Red



LG: Lime Green

## Traditional Colors



GY: Gray



HGN: Hunter Green



SBL: Sky Blue



CP: Copper



BR: Brown



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



## DURACOAT™ COLOR COATINGS

Are available in  
23 colors. Natural  
uncoated option is  
also available (N)

Color chart icon above  
indicates products  
where DuraCoat™  
is available

Recommended for  
cold food only. Coating  
is safe for use with  
temperatures between  
-20°F to 195°F.

When ordering,  
add the color code  
to the end of the  
item number, as  
shown below

TO ORDER:

<b>CW1420</b>	<b>SBL</b>
item number	color code

## FAQ:

Are there any performance  
differences between Natural  
finish v. DuraCoat™ Cast  
Coated bowls?

While both finishes are great  
for cold food storage and  
display, only non-coated or  
natural finish bowls can be  
used for hot food applications  
as well.

# SIMPLE SOLUTIONS™ BUFFET SYSTEM

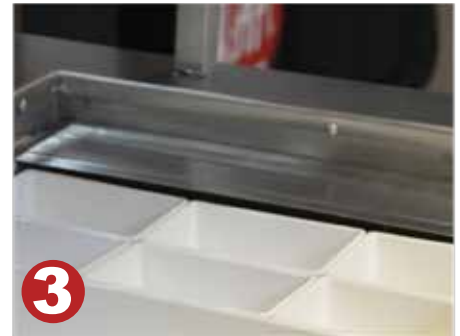


**COLD HOLDING  
NATURAL  
OR COATED  
DOWN TO -20°F**



# simple as 1.2.3

Our Simple Solutions™ Buffet System is as easy to assemble as 1-2-3 to keep your cold storage presentations organized and help your operation perform more efficiently.



## DROP-IN TEMPLATES

Place templates on the NSF-7 ledge inside your cold well unit. Each template is equal to one well. Per example above, a four well unit will need four templates. These templates rest slightly above the well floor and are perforated for maximum air flow circulation around our food bowls.

## CAST ALUMINUM BOWLS

These vessels are the same size and capacity as traditional food pans or hotel pans. They are available in a variety of sizes: Full, Half Long, Half, Third, Sixth and Ninth size, so they are easy to configure inside your well. They should fit tightly together to retain cold serving temperatures. If there are gaps between bowls, slide all bowls in same direction then fill gaps with adapter bars as needed.

## SPACER BAR KIT

Kit includes one of each bar: 0.25", 0.5", 0.75", 1", 1.25" and 2". Use individually to fill gaps at the end of your well or use in any combination to replace vessels for smaller food service; or create an alternative serving surface. Bars are manufactured to rest on the NSF-7 ledge inside your well and block cold air from escaping to optimize the efficiency of your unit.



**Need help with your well configuration?** Please contact your TableCraft sales representative.

Select single adapter bars are also available, see page 6 for more options.



## DROP-IN TEMPLATES: ENSURE A FOOLPROOF FIT

## YOUR START TO A SIMPLE SOLUTIONS™ BUFFET SYSTEM

Put the focus back on the food in your buffet display and assemble your cold well unit with ease, using TableCraft's new Simple Solutions™ buffet system; featuring a full range of bowls and templates that fit any industry standard size cold well. No matter what NSF® 7 unit you choose, our new Simple Solutions™ features all the pieces needed to ensure a foolproof fit! Contemporary bowl design allows the vessel to sit perfectly side-by-side within the perforated templates, which are cut to fit each specific unit. This seamlessly tailored fit ensures that no food falls through gaps within your display and keeps the air at optimal cold-holding temperatures.

Perforated aluminum templates are pre-measured to fit the following units: Alto-Shaam CW-Series, Atlas RM-Series, Atlas RM-HP-Series, Delfield N8100B-Series, Hatco CWB-Series, Hatco HCWBI-Series, Randell 9900SCA-Series, Vollrath 36400-Series, Vollrath FAC-Series, Wells RCP-Series, Wells RCP-ST-Series. Custom sizes also available. Contact your TableCraft rep for details.

### DROP-IN PERFORATED TEMPLATES

- Available in 3" and 5" depths
- Brushed Stainless Steel or Cast Aluminum - Natural or DuraCoat™ finish (see page 3)
- NSF® 7 Compliant

#### DROP-IN FULL SIZE PERFORATED STAINLESS STEEL TEMPLATE

Overall size: 12 $\frac{7}{8}$ " X 21 $\frac{1}{4}$ " X 3"  
#CW1014BRS

TO ORDER THIS TEMPLATE:

**CW1014 BRS**  
ITEM NUMBER COATING



#### DROP-IN FULL SIZE PERFORATED CAST ALUMINUM TEMPLATE

Overall size: 13 $\frac{7}{8}$ " x 21 $\frac{1}{4}$ " x 3"  
#CW1060\_

TO ORDER THIS TEMPLATE:

**CW1060 BK**  
ITEM NUMBER COATING



**DURACOAT™**  
CAST COATINGS  
FOR COLD HOLDING ONLY



**BRUSHED ALUMINUM**  
FINISH ONLY FOR  
HOT OR COLD TEMPLATES

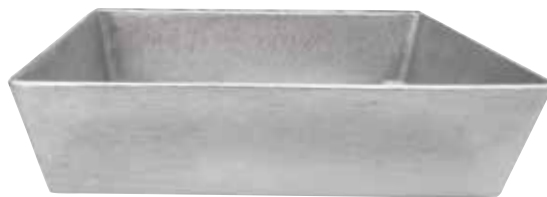
# SIMPLE SOLUTIONS™ BUFFET SYSTEM | BOWLS

## KEEPING IT CLEAN, CONSISTENT & COLORFUL

Our **Cast Aluminum Bowls** are virtually indestructible. Their straight-sided designs allows them to sit perfectly together to save valuable space and helps reduce slips and drips from "slipping through the cracks" keeping serving area clean. The quality aluminum maintains the proper serving temperatures for all your foods. Plus, we offer a wide assortment of sizes and capacities to fill your presentation needs.

Our **DuraCoat™ Cast Aluminum Coating** is available in 23 colors (select colors below - see page 3 for full range of available colors). Coatings are NSF® Listed, dishwasher safe, and safe for cold food as low as temperatures of -20°F. Not intended for use in hot wells or steam tables. We recommend natural finish items only for all hot food applications. All Coatings applied at our facility in Willis, Texas.

**WISHING YOUR WELL COULD GET AN UPDATE?** TableCraft provides a convenient and unique recoating program, so you can refinish your current templates for less than the cost of ordering new. Please contact your TableCraft sales rep for quotes and a recoating authorization (RCA) to refinish your cast aluminum serveware. Choose from 23 DuraCoat™ coatings or revert to natural aluminum finish.



**SIMPLE SOLUTIONS™  
STRAIGHT SIDED BOWL,  
FOURTH SIZE, NATURAL**  
9½" x 6¾" x 3"  
#CW5024N



TO ORDER THIS BOWL:  
**CW5024 W**  
ITEM NUMBER COATING

**SIMPLE SOLUTIONS™  
STRAIGHT SIDED BOWL  
FOURTH SIZE, COATED**  
9½" x 6¾" x 3"  
#CW5024W



**DURACOAT™  
CAST COATINGS**  
FOR COLD HOLDING ONLY  
SEE PAGE 3 FOR DETAILS



**NATURAL ALUMINUM  
FINISH AVAILABLE ONLY**  
FOR HOT / COLD FOOD HOLDING  
BOWLS (SEE EXAMPLE ABOVE)



(Y) Yellow



(X) Orange



(R) Red



(PB) Pigeon Blue



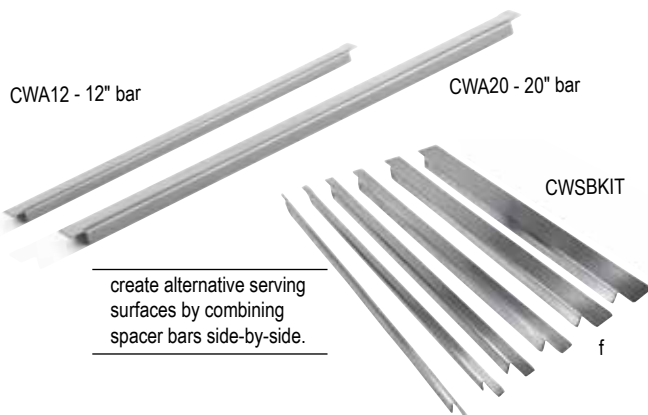
(GN) Green



(GY) Gray

## UNIVERSAL | ADAPTER BARS & SPACER BAR KIT

- For use in tandem with bowls that would be used in cold well applications to fill any gaps for more efficient temperature control
- Bars offer options for dividing your steam table or cold well to fit all pans, including our Cast Aluminum Food Pans...New additions shown to the right >



CWA12 - 12" bar

CWA20 - 20" bar

CWSBKIT

create alternative serving  
surfaces by combining  
spacer bars side-by-side.



## CAST ALUMINUM | FOOD PANS THREE ADDITIONAL SIZES ADDED

- Available in natural or coated finish
- Designed to maintain optimum serving temperature
- Shaped to fit standard wells



TO ORDER THIS ITEM:

**CW352 W**

Item Number Finish



For use with Adapter Bars



TO ORDER THIS ITEM:

**CW354 N**

Item Number Finish

TO ORDER THIS ITEM:

**CW362 N**

Item Number Finish







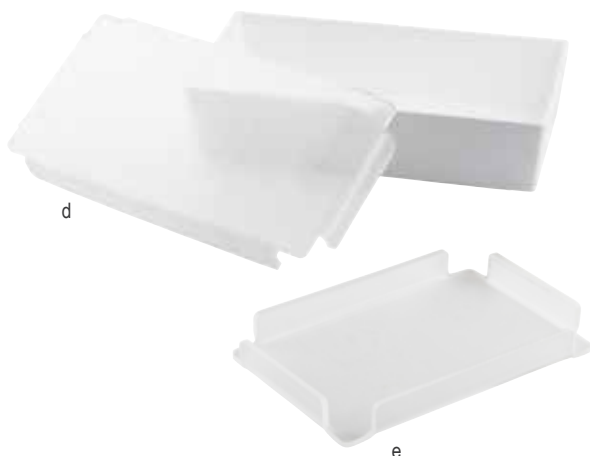
## SIMPLE SOLUTIONS™ BUFFET SYSTEM | ACRYLIC COVERS

Keep your food covered and protected with these new translucent acrylic covers for our simple solution bowls. Eliminates needing to prep and place product in a storage container saving storage and serve time.

- Brushed translucent acrylic allows you to see contents, while reducing appearance of fingerprints or surface scratches
- Fits both 3" and 5" Simple Solutions™ Bowls (coated or uncoated)
- When cleaning your acrylic cover, do not use abrasive cloths or paper towels. To sanitize, use warm water mixed with sanitizing dish soap, Hydrogen Peroxide (3%-5% Concentration), or a bleach-water solution (2% Concentration of Bleach)



View a video on  
the benefits of our  
Simple Solutions™  
Acrylic Covers!



Item #	Description	Min Order
<b>SIMPLE SOLUTION™ BOWL COVERS—ACRYLIC, TRANSLUCENT</b>		
a. CW5030 ▶	19½ x 13¼ x 1", Fits Full Size Bowls (CW5000 & CW5002)	1 ea
b. CW5032 ▶	13¼ x 10 x 1", Fits Half Size Bowls (CW5004 & CW5006)	1 ea
c. CW5034 ▶	19½ x 6½ x 1", Fits Half Size Long Bowls (CW5008 & CW5010)	1 ea
d. CW5036 ▶	13¼ x 6½ x 1", Fits Third Size Bowls (CW5012 & CW5014)	1 ea
e. CW5038 ▶	10¼ x 7½ x 1", Fits Quarter Size Bowls (CW5024 & CW5026)	1 ea
f. CW5040 ▶	6½ x 6½ x 1", Fits Sixth Size Bowls (CW5016 & CW5018)	1 ea
g. CW5042 ▶	6½ x 4¾ x 1", Fits Ninth Size Bowls (CW5020 & CW5022)	1 ea

# well-covered wells

As the need for more food safety practices and re-imagining of spatial efficiencies continue to grow, our Professional Bakeware offering is ready to serve.

## COLD FOOD WELL TILES



Tiles help keep foods at optimal serving temperatures while creating an energy efficient food safety zone. They are a great way to convert your current cold wells into grab-n-go stations or create additional usable surfaces when not in use. Tiles are available in solid or grid pattern.





**COLD WELL COVER**  
#CW970BRA  
13½ x 21½"

TO ORDER THIS HOLDER:  
**CW970 BRA**  
ITEM NUMBER FINISH

## COLD WELL COVERS

¼" Aluminum covers are available in solid (above) or grid pattern (below) to fit over single (13½ x 21½") or double (27 x 21½") wells. Made to order with brushed or random swirl finishes or choose from 23 DuraCoat™ coatings.



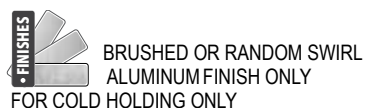
Scan code to view our website.



**COLD WELL GRID COVER**  
#CWTTDG01N  
13½ x 21½"

TO ORDER THIS HOLDER:  
**CWTTDG01 N**  
ITEM NUMBER FINISH

CAD drawings engineered to ensure our templates are precisely constructed to fit your needs.



## SAFETY SHIELDS FOR COLD WELLS

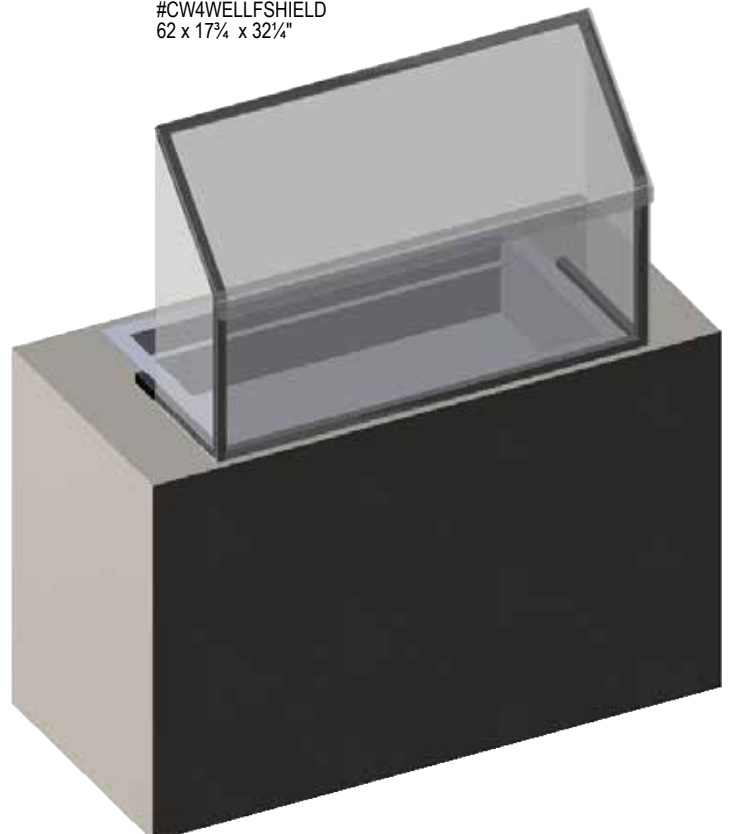
Finding solutions to modify current serving stations has become a must. By limiting the access to self-serve foods, contamination and health risks can be reduced for both staff and patrons. Adding shields or partitions can be more economical alternatives for restaurateurs and operators than remodeling serving and dining spaces. Our cold well acrylic shields with black metal frames are offered in 2, 3 or 4 well configurations. For custom requests, please contact your TableCraft sales rep. Ships flat and assembles easily, no drilling or tools required.



**COLD WELL SHIELD WITH COLLAPSIBLE METAL FRAME FOR 2 WELL UNIT**  
#CW2WELLSHIELD  
34¾ x 17¾ x 32¼"

**COLD WELL SHIELD WITH COLLAPSIBLE METAL FRAME FOR 3 WELL UNIT**  
#CW3WELLSHIELD  
48½ x 317¼ x 32¼"

**COLD WELL SHIELD WITH COLLAPSIBLE METAL FRAME FOR 4 WELL UNIT**  
#CW4WELLSHIELD  
62 x 17¾ x 32¼"



# COLD FOOD TEMPLATES

Our templates are designed to fit NSF-7 cold wells and help keep foods at optimal serving temperatures while creating an energy efficient food safety zone. We offer a variety of standard templates to accomodateour array of cod well vessels or we can customize to fit your serving needs. Standard and Custom-Made templates can be made to order in (2) natural aluminum finishes or any of our 23 color options shown on page 2.

TEMPLATE DIMENSIONS:  
DOUBLE WELL: 25¾ x 21¼"  
SINGLE WELL 12⅝ x 21¼"

## COUNTRY KITCHEN COLLECTION™ COLD FOOD TEMPLATES



a. CW1480



b. CW1460

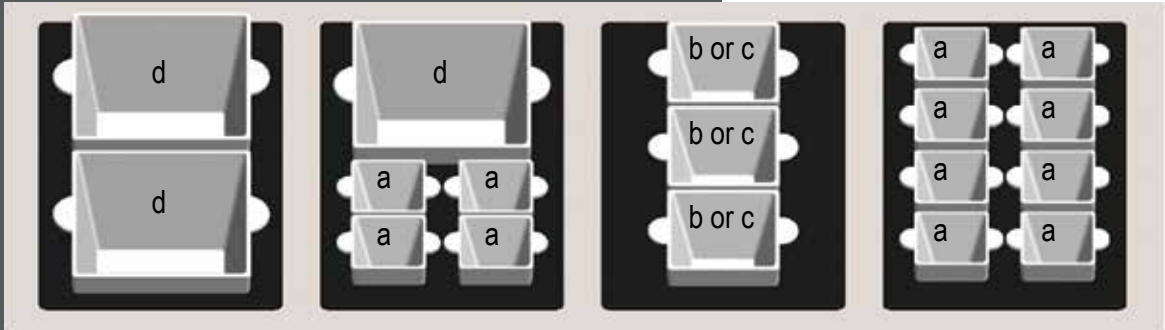


c. CW1470



d. CW1490

Country Kitchen Collection™ bowls (a-d) above fit templates shown below.



CW5102

CW5104

CW5106

CW5110

**COLORS**  
DURACOAT™  
CAST COATINGS  
FOR COLD HOLDING ONLY

**FINISHES**  
BRUSHED ALUMINUM  
FINISH ONLY FOR  
HOT OR COLD TEMPLATES

## CONTEMPORARY COLLECTION™ COLD FOOD TEMPLATES



CW5084

CW5086

CW5088

Contemporary Collection™ bowls (e-g) to right fit templates shown above.



e. CW4026



f. CW4024



h. CW4002



g. CW4004

Looking for  
**CUSTOM**  
TEMPLATES  
FOR YOUR WELL?  
Call your TableCraft  
sales rep for details  
and quote.





# from deli to display... bowls, trays & platters

Our Cast Aluminum vessels are built to withstand any serving or display application. Every bowl, tray or platter can be ordered in any of our 23 DuraCoat™ Color Coatings (or Natural finish). Our coatings are NSF listed and safe for cold food storage only; temperatures from -20° up to 195°F.



TO ORDER THIS BOWL:

**CW2010 W**  
ITEM NUMBER COATING

STYLES  
AND SHAPES  
TO FIT ANY  
APPLICATION!

- a. CW4024R  
5 x 5 x 3"  
Red
- b. CW2026PB  
10 x 5 x 3"  
Pigeon Blue
- c. CW4010SNX,  
9 3/4 x 5 x 3"  
Sunset Orange
- d. CW1680X  
6 3/8" dia x 6 3/4"  
Orange
- e. CW4008LG  
15 x 5 x 3"  
Lime Green
- f. CW4004W  
10 x 10 x 3"  
White
- g. CW4012BL  
4 3/4 x 4 3/4 x 6"  
Sky Blue
- h. CW4008GN  
15 x 5 x 3"  
Green



When ordering, add the color code to the end of the item number, per example above or contact your TableCraft sales rep with any questions.



a

TO ORDER:

**CW8002BRA TBK**

Item Number	Coating Code
----------------	-----------------



## PORTABLE INSULATED ICE WELLS (with or without Lids)

New Portable Insulated Ice Wells are essential additions to any self-serve line; perfect for indoor and outdoor events, buffets, hotels, restaurants, and cafeterias. Also works well as a stand alone beverage or individually packed goods cooler; keeping your food, drinks, or desserts chilled and ready to serve.

Our wells are constructed of fabricated aluminum—sealed, double walled with 1" thick insulation material to promote up to 3 hours of cold display while reducing the appearance of condensation. Non-slip feet affixed to the underside of the unit keep it in place on your serving line. Drain hole allows for easy emptying and clean up.

- Available in Single and Double Wells (with or without Lid) in Brushed (BRA) finish and Translucent Clear (TCL), Black (TBK) and Copper (TCP) coatings
- Custom options also available. To ensure a proper fit, provide dimensions and requirements to your TableCraft sales rep
- For Cold Serving Only, Keeps food chilled up to 3 hours\*
- Add ice to the well. If using drop-in templates, fill ice up to the bottom of the template. Well will accommodate (1) drop-in template for single and up to (2) drop-in templates for double well
- If using Simple Solutions Cast Aluminum serving vessels, pre-chill the bowls in the freezer for 8 hours before use to minimize temperature changes
- Hand wash well with dish soap and warm water

# just add ice...

Our wells are constructed to fill and chill. Start with ice, then build to fit your needs. These short-term cold serving solutions will bring the cool to any indoor or outdoor buffet or catering event.



Add-in Simple Solutions™ Drop-in Template(s).

**Note:** Make sure ice level does not interfere with template resting on ledges inside well.



We offer a variety of Cast Aluminum Bowls. See opposite page for configuration options.



Item #	Description	Min Order
<b>PORTABLE INSULATED ICE WELLS</b>		
a. CW8002BRA_ ▶	Single, 18½ x 26½ x 11½" (Int. Dim. 13½ x 21½ x 8")	1 ea
b. CW8002LBRA_ ▶	Single with Lid, 18½ x 26½ x 11½" (Int. Dim. 13½ x 21½ x 8")	1 ea
c. CW8006BRA_ ▶	Double, 31 x 26½ x 11½" (Int. Dim. 26 x 21½ x 8")	1 ea
d. CW8006LBRA_ ▶	Double with Lid, 31 x 26½ x 11½" (Int. Dim. 26 x 21½ x 8")	1 ea



c

See page 262 in our catalog for more information about our NSF® Option™ Dispensers.

TO ORDER BRUSHED WITH COATING:

**CW8002BRA**

ITEM NUMBER

**TCP**

COATING

FINISHES



BRA  
Brushed

COATINGS



TCL  
Translucent  
Clear



TBK  
Translucent  
Black



TCP  
Translucent  
Copper



## SINGLE ICE WELLS



CW8002BRATCL  
(Single without Lid)



CW8002LBRATBK  
(Single with Lid)

PROFESSIONAL  
**BAKEWARE**  
BY

Adjustable non-slip feet  
affixed to the underside  
of the unit keep it in place  
on your serving line.



## DOUBLE ICE WELLS

Ledge for  
drop-in template.



c

CW8006BRATCL  
(Double without Lid)



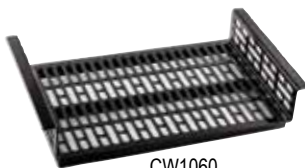
d

CW8006LBRATBK  
(Double with Lid)

Clear acrylic lid  
provides protection  
and promotes sanitary  
food safety before,  
during and after service.

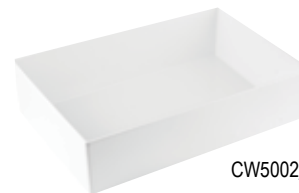


Drain hole, located on  
the back, allows for easy  
emptying and clean up.



CW1060\_

Single unit can fit (1) drop-in template.  
Double unit can fit (2) drop-in templates.

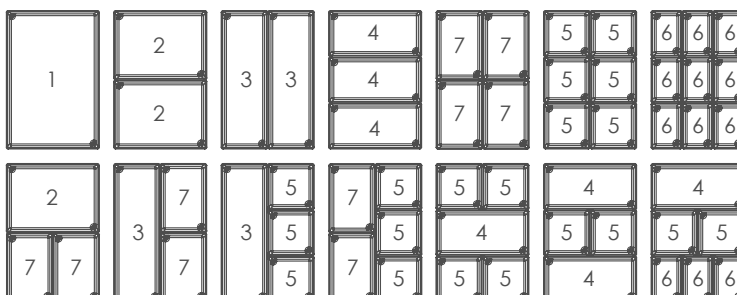


CW5002\_



View a video on  
the benefits of our  
Portable Ice Wells!

## CONFIGURATION GUIDE for use with our Simple Solutions™ Cast Aluminum Serving Vessels.



Item #	Product Description	Capacity
1 CW5000_ OR CW5002_	Bowl, Natural or Coated	10 or 18¼ Qt.
2 CW5004_ OR CW5006_	Bowl, Natural or Coated	5¼ or 8¾ Qt.
3 CW5008_ OR CW5010_	Bowl, Natural or Coated	5 or 8¾ Qt.
4 CW5012_ or CW5014_	Bowl, Natural or Coated	3¼ or 5¾ Qt.
5 CW5016_ or CW5018_	Bowl, Natural or Coated	1½ or 2½ Qt.
6 CW5020_ OR CW5022_	Bowl, Natural or Coated	1 or 1.5 Qt.
7 CW5024_ OR CW5026_	Bowl, Natural or Coated	2½ or 4¼ Qt.
8 CW1060_	Drop-In Template	-

# all covered!

Since these covers will be built to your steam wells exact dimensions, each one will align perfectly to the next. No gaps means one continuous serving surface; making it even easier to display and to keep clean.

## FULL SIZE STAINLESS STEEL

Random Swirl Pattern  
#CW690RSS  
21½ x 13½"

## PATTERNED ALUMINUM & FINISHED STAINLESS STEEL HOT FOOD COVERS

### STANDARD SIZES, MORE CUSTOM FINISHES

Perfect for restriction-free serving quantities, pre-packaged meals or single serve items, these hot well covers save energy and reduces food waste by keeping foods at optimal temperatures while elevating your presentation, literally, above the wells. (See complete details in our comprehensive catalog)

- Aluminum covers available in Wave or Contemporary patterns; fit standard size wells: full, half, half long and third sizes
- Stainless Steel can be made to order in six finish options (see right page); fit standard size wells: full and half sizes



## THIRD SIZE ALUMINUM

Wave Pattern  
#CW6426WV  
13½ x 6½"



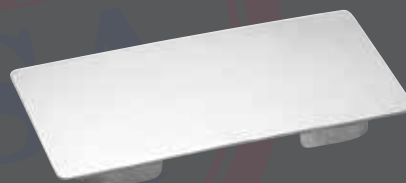
## FULL SIZE ALUMINUM

Contemporary Pattern  
#CW6420  
13½ x 21½"



## HALF LONG SIZE ALUMINUM

Contemporary Pattern  
#CW6424  
6½ x 21½"



## FULL SIZE STAINLESS STEEL

#CW690BRS  
21½ x 13½"

TO ORDER THIS COVER:

**CW690 BRS**

ITEM NUMBER FINISH



SIX FINISHES  
AVAILABLE FOR  
STAINLESS STEEL  
HOT FOOD WELL COVERS

# STAINLESS STEEL HOT WELL TEMPLATES

## STANDARD SIZES, CUSTOM FINISHES

Enhance the appearance of your buffet with our easy-to-clean templates. Our templates help save energy by trapping the heat from rising above the pan. Accommodates temperatures up to 450°F, to keep food hot longer. Fit standard 12 x 20" wells, our templates are precision cut to fit our tri-ply cookware. We can also provide AutoCAD support to customize templates to fit standard size wells and your existing cookware and serverware.

### A. TRI-PLY ROASTING PAN

#CW2030\*  
11½ x 9½ x 2½"



**HOT WELL TEMPLATE**  
BRUSHED STAINLESS STEEL  
#CW1032BRS  
holds (2) #CW2030\*



TO ORDER THIS TEMPLATE:  
**CW1036 BRS**  
ITEM NUMBER FINISH

# ONE TEMPLATE, DIFFERENT LOOKS CUSTOMIZE YOUR SERVICE STATION

TO ORDER THIS TEMPLATE:  
**CW1032 RSS**  
ITEM NUMBER FINISH



TO ORDER THIS TEMPLATE:  
**CW1032 CSS**  
ITEM NUMBER FINISH



TO ORDER THIS TEMPLATE:  
**CW1032 E2**  
ITEM NUMBER FINISH



**HOT WELL TEMPLATE**  
#CW1032  
12¾ x 21¼  
holds up to (1) CW720\*

**TRI-PLY GRILL PAN**  
#CW7020  
11½ x 9½ x 2½"



\* Cookware sold separately. Please contact TableCraft sales rep for quotes.



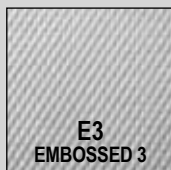
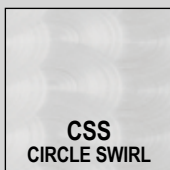
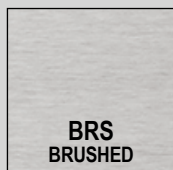
# 23

Template  
Options

# 6

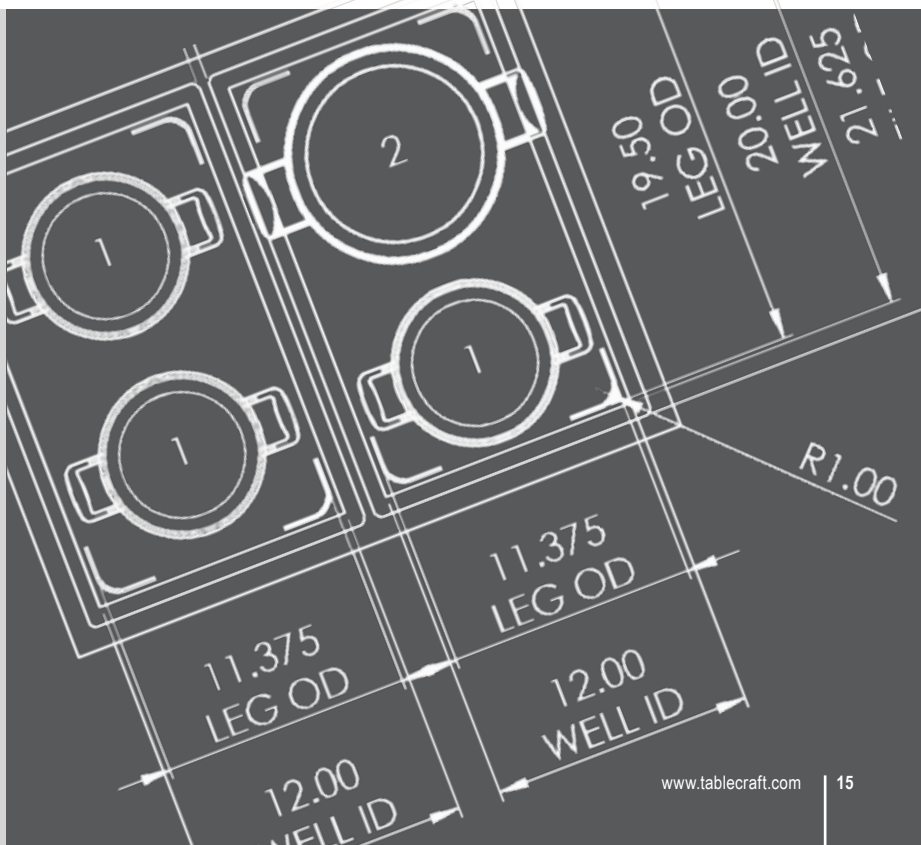
Finish  
Options

Standard Size:  
13½ x 21½"



## CUSTOM SOLUTIONS ALSO AVAILABLE

Contact your TableCraft sales representative to learn more!







Scan code to view  
our Hot Well Holding  
Solutions video.



Pan: 123503  
Template: CW1100



Pans: 123507 and 12508  
Template: CW1102

## TRI-PLY STAINLESS STEEL SERVING PANS

Redesigned, renewed and ready to cook  
and serve. Our custom tri-ply cookware pieces  
are the perfect solution for updating your buffet  
or serving presentation.

- Suitable for stove top, hot plate, gas, steam  
and induction-ready use
- Cookware available with and without handles in  
standard food pan sizes. \*indicates product shown  
(see comprehensive catalog for all product details)
- Features and benefits of tri-ply construction:
  - 18/8 Stainless Steel interior is non-reactive to foods;  
will not affect taste
  - Aluminum core promotes even, consistent heat distribution
  - 18/0 Stainless Steel exterior is induction ready



**FULL SIZE PAN (11.25 QT)**  
#123503 - w/o handles\*  
#123504 - w/handles\*  
Pan size: 11 x 18½ x 4"



**HALF-LONG SIZE PAN (4.5 QT)**  
#123505 - w/o handles  
#123506 - w/handles\*  
Pan size: 5¼ x 18½ x 4"



**HALF SIZE PAN (5 QT)**  
#123507 - w/o handles\*  
#123508 - w/handles\*  
Pan size: 11 x 9 x 4"



**THIRD SIZE PAN (3 QT)**  
#123509 - w/o handles  
#123510 - w/handles\*  
Pan size: 11 x 5½ x 4"



**QUARTER SIZE PAN (2 QT)**  
#123511 - w/o handles\*  
#123512 - w/handles\*  
Pan size: 5¼ x 9 x 4"



**SIXTH SIZE PAN (1.25 QT)**  
#123513 - w/o handles  
#123514 - w/handles\*  
Pan size: 5¼ x 5½ x 4"







Pans: 123505 and 12506  
Template: CW1104

Templates feature silicone gaskets to prevent pan damage and seal in heat

Pans: 123511 and 12512  
Template: CW1108

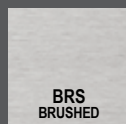
## STAINLESS STEEL TEMPLATES

- Standard size: 13½ x 21½" to fit well size: 11½ x 19½"
- Feature silicone gaskets around cut-outs to prevent damage to pans
- Custom templates can be ordered to fit your requirements
- Available in 3 finishes: Brushed (BRS), Random Swirl (RSS) or Circle Swirl (CSS) - pricing varies
- Manufactured & shipped from Willis, TX

TO ORDER THIS TEMPLATE:

**CW1100 BRS**

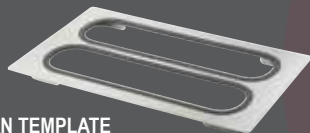
ITEM NUMBER FINISH



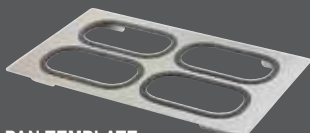
**FULL SIZE PAN TEMPLATE**  
#CW1102  
Fits (1) 123503 or 123504



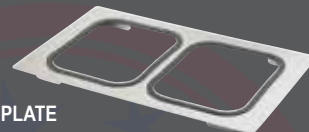
**HALF LONG PAN TEMPLATE**  
#CW1106  
Fits (2) 123505 or 123506



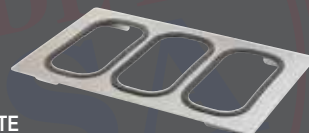
**QUARTER SIZE PAN TEMPLATE**  
#CW1110  
Fits (2) 123511 or 123512



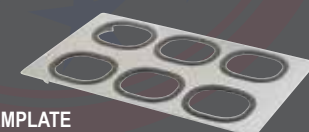
**HALF SIZE PAN TEMPLATE**  
#CW1104  
Fits (1) 123507 or 123508



**THIRD PAN TEMPLATE**  
#CW1108  
Fits (2) 123509 or 123510



**SIXTH SIZE PAN TEMPLATE**  
#CW1112  
Fits (2) 123513 or 123514







**TRI-PLY STAINLESS STEEL**  
5 QT WOK  
#CW7014  
11 $\frac{1}{4}$ " dia x 3 $\frac{1}{4}$ "

### BENEFITS OF TRI-PLY

**18/8 Stainless Steel interior:**  
Non-reactive to foods;  
will not affect taste

**Aluminum core:**  
Even & consistent heat distribution

**18/0 Stainless Steel exterior:**  
Induction ready  
capability

## ENDLESS POSSIBILITIES

COOKWARE AND SERVEWARE TO MIX & MATCH

### CLASSIC TRI-PLY STAINLESS STEEL

Our extensive assortment of cook and serveware is suitable for use on stove top, hot plate, gas, steam and induction-ready surfaces.



**TRI-PLY STAINLESS STEEL**  
4 QT SAUCE POT  
#CW7006  
8 $\frac{5}{8}$ " dia x 4 $\frac{7}{8}$ "



**18/8 STAINLESS STEEL LID**  
#CW7006L  
8 $\frac{3}{8}$ " dia



**TRI-PLY STAINLESS STEEL**  
3 QT WOK w/HANDLES  
#CW7012  
9 $\frac{1}{2}$ " dia x 3"

**18/8 STAINLESS STEEL**  
FRENCH OVEN LID  
#CW2034L



**STAINLESS STEEL**  
11 QT FRENCH OVEN\*  
(\*Not Induction-Ready)  
#CW2034  
16 $\frac{1}{8}$  x 13 $\frac{1}{8}$  x 4 $\frac{7}{8}$ "

## CAST IRON

Our cast iron products are pre-seasoned, naturally non-stick, easy to clean and a good option for extended use. Perfect for cooking and serving from one dish. Our large cookware pieces also coordinate well with our smaller cast iron servers. See our comprehensive catalog our complete assortment.



### ON DISPLAY

Not just for the back of the house anymore...cast iron has made its way to the front-of-the-house for added interest to displays. Plus, with its induction-ready capabilities, these pans are great for display cookware on action stations.

### CAST IRON

#### 24 OZ FAJITA PLATTER

#CW30152

8" dia (10 1/4" with handles) x 1 3/4"



### CAST IRON

#### 2 1/2 QT SQUARE FRY PAN

#CW30114

9 7/8" L (12 1/8" w/ handles) x 9 7/8" W x 1 3/4"

### CAST IRON

#### 6 QT WOK

#CW30116

14" dia (17 1/2" w/ handles) x 3 3/8"

### SINGLE ACTION STATION COUNTERTOP KIT

Brushed Finish with Translucent Clear Coating  
#CWACTION1RSATCL  
31 1/2" x 25 1/4" x 6"

## CAST ALUMINUM

This assortment is ideal for holding temperatures for extended periods and is suitable for both hot and cold use. Cast aluminum vessels can be coated with our DuraCoat™ color coatings; however, only natural finish items are recommended for hot serving.



### CAST ALUMINUM OVAL MINI SERVER

#CW4044\_

8 x 3 3/8 x 1 1/8"



### CAST ALUMINUM SKILLET

#CW1980\_

6 1/2" dia x 1 1/8"



### CAST ALUMINUM PIZZA PAN

#CW4100\_

16" dia x 23" with handles



### DURACOAT™

CAST COATINGS AVAILABLE  
ON CAST ALUMINUM SERVERS FOR COLD &  
WARM HOLDING ONLY, SEE PAGE 3 FOR  
FULL RANGE OF COLORS



### TRI-PLY 1 QT SAUCE POT w/HANDLES

#CW7000

6 1/4" dia x 2 1/2"



### TRI-PLY STAINLESS STEEL 3 QT BRAISER w/HANDLES

#CW7010

10" dia x 2 1/2"

(CW7008L lid sold separately)

### TRI-PLY 3 1/2 QT ROASTING PAN

#CW2030

11 1/2 x 9 1/2 x 2 1/2"

Heavy-duty,  
riveted ergonomic  
handles for easy  
transportation  
and placement



Tri-ply construction promotes even heat  
distribution for induction and conventional  
oven cooking



# ACTION STATIONS (SINGLE OR DOUBLE KITS)

TableCraft's Action Stations are a perfect made-to-order portable and tabletop "prep and serve" solution. Create a pop-up omelet or crepe station, made-to-order pasta bar, or even add an induction-capable wok to make your own stir-fry station! The **Single Induction Station** features a lightweight aluminum stage to house a drop-in electric induction cooktop station. The **Single Induction Countertop Kit's Induction Countertop Kit** includes drop-in cooktop and (2) half long cooling plates with (2) channels to hold up to (8) of our cast aluminum bowls. Saving the best for last, the **Double Induction Countertop Kit** houses (2) drop-in cooktops with (2) half long cooling plates with (2) channels to hold up to (8) of our cast aluminum bowls.

**4 QT INDUCTION CHAFER**  
#CW40165  
17¼ x 19¼ x 7¼"



TO ORDER THIS STATION (as shown):

**CW40201** **BRA**  
ITEM NUMBER FINISH

+ (1) #CW40165 Induction Chafer (sold separately)\*

## SINGLE INDUCTION STATION

Perfect option for your omelet, stir-fry or made-to-order serving station providing you the ease of portability for indoor or outdoor events.

**SINGLE COUNTERTOP ACTION STATION KIT\***  
#CW40201  
25 x 22 x 5"

\*Available in Brushed (BRA)\*\* or Random Swirl (RSA) finishes only, no coatings.  
\*\* All stations will include a Brushed finish, unless Random Swirl (RSA) is requested.

## SINGLE INDUCTION COUNTERTOP KIT

Stylish and perfectly proportioned for smaller spaces. Can be used with an induction chafers or as a cooktop. Fully portable for indoor and outdoor events. This kit includes the drop-in induction top and (2) half-long cooling plates.

**SINGLE ACTION STATION COUNTERTOP KIT**  
#CWACTION1  
31¾ x 25¼ x 6"

\*Available in Brushed (BRA)\*\* or Random Swirl (RSA) finishes only and coatings.

\*\*All stations will include a Brushed finish, unless Random Swirl (RSA) is requested.

TO ORDER THE STATION SHOWN BELOW:

**CWACTION1** **TCP**  
ITEM NUMBER COATING

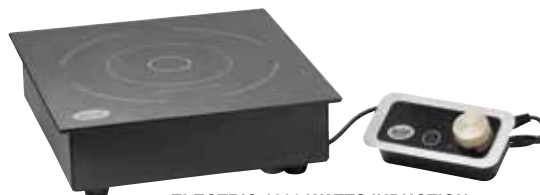


## ABOUT OUR ACTION STATIONS GENERAL FEATURES

- Size and shape is designed to fit on portable catering tables at only 25¼" front-to-back
- All stations will include a Brushed finish (BRA), unless Random Swirl (RSA) finish is requested. More ordering details on page 17.
- Cooling plates are included with Action Station (where applicable)
- Cast aluminum bowls are sold separately to allow for more customized food prep options
- For maximum cooling performance, cooling plates and bowls should be stored in freezer prior to use in order
- Induction cooktops only work with induction-ready cookware
- Induction cooktop electrical specifications are 1800 Watts, 120 Volts and 15 Amps
- Custom sizes and shapes available, contact your TableCraft sales rep for details

## ACCESSORIES:

The cooling plates and drop-in electric induction cooktop are included with these stations also sold separately.



**ELECTRIC 1800 WATTS INDUCTION DROP-IN COOKTOP**  
#CW40196



**HALF LONG SIZE COOLING PLATE**  
#CW60103  
21 x 6¾ x 1½"

## DOUBLE INDUCTION COUNTERTOP KITS

Multi-tasking serving line at its best, most efficient and stylish. Having two independent induction cooktops and separate cooling sections, allows you to custom accessorize your station. Mastering two entrees at once will keep your guests happy and your line moving quickly.

**DOUBLE ACTION STATIONS\***  
#CWACTION2\_  
47 3/4" x 25 1/4" x 6"

### ACTION STATION **SAFETY** SHIELD OPTIONS

AVAILABLE  
For more details see  
pages 26-27.

#### DOUBLE ACTION STATION SHIELD WITH FRAME

#CWACTION2FSHIELD

Overall size: 50 1/2" x 31 9/10" x 13 1/4"

TO ORDER THIS STATION (as shown):

#### **CWACTION2 BRATBK**

ITEM NUMBER

FINISH + COATING

In addition to the action station kit, you will require:

- + (8) #CW4024 Contemporary Cast Aluminum Bowls\*
- + (1) #CW404 Stainless Steel & Silicone Tongs\*\*
- + (1) #CW403 Stainless Steel & Silicone Spatula\*\*
- + (1) #TW771 Tortilla Warmer\*\*
- + (1) #600N Cruet Rack\*\* (condiment holder)

\* This station fits multiple combinations of Contemporary Collection™ Cast Aluminum Bowls, see options below or contact your TableCraft rep for more details.

\*\* These items ship from Gurnee. See our complete catalog for product details and pricing on these and other accessory options

### COOLING PLATES

ARE INCLUDED WITH MOST STATIONS  
They're also sold separately for great stand alone servers.  
see page 25 for details.

## CONTEMPORARY COLLECTION™ CAST ALUMINUM BOWLS

Bowls are sold separately to allow the operator the freedom to choose from a variety of styles, shapes and capacities. These cast aluminum bowls can be purchased without coating (natural) or coated with one of our 23 DuraCoat™ colors. Choose any combination up to 8 bowls, shown below or create your own configuration contact your TableCraft sales rep for additional assistance.



**1 QT SQUARE BOWL**  
#CW4024\_  
5 x 5 x 3"

**1.5 QT BOWL**  
#CW4012\_  
4 3/4 x 4 3/4 x 6"

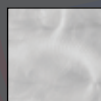
### FINISH AND COATING OPTIONS:

The underscore line at the end of the item number ( CWACTION2\_) indicates that there are additional finish and/or coatings available. All orders must indicate a finish and choice of coating. See how to order examples next to product images for clarification or contact your TableCraft sales rep for assistance.

#### STATION FINISHES



\*BRA  
Brushed



\*RSA  
Random Swirl

#### STATION COATINGS



\*TCL  
Translucent  
Clear



\*TCP  
Translucent  
Copper



\*TBK  
Translucent  
Black



**DURACOAT™**  
CAST COATINGS  
FOR COLD FOOD HOLDING ONLY



**BRUSHED (BRA) OR  
RANDOM SWIRL (RSA)  
ALUMINUM FINISHES  
FOR ACTION & COOLING STATIONS**



## MODULAR STATIONS INDUCTION AND COOLING

New Modular Action Stations allow you to add multiple cooking stations and cooling plates where you need them, using less space and creating maximum flexibility.

### COOLING PLATES

ARE INCLUDED WITH  
MOST STATIONS

They're also sold separately for  
great stand alone servers  
see page 25  
for details.



In addition to the (3) separate modules this kit will require:

- + (1) #CW4004 Contemporary Cast Aluminum Bowl\*
- + (2) #CW4024 Contemporary Cast Aluminum Bowls\*
- + (3) #CW4026 Contemporary Cast Aluminum Bowls\*

This station fits multiple combinations of Contemporary Collection™ Cast Aluminum Bowls\*, contact your sales rep for more details.

## NEED MORE MEAL MOBILITY?

## COMBINE MODULES TO BUILD YOUR PERFECT STATION SET-UP

TO ORDER THIS COOLING STATION:

**CW40210 BRATBK**  
ITEM NUMBER FINISH + COATING

A



### FULL SIZE COOLING STATION

#CW40210\_  
Overall size: 14¼ x 25¼ x 5¼"  
Includes [1 ea] CW60100 Cooling Plate

TO ORDER THIS INDUCTION STATION:

**CWACTION7 BRATBK**  
ITEM NUMBER FINISH + COATING

B



### INDUCTION ACTION STATION

#CWACTION7\_  
Overall size: 14¼ x 25¼ x 5¼"  
Includes [1 ea] CW40196  
Induction Drop-In Cooktop

C



### HALF LONG COOLING STATION

#CW40212\_  
Overall size: 8½ x 25¼ x 5¼"  
Includes [1 ea] CW60103 Cooling Plate

TO ORDER THIS COOLING STATION:

**CW40212 BRATBK**  
ITEM NUMBER FINISH + COATING

Also available:

### HALF SIZE COOLING STATION

#CW40214\_  
Overall size: 12¼ x 14¼ x 5¼"  
Includes (1 ea) CW60101 Cooling Plate

TO ORDER THIS COOLING STATION:

**CW40214 BRATBK**  
ITEM NUMBER FINISH + COATING



**DOUBLE BUTANE ACTION STATION**  
**#CWACTION5\_**  
 Overall size: 14¼ x 55"  
 Includes (2) CW60103 Cooling Plates



TO ORDER THIS STATION (as shown):

**CWACTION5 BRATBK**

ITEM NUMBER FINISH + COATING

- + (2) 123463 Butane Stove
- + (2) #CW4026 Contemporary Cast Aluminum Bowls\*
- + (4) #CW4024 Contemporary Cast Aluminum Bowls\*

This station fits multiple combinations of Contemporary Collection™ Cast Aluminum Bowls\*, contact your sales rep for more details.

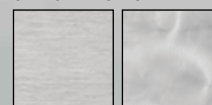
- A** **PORTABLE BUTANE STOVE**  
 (15000 BTU)  
 #123463  
 \*Fuel not included



**FINISH AND COATING OPTIONS:**

The underscore line at the end of the item number ( CWACTION6\_) indicates that there are additional finish and/or coatings available. All orders must indicate a finish and choice of coating. See how to order examples next to product images for clarification or contact your TableCraft sales rep for assistance.

**STATION FINISHES**



\*BRA Brushed \*RSA Random Swirl

**STATION COATINGS**



\*TCL Translucent Clear \*TCP Translucent Copper \*TBK Translucent Black

Looking for a  
**CUSTOM CONFIGURATION**  
 OR A SAFETY SHIELD?

Call your TableCraft sales rep for details and quote.

**CWACT2SHIELD** is the perfect size to sit in front of a **CWACTION5\_** station. The vents allow for better air flow for the butane stoves.

**ACCESSORIES**

The cooling plates and drop-in electric induction cooktop are included with these stations. Butane stove (see above) and cast aluminum bowls (in natural or 23 DuraCoat™ coatings) are sold separately.



**1 QT BOWL**  
 #CW4024\_  
 5 x 5 x 3"



**2 QT BOWL**  
 #CW4026\_  
 5 x 5 x 3"



**4 QT BOWL**  
 #CW4004\_  
 10 x 10 x 3"



**DURACOAT™**  
 CAST COATINGS  
 FOR COLD FOOD HOLDING ONLY



**BRUSHED (BRA) OR**  
**RANDOM SWIRL (RSA)**  
**ALUMINUM FINISHES**  
 FOR ACTION & COOLING STATIONS

**SINGLE BUTANE ACTION STATION**

**#CWACTION6\_**  
 Overall size: 14¼ x 26"  
 Includes (1) CW60103 Cooling Plate



TO ORDER THIS STATION (as shown):

**CWACTION6 BRATBK**

ITEM NUMBER FINISH + COATING

- + (1) 123463 Butane Stove
- + (1) #CW4026 Contemporary Cast Aluminum Bowls + (2) #CW4024 Contemporary Cast Aluminum Bowls

This station fits multiple combinations of Contemporary Collection™ Cast Aluminum Bowls\*, contact your sales rep for more details.



# ABOUT OUR QUICK VIEW CHAFERS

## GENERAL FEATURES

Our highly-polished Stainless Steel Quick View Chafers will elevate any catering or buffet line. Windows allow guests to see contents prior to opening the chafers. Steam vents reduce condensation. Slow closing lids reduce the noise that often comes with opening and closing during service. Lids also include safety features for operators to remove and replace food pan inserts easily and safely without risk of steam burns.

- Chafers hold temperature evenly
- Steam pan and water basin included



Slow closing lid with improved hinge design



Hinge design has an integrated stop to keep lid open for serving



Hinge is easy to replace (no tools needed)



Steam Pan Lifter protects operator from steam burns, making food rotation easier



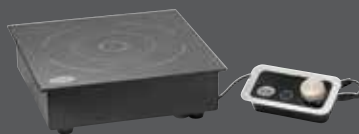
Intuitive integrated lip to assist in manually removing steam pans



Integrated spoon rest for seamless serving, keeping your buffet more sanitary



**PORTABLE INDUCTION COOKTOP**  
#CW40195  
fits up to 10 1/2" dia  
compatible cookware base



**PORTABLE INDUCTION DROP-IN COOKTOP**  
#CW40196  
fits up to 12" dia  
compatible cookware base



2/3 SIZE ELECTRIC  
CHAFER w/ STAND  
#CW40162  
16 x 16 x 6"

## QUICK VIEW [ELECTRIC] CHAFERS

For complete selection of electric, fuel and induction Chafers & Servers see our comprehensive Buffet & Catering section in our catalog.

## QUICK VIEW [INDUCTION] CHAFERS

The induction cooktop heats and holds temperature evenly without an open flame or need to replace fuel. Includes steam pan and water basin.



**2/3 SIZE SERVER**  
#CW40161  
22 1/2" x 17 1/4" x 8 1/4"  
(Fits CW40175STAND)

## QUICK VIEW [FUEL] CHAFERS

Designed to allow for longer, hot-holding. The unique quick view window reducing unnecessary wear on the lid hinge and slow closing lid reduces the noise made by lifting and closing lid. See additional features to right.



**ROUND SERVER w/ STAND**  
#CW40177  
17 1/4" x 19 1/2" x 12 1/4"

## ROLL TOP [FUEL] CHAFERS

For more traditional buffet and banquet applications, our roll top chafers offer same features as our quick view counterparts. Slow closing lid for reduced noise, properly placed fuel holders for canisters to generate steam and promote even heat distribution.



**ROUND SERVER**  
#CW40168  
13 1/2" dia x 17 1/4"

# KEEP YOUR FOOD PRODUCTS COOL... WITH OUR COOL DISPLAY PRODUCTS

## COOLING PLATES



Foods can stay perfectly chilled for up to 3 hours with these versatile solutions. Our cooling plates can be used separately, on stands, or in a cooling base station with or without cast aluminum trays and bowls (See catalog for more options). For best results, must use pre-chilled trays and our cast aluminum bowls and trays prior to displaying.

## FOOD DISPLAY TRAYS



Great way to keep your presentation clean and organized. Cool trays in freezer prior to use with or without cooling plates. Available in standard gastronorm size and more. Choose natural finish or any of our DuraCoat™ coatings.



**HALF SIZE FOOD TRAY**  
#CW2112\_  
12 $\frac{1}{2}$  x 10 $\frac{1}{2}$  x  $\frac{3}{8}$ "



**DURACOAT™**  
CAST COATINGS  
FOR COLD FOOD HOLDING ONLY

## ELEVATE THE COOLNESS LEVEL OF YOUR PRESENTATION



**3-Tiered Black Powder Coated Half Long Cooling Plate Display**  
with plates included  
22 $\frac{3}{4}$  x 21 $\frac{1}{4}$  x 19 $\frac{1}{4}$ "  
#CW40309B

See our complete catalog for other cooling plate display options.



a



b



c

**A FULL SIZE PLATE**  
#CW60100  
20 $\frac{1}{2}$  x 12 $\frac{3}{4}$  x 1 $\frac{1}{2}$ "

**B HALF LONG SIZE PLATE**  
#CW60103  
21 x 6 $\frac{3}{4}$  x 1 $\frac{1}{2}$ "

**C HALF SIZE PLATE**  
#CW60101  
12 $\frac{3}{4}$  x 10 $\frac{1}{2}$  x 1 $\frac{1}{2}$ "

## COLD SERVERS

Portable solution for catering both on and off-site to keep food looking fresh and tasting great. Clear retractable lids for easy viewing and reduces contamination. Plastic freeze packs included.



**Round Cold Server**  
#CW40166  
20 $\frac{1}{8}$ " dia x 13 $\frac{1}{2}$ "



**Full Size Cold Server**  
#CW40169  
22 $\frac{1}{2}$  x 14 $\frac{1}{4}$  x 10 $\frac{3}{4}$ "





## ABOUT OUR SAFETY SHIELDS

### GENERAL FEATURES

- 1/4" acrylic provides excellent clarity, cleanability and durability
- Minimum to light assembly required on select items
- Mounting hardware included where applicable
- Standard 24", 30" and 36" countertop shields (\*no customization) will be stocked and shipped from our Gurnee, IL location
- All Made in USA shields are manufactured, customized and shipped from our Willis, TX location
- Customizations like pass thrus or special size requests are also available, please contact your TableCraft sales representative for quotes

Need a  
**CUSTOM**  
SIZE OR CUT-OUT?

Call your TableCraft  
sales rep for details  
and quotation



**24" COUNTERTOP SHIELD**  
#CWA24  
Overall size: 24 x 7<sup>7</sup>/<sub>8</sub> x 32"



**30" COUNTERTOP SHIELD**  
 #CWACR30-PT  
 Overall size: 30 x 9 $\frac{3}{4}$  x 30"



**30" COUNTERTOP SHIELD**  
 #CWA30  
 Overall size: 30 x 7 $\frac{1}{2}$  x 32"



**36" COUNTERTOP SHIELD**  
 #CWA36  
 Overall size: 36 x 7 $\frac{1}{2}$  x 32"

## SAFETY SHIELDS FOR COUNTERTOPS

Create a safety barrier between you and your customers with TableCraft's new Safety Shields.

- Perfect for counter service, in front of POS counters, pick up, or host stations
- Units require no extra hardware or drilling required
- Freestanding units are available in 24", 30" and 36" widths and  $\frac{1}{4}$ " thick
- Pass thrus and other customizations are available







SINGLE ACTION STATION SHIELD WITH FRAME  
#CWACT1FSHIELD  
Overall size: 35½ x 13¼ x 32" (¼" Thickness)

## PROTECT AND SERVE

Action Station **Safety Shields** are designed to promote **social distancing** and **safer food practices** without compromising the **customer experience**.



## ROOM WITH A VIEW

**SAFETY SHIELDS** create a secure barrier without obstructing the action.



## SAFETY SHIELDS FOR SINGLE ACTION STATIONS

Create a safety barrier between servers and patrons with TableCraft's Action Station Safety Shields.

Our CWACT1SHIELD is a simple acrylic shield that can be used to protect server and patron during display cooking and serving.

- It is lightweight, easy to assemble and disassemble
- Light assembly, no hardware required
- Integrated venting helps keep induction cook-top cool during use
- Also works with Single Butane Station (CWACTION6) or other modular Action Station items (see page 22)



**SINGLE ACTION STATION SHIELD**  
#CWACT1SHIELD  
Overall size: 39½ x 9½ x 30 (¼" Thickness)

Our CWACT1FSHIELD incorporates a metal frame with an acrylic shell to provide added stability and increased durability.

- Can be disassembled for cleaning
- Integrated venting helps keep induction cook-top cool during use
- Custom styles and sizes available. Contact your TableCraft sales rep for a quote



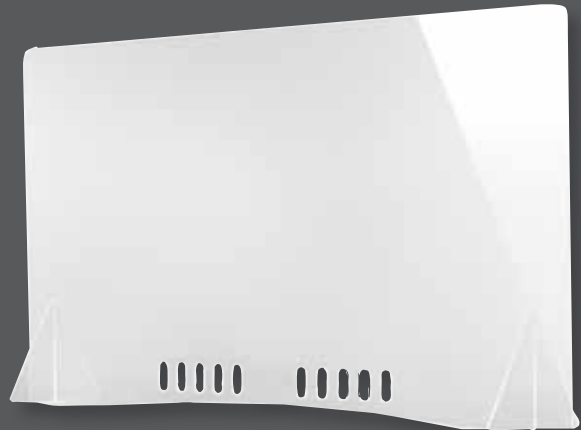
**SINGLE ACTION STATION SHIELD WITH FRAME**  
#CWACT1FSHIELD  
Overall size: 35½ x 13¼ x 32" (¼" Thickness)

## SAFETY SHIELDS FOR DOUBLE ACTION STATIONS

Create a safety barrier between servers and patrons with TableCraft's Action Station Safety Shields.

Our CWACT2SHIELD is a simple acrylic shield which can be used to protect server and patron during display cooking and serving.

- It is lightweight, easy to assemble and disassemble
- Light assembly, no hardware required
- Integrated venting helps keep induction cook-top cool during use
- Also works with Double Butane Station (CWACTION5) or other modular Action Station items (see pages 22-23)



**DOUBLE ACTION STATION SHIELD**  
#CWACT2SHIELD  
Overall size: 54½ x 9½ x 30" (¼" Thickness)

Our CWACT2FSHIELD incorporates a metal frame with an acrylic shell to provide added stability and increased durability.

- Can be disassembled for cleaning
- Integrated venting helps keep induction cook-top cool during use
- Custom styles and sizes available. Contact your TableCraft sales rep for a quote



**DOUBLE ACTION STATION SHIELD WITH FRAME**  
#CWACT2FSHIELD  
Overall size: 50½ x 13¼ x 32" (¼" Thickness)

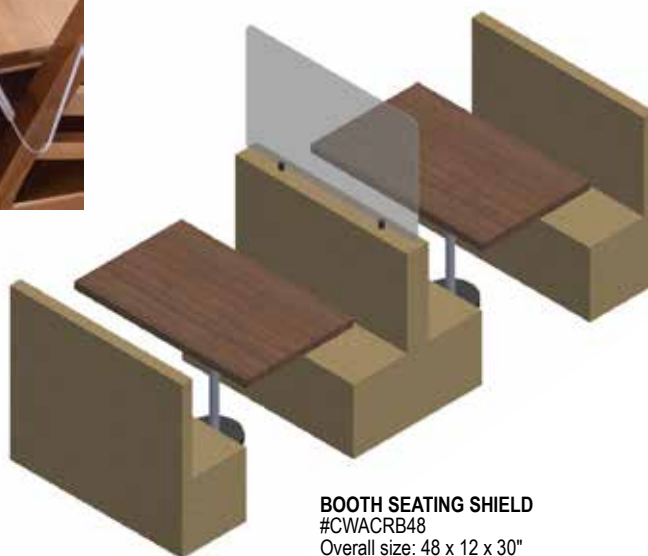




## BOOTH SAFETY SHIELDS FOR BOOTH SEATING

Create additional safety barriers between customers with TableCraft's booth seating dividers.

- Sized to fit standard 48" deep booths
- Custom sizes are also available
- 1/4" acrylic for clarity, cleanability and durability
- Mounting hardware included
- Assembly required



**BOOTH SEATING SHIELD**  
#CWACRB48  
Overall size: 48 x 12 x 30"



## CAFETERIA SAFETY SHIELDS FOR CAFETERIA SEATING

Create a safety barrier between patrons in communal and cafeteria seating areas with TableCraft's cafeteria dividers

- Freestanding units are sized to fit most standard cafeteria tables or benches
- Easy to assemble, recommend two person team
- 1/4" Acrylic provides excellent clarity, cleanability and durability
- Custom sizes are available; contact your TableCraft sales representative

**CAFETERIA SHIELD**  
#CWACRT72  
Overall size: 72 x 48 x 24"  
(1/4" Thickness)



**DESK SHIELD**  
#CWACRDESK  
22 x 16 x 18"  
(1/4" Thickness)

## SAFETY SHIELDS FOR DESK & TABLETOP

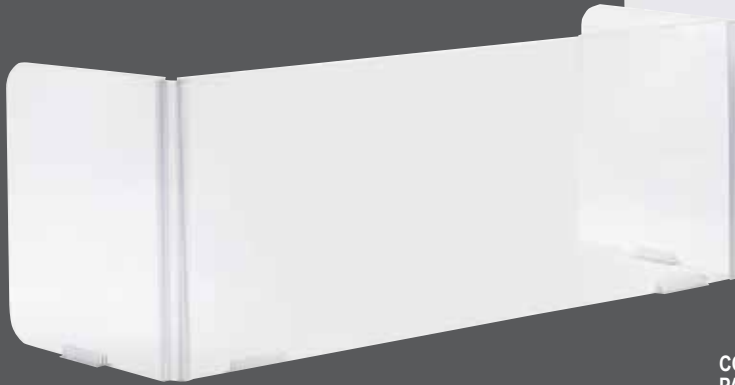
Sometimes defining personal space can be a challenge. Our hinged desk and tabletop shields help create a simple and effective zone.

## HANGING SHIELD FOR SAFE DISTANCING

When barriers are required, but area is not suitable for countertop applications, this hanging shield is a great alternative.

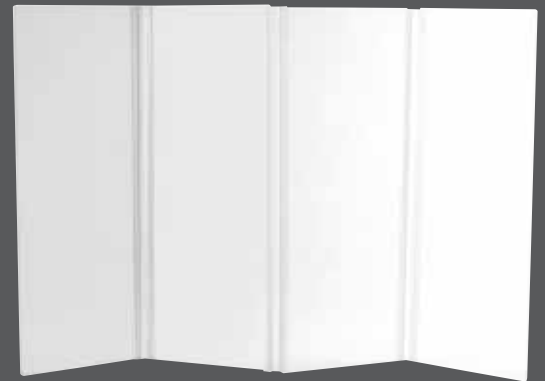
- Shield includes heavy gauge braided wire and hardware
- Some assembly required

HANGING SHIELD  
#CWACRHANG  
Overall size: 48 x 32"



COLLAPSIBLE  
COUNTERTOP SHIELD  
#CWACR60CS  
Overall size: 50 x 18 x 23"

COLLAPSIBLE  
PARTITION SHIELD  
#CWACR36CP  
36 x 18 x 40"



## ROOMS WITH A NEW VIEW



## SAFETY SHIELDS FOR PARTITIONING

Create a secure barrier without obstructing the dining experience. These accordion-style shields are easy to set-up and store.

- Flexible channel connectors make them almost transparent
- Quick assembly and disassembly for cleaning
- No hardware required

COLLAPSIBLE  
FLOOR STANDING SHIELD  
#CWACR60CP  
60 x 18 x 40"



# PROFESSIONAL BAKEWARE

BY  




For over 75 years, TableCraft Products Company has been proud to bring innovation and quality products to the foodservice industry.

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