



Culinary Baskets

CBC12

CULINARY BASKET, TINNED STEEL, COARSE MESH, 12"
3" DEEP X 9" HANDLE

List Price: \$33.80 EA

Pack: 12

Cu. Ft.: 2.13

Weight: 16 lbs

Our classic round mesh culinary baskets are perfect for deep frying, boiling, blanching, and skimming! Available in various diameter sizes with your choice of fine or coarse mesh, these 3"-deep baskets are here to accommodate any of your kitchen's needs. Their round shape conveniently fits just right in a variety of fry and sauce pots, as well as braziers and Dutch ovens. They also have 9"-long welded handles that are angled upward for a more secure, comfortable, and safe grip when working with hot oils and cookware. Functional and durable, these nickel-plated stainless steel culinary baskets will be with you for the long haul!

With a diameter of 12" and depth of 3", this coarse mesh culinary basket is great for stove-top deep frying, boiling, blanching, and skimming! It is particularly useful for breading french fries, shrimp, chicken, and mozzarella sticks in preparation for frying. The round structure fits in a variety of fry and sauce pots, as well as braziers and Dutch ovens. This versatile strainer is even perfect for rinsing berries and draining cooked vegetables! Because of the coarse mesh design, this basket offers faster liquid and oil flow for highly efficient cook and prep times. It also features a 9"-long welded handle that is angled upward for a more secure, comfortable, and safe grip. Most importantly, the long handle helps keep your hands free of burns when working with hot oils and cookware.

Constructed for commercial use, this nickel-plated steel basket will stay intact in your fast-paced kitchen for years upon years. Use it at your restaurant, diner, cafe, bakery, food truck, or hotel kitchen. Dishwasher safe for easy handling.

- Tin
- Silver
- Handwash Only
- Durable, Coarse Mesh Build

