

# Strainers

Strainers get tossed around more than any other utensils in the kitchen. With this in mind, our quality Italian-made designs are built to withstand the abuse and survive for years, which means savings for you in the long run. Alegacy's strainers are made with metal wire mesh, reinforced wire rims, and double fire tin dipped for the highest level of corrosion protection. Flat handles and pan hooks make these strainers practical and easy to use, and a great value in every commercial kitchen.



9091

## STRAINER – SINGLE MESH

The pan hook and flat-bottom handle balance the strainer over a pan for hands-free operation. They are full bath tinned after fabrication, plus clear lacquered handles. Available in fine or medium mesh.

FINE MESH ITEM	MEDIUM MESH ITEM	BOWL SIZE		HANDLE LENGTH		PACK
		IN	CM	IN	CM	
9091		2 3/4	7	4	10.2	12
9092		4	10.2	5 1/2	14	12
9093	9193	4 3/4	12.1	5 1/4	13.3	12
9094	9194	5 1/2	14	6 1/2	16.5	12
9095	9195	6 1/4	15.8	6 3/8	16.2	12
9096	9196	7 1/4	18.4	6 3/8	16.2	12
9098	9198	8	20.3	6 1/4	15.9	12
9099	9199	10 1/4	26	9	22.9	12



## STRAINER - DOUBLE MESH

Includes pan hooks and a flat-bottom handle, enabling hands-free use. Re-tinned with lacquered wood handles and outer reinforcing mesh. Available in fine or medium mesh.

FINE MESH ITEM	MEDIUM MESH ITEM	BOWL SIZE		HANDLE LENGTH		PACK
		IN	CM	IN	CM	
8095	8195	6 1/4	15.9	6	15.2	12
8098	8198	8	20.3	6 1/2	16.5	12
8099	8199	10 1/4	26	9	22.9	12



## SPLATTER SCREEN

Ideal for containing grease splatter when frying or cooking.

ITEM	DIAMETER		HANDLE LENGTH		PACK
	IN	CM	IN	CM	
SS8	8 5/16	21.1	5 1/4	13.3	12



## HEAVY-DUTY STRAINER

Rigid double mesh with reinforcing bands and a heavy wooden handle make this durable strainer perfect for large jobs. The medium mesh is full bath tinned after fabrication.

ITEM	BOWL SIZE		HANDLE LENGTH		PACK
	IN	CM	IN	CM	
9100	9	22.9	9	22.9	6
9150	10 1/4	26	9	22.9	6
9200	12	30.5	17	43.2	6
9250	14	35.6	17	43.2	6