Adcraft Tinned Steel Strainer, 10" Dia., in Silver (SGTN-10)

Easily strain, sift and separate solid particles from liquids in your commercial kitchen with the Adcraft Tinned Steel Strainer. Used for straining, draining and rinsing various food items such as pasta, vegetables and fruits, this commercial tinned steel strainer offers consistency and safety in cooking. Ideal for removing remnants from soup stocks and other foods, the 10-inch, single-mesh bowl allows other herbs and seasonings to absorb into the broth freely.

Dimensions

Product Dimensions (inches / cm)
4.53" H x 23.03" W x 10.24" D
11.50cm H x 58.49 W x 26.00cm D

Product Weight (lb/kg)
0.84(lb)
0.38(kg)

Package Dimensions (inches/mm)

279.91 mm x 359.92 mm x 579.88 mm

Features

- Offers consistency and safety in cooking
- Used for straining, draining and rinsing various food items such as pasta, vegetables and fruits
- 10" single mesh bowl strains out unnecessary ingredients while keeping savory flavors in
- Cool-to-the-touch wood handle with light color hardwood inset for safe cooking
- Easily place over pots of boiling soup, stock, water and more
- Steel surface is coated with a layer of tin to enhance its resistance to corrosion and rust
- Can also be used for sifting dry ingredients like flour and powdered sugar
- Ideal for removing remnants from soup stocks and other foods
- Easy to clean and maintain, making it suitable for busy commercial kitchen environments

Certifications

Warranty

Manufacturers Defect Only

Contact Admiral Craft for warranty statement at support@admiralcraft.com or 877.672.7740