



### Adcraft Fine China Cap Strainer, 10" Dia., in Stainless Steel (CAP-10F)

Easily strain foods with the Adcraft 10" Fine China Cap Strainer. Ideal for rinsing vegetables or straining cooked vegetables and other foods, the food and beverage strainer's fine mesh allows for quick drainage of oils and liquids. It is ideal for straining liquids, such as stocks, soups, sauces or custards. Additionally, it is suitable for draining cooked pasta, blanched vegetables or fried foods like French fries. Fine China cap strainers are often used for delicate tasks.

### Dimensions

**Product Dimensions (inches / cm)**  
9.5" H x 20.75" W x 10.1" D  
24.13cm H x 52.70 W x 25.65cm D

**Product Weight (lb/kg)**  
1.5(lb)  
0.68(kg)

**Package Dimensions (inches/mm)**  
18" X 14" X 12"  
393.70 mm x 508.00 mm x 393.70 mm

### Certifications



### Warranty

Manufacturers Defect Only

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

### Features

- Simplifies your biggest straining tasks, creating the finest consistency for your finished products
- 10" diameter fine mesh with conical design ensures smooth consistency of strained liquid products
- Stainless steel construction easily withstands harsh commercial kitchen environments
- Sturdy welded handle is easy to grip
- Ideal for straining liquids, such as stocks, soups, sauces or custards
- Suitable for draining cooked pasta, blanched vegetables or fried foods like French fries
- Use to separate and remove seeds or pulp when preparing fruit juices or fruit-based sauces
- Fine mesh = 0.06" (1.5mm) or 80 holes per square inch
- NSF Certified

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