



Culinary Baskets

## CBF12

CULINARY BASKET, TINNED STEEL, FINE MESH, 12" DIA.  
3" DEEP X 9" HANDLE

**List Price: \$34.80 EA**

Pack: 36

Cu. Ft.: 4.19

Weight: 46 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 fine 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. Because of the fine mesh design, you can even use this basket to rinse berries, strain beans, or smooth out sauces. The fine holes allow water and oil to drain out, while keeping small particles secure within the basket. This culinary basket also features a 9"-long welded handle that is angled upward for a more secure, comfortable, and safe grip. Most importantly, it 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, Fine Mesh Build

