

*The chef-friendly alternative to cast iron
that won't break your back or your budget.*

Heiss™ Cast Aluminum Cookware



*chef-approved
cookware!*



**Designed
To Serve**

Lighter weight so every shift doesn't have to feel like a workout.

- ✓ Heiss is 1/3 the weight of enameled cast iron!
- ✓ Reduces fatigue so your kitchen staff stays sharp and minimizes mistakes and injuries.



FACT! A round 3.5 qt. braiser weighs...

Heiss™ Cast Aluminum **3.6 lbs.**

Cast Iron **12 lbs.**



Designed for commercial use to maximize operational efficiency so you can get more done in a day.

- ✓ Improve ticket times: aluminum heats faster and more evenly than any food-grade metal
- ✓ Easy to clean: dishwasher-safe
- ✓ Make room in tight spaces: safely stack 4-5 pots without chipping or cracking

Smartly priced so you can grow areas of your business beyond the kitchen.

- ✓ Get 2 or 3 Heiss™ cookware pieces for the price of a single enameled cast iron piece.



FACT! A round 3.5 qt. braiser can cost...

Heiss™ Cast Aluminum **UNDER \$80**

Cast Iron **OVER \$200**

NO PERFORMANCE SACRIFICED!

HEISS™ CAST ALUMINUM VS ENAMELED CAST IRON		
<p>+</p> <p>Lighter weight makes for easier maneuverability on stove tops and when serving</p>	<p>LBS</p> <p>WEIGHT</p>	<p>-</p> <p>Unmanageable weight causes difficulties during cooking and service</p>
<p>+</p> <p>100% commercial dishwasher safe</p>	<p>DISHWASHER SAFE</p>	<p>-</p> <p>Can degrade coating and rust if chipped</p>
<p>+</p> <p>Induction, oven, electric, and open-flame 500°F (260°C)</p>	<p>HEAT SOURCES</p>	<p>+</p> <p>Induction, oven, electric, and open-flame 500°F (260°C)</p>
<p>+</p> <p>Designed for chefs' daily use</p>	<p>COATING</p>	<p>-</p> <p>Enamel is prone to chipping and cracking</p>
<p>+</p> <p>\$\$</p>	<p>PRICE</p>	<p>-</p> <p>\$\$\$\$\$</p>

WANT TO LEARN MORE?

Watch the video at <https://goo.gl/93Ddhj>



Want to test-drive Heiss™ in your operation to see if it's a good fit?

Order your samples at <https://goo.gl/QyDeDj>

Lid Hanger, Wire PVC Coated

CA-LIDHLDR-5-
7.5" L, 4.5" W
24 ea.
Available in All Colors

GR/BK

NEW!



Compatible with CA-005, CA-006, CA-007, CA-008, CA-009, CA-010, CA-011, CA-012

2.5 qt. Induction Ready Round Dutch Oven with Lid

CA-011-
7.88" dia., 3.5" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



0.75 qt. Induction Ready Round Dutch Oven with Lid

CA-013-
6" dia., 2.86" deep
1 set
Available in Select Colors

R/BK

GR/BK

CB/BK

NEW!



4.5 qt. Induction Ready Round Dutch Oven with Lid

CA-012-
9.5" dia., 4.25" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



6.5 qt. Induction Ready Round Dutch Oven with Lid

CA-006-
11" dia., 4.5" deep
1 set
Available in Select Colors

R/BK

GR/BK

CB/BK



5 qt. Induction Ready Rectangular Roaster with Lid

CA-010-
12.88" x 10.88", 2.76" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



3 qt. Induction Ready Round Braiser with Lid

CA-005-
10.25" x 2.88" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



4.5 qt. Induction Ready Round Braiser with Lid

CA-008-
12.63" x 2.88" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



3.5 qt. Induction Ready Oval Dutch Oven with Lid

CA-009-
10.25" x 7.88", 3.5" deep
1 set
Available in All Colors

R/BK

GR/BK

CB/BK

G/BK

O/BK

Y/BK



6.5 qt. Induction Ready Oval Dutch Oven with Lid

CA-007-
12.13" x 9.88", 4.25" deep
1 set
Available in Select Colors

R/BK

GR/BK

CB/BK

O/BK





*SERVEWARE THAT
you can cook in!
PERFECT FOR
BOH-to-FOH*

*SERVE UP THAT
scratch-made
FEEL WITH EVERY
presentation*



***chef-approved**
PERFORMANCE ON
any heat source!
INDUCTION, OVEN,
GAS, or ELECTRIC*

Don't forget the little guys!

Introducing Heiss™ Minis

Undeniably endearing, Heiss™ minis create an experience for your guests instead of just a meal. Engage and delight your guests with upgraded side and small plate presentations.



Red Designs Include Induction-Ready Base Encased in Coating

Please note, at least 3-4 items are needed to activate an induction heat surface.



10 oz. (10.75 oz. rim-full)
5.75" Mini Round Pan

CA-001-RW | CA-101-BK/BK



8 oz. (10 oz. rim-full)
4.25" Mini Round Bistro Pot

CA-002-RW | CA-102-BK/BK



12 oz. (14.5 oz. rim-full)
5.5" x 4.25" Mini Oval Pot

CA-003-RW | CA-103-BK/BK



10 oz. (12 oz. rim-full)
6" Mini Square Grill Pan

CA-004-RW | CA-104-BK/BK

AVAILABLE COLORS *for* HEISS™ MINIS



RED and WHITE
-RW



BLACK
-BK/BK



Care & Maintenance Heiss Cookware

Properly caring for your G.E.T. products rewards you with the best possible service life, keeping your replacement costs as low as possible.

Contact G.E.T. customer service by phone between 8:30 a.m. and 5:30 p.m. CST M-F with any questions: (800) 727-4500. Email us any time at info@get-melamine.com.

On a stovetop, always use the burner nearest in size to your Heiss cookware



Always add water or oil before heating - never heat empty



Always use soft cloths, sponges or brushes to scrub - never use harsh scour pads, steel wool or other similarly harsh materials



Do not overload dish racks - properly space items for optimal cleaning



Don't stack one Heiss directly on top of another when storing:

Flip your lid!

Turn the lid upside-down, place another Heiss on top of the lid, then repeat until you're four tall



Always protect your hands with oven mitts when handling hot Heiss, including lids



Heiss is safe to wash in a hi-temp or low-temp commercial dishwasher



Pre-soak often (every other week) for at least 2 hours or overnight

Recommend testing on one vessel prior to pre-soaking all inventory to ensure no discoloration occurs



Never use with granulated dish detergent



Never use cleaning products that contain bleach

