

TriVent™ Handle new

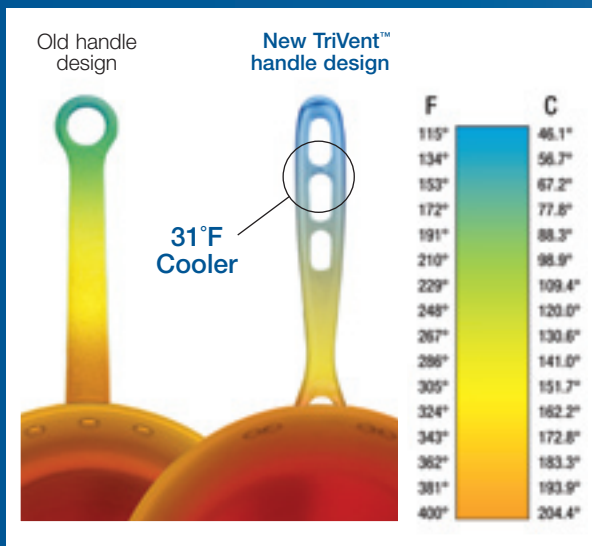
TriVent™ handles, now available on select Vollrath® cookware, feature a cooler-to-touch and comfortable-to-hold design. This incredible upgrade uses a vented handle design to maintain surface temperatures cooler than conventional handles. And because it's available in a natural finish or oven-safe silicone, you can choose the kind of cool you want for your kitchen. They're extremely durable too, manufactured with the revolutionary EverTite™ Rivet System — giving you unmatched protection against loosening handles. Stay cooler, longer, with NEW TriVent™ handles.



TriVent™ Handle Features:

- Unique ergonomic design reduces stress and fatigue
- Vented handle design reduces heat transfer from pan to handle, maximizing operator comfort
- Rivet platform is designed to reduce surface contact area to the pan, reducing heat transfer from pan to handle
- Non-linear four rivet attachment provides elimination of any potential twisting of handle
- EverTite™ Riveting System provides for lifetime use without loose rivets
- Superior plating provides excellent corrosion resistance
- Silicone handle oven safe up to 450°F (232°C) continuous use, 600°F (315°C) intermittent use

Thermal Comparison: 10" Aluminum Fry Pan with Natural Finish



Note: Both pans contained 16 oz of cooking oil and were left on the burner for 30 minutes. Pan body temperatures reached approximately 400°F (204.4°C)



Over **20° F** cooler than conventional handles!

Lifetime Warranty against loose rivets!
 EverTite™ Riveting System eliminates loose rivets and handle twisting

Ergonomic design reduces stress and fatigue, and limits heat transfer from pan to handle for maximum comfort