

NEW

Cast Iron Dutch Ovens

Libbey
FOODSERVICE



Introducing three different shaped miniature Dutch Ovens – round, square, and oval. All three include the base and the lid and are built of 100% unleaded iron and coating.

Cast iron is renowned for its high temperature retention which allows operators to serve piping hot foods professionally and with style. These miniature Dutch Ovens are also terrific for innovative cool-temperature appetizer and dessert presentations too! And operators can take it up a notch by presenting them on World Tableware's new bamboo server tray with handles!

WORLD
TABLEWARE

Use and Care

- First use – wash in warm water with mild dishwashing soap. Rinse and dry thoroughly
- Pre use – do not heat the cookware prior to filling
- Heat setting – when using a gas burner stove, do not allow the gas flames to rise up along the side of the cookware
- Utensils – use only silicone, nylon, or wooden tools
- Cleaning – allow your cookware to cool to room temperature before cleaning. Hand wash only then dry thoroughly

Item No.	SCC No.	Description	Doz./Ctn.	Ctn. Wgt.	Ctn. Cube	2014 USA List Price/Doz.
CIS-25	10663114356653	9 oz. Miniature Dutch Oven with Lid - Round	1	29#	.5	
CIS-26	10663114356660	7 ½ oz. Miniature Dutch Oven with Lid - Square	1	29#	.4	
CIS-27	10663114356677	11 oz. Miniature Dutch Oven with Lid - Oval	1	28#	.5	

SET FOR SUCCESS™

For more information, please contact your Libbey Foodservice Sales Representative.
www.foodservice.libbey.com