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

Heiss™ Cast Aluminum Cookware





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 3.6 lbs. Cast 12 lbs.

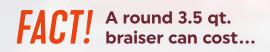


Designed for commercial use to maximize operational efficiency so you can get more done in a day.

- ✓ 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.

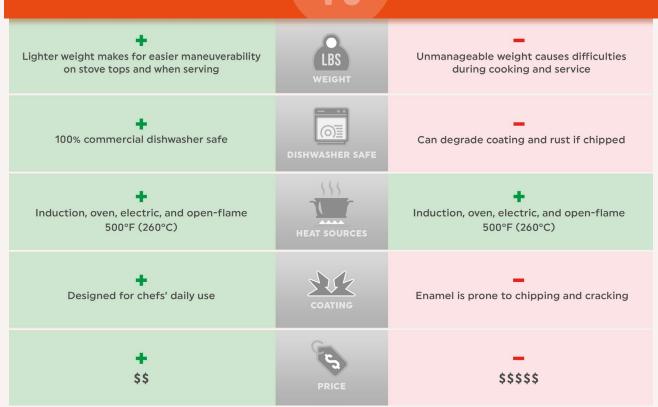






NO PERFORMANCE SACRIFICED!

HEISS™ CAST ALUMINUM VS ENAMELED CAST IRON



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



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















0.75 qt. Induction Ready Round Dutch Oven with Lid

CA-013-6" dia., 2.86" deep

1 set

Available in Select Colors









4.5 qt. Induction Ready Round Dutch Oven with Lid

CA-012-

9.5" dia., 4.25" deep

1 set

Available in All Colors













6.5 gt. Induction Ready Round Dutch Oven with Lid

CA-006-

11" dia., 4.5" deep

1 set

Available in Select Colors









NEVV!

5 gt. Induction Ready Rectangular Roaster with Lid

CA-010-

12.88" x 10.88", 2.76" deep

Available in All Colors













3 gt. Induction Ready Round Braiser with Lid

CA-005-

10.25", 2.88" deep

Available in All Colors

1 set













4.5 gt. Induction Ready Round Braiser with Lid

CA-008-

12.63", 2.88" deep

1 set

Available in All Colors















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















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













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**







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.

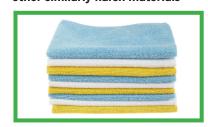
On a stovetop, always use the burner nearest in size to your Heiss cookware



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:

Turn the lid upside-down, place

repeat until you're four tall

another Heiss on top of the lid, then

Flip your lid!





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



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