

FROM THE NATION'S LEADING FOODSERVICE BRAND



THERE'S ONLY 1 STERNO...

For more than a century the iconic Sterno® brand has been the trusted heat source at special events, catered affairs and landmark celebrations, fueling good times with great food. Today's top foodservice professionals who demand perfection when the heat is on still count on Sterno to deliver superior quality, unwavering reliability and failure-proof confidence.

Superior Quality begins at the source. Our suppliers and partners are carefully vetted to ensure their processes and practices conform to the highest manufacturing and sustainability standards in the industry. Additionally, all Sterno branded portable warming products are proudly produced in the USA at two state-of-the-industry manufacturing facilities.

Unwavering Reliability means our products will perform consistently and as expected time after time, can after can. You have our iron-clad guarantee.

Failure-Proof Confidence is essential in the fast-moving, highpressure hospitality industry. Quite simply, customers who trust the Sterno brand know that generations of foodservice pros have depended on our products to keep their creations at the ideal and safe serving temperature each and every time.

We are proud to be the most trusted provider of portable warming solutions to foodservice professionals across the globe. We are fueled by imagination and a passion for sustainable product innovation, unrivaled value and world class customer service.

The following pages will provide you with the full spectrum of our portable warming product lineup. These products have represented a tradition of premium quality, consistency and reliability for more than one hundred years. You can trust Sterno Products to provide safe, clean burning chafing fuels in a wide variety of styles and burn times. Let Sterno help you keep your food at the ideal and safe serving temperature and serve up a deliciously hot experience for your guests.

You'll also find our exclusive line of contemporary, commercial quality catering equipment and accessories. Along with our full line of WindGuard[™] Chafers and Buffet Sets, we also offer our professional line of Portable Butane Stoves and appliances designed to perform a wide variety of catering, buffet, front-of-thehouse, off-site and outdoor cooking tasks. It's also worth noting, our Butane Canisters feature state-of-the-industry Countersink Release Vent (CRV) technology making it the safest butane when used according to instructions.

We know you'll find what you're looking for!

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Learn more. Visit **SternoProducts.com** to download our Digital Catalog and videos. Connect with us. Follow us on Facebook, Twitter and Instagram for new product information, news and inspiration.





shown: 10116, 10112,10114

WICK PROPERTIES

- Can Stays Cool When Lit
- Clean Burning, Biodegradable
- Nonflammable if Spilled
- Resealable & Reusable

HEAT APPLICATION GUIDE

















BEVERAGE

shown: 10116, 10112

PATENTED POWERPAD®

Combines the safety and efficiency of wick fuel with the high heating power of gel.

Wide-Pad Technology

Produces a broader, hotter flame

Spill-Safe Design

Available in 2, 4 and 6 hour burn times



shown: 10112



Safe Heat

Burns 2 hours

- Patented PowerPad® delivers
- broadest, hottest flame High heat output
- Pop top Case Pack: 72





Safe Heat

Burns 4 hours

- Patented PowerPad® delivers
- broadest, hottest flame High heat output
- Pop top Case Pack: 24





Hot Spot Burns 4 hours

- Flat wick design delivers heat
- surge for a strong, hot flame
- High heat output
 Case Pack: 24





Safe Heat

- Burns 6 hours Patented PowerPad® delivers
- broadest, hottest flame
- High heat outputTwist cap for easy resealing and reuse





10100

Stem Wick

- Burns 2 hours • Stem Wick provides a narrow width, steady flame
- Case Pack: 24









Stem Wick

Burns 6 hours

 Stem wick provides a narrow width, steady flame Case Pack: 24









- 10104
 Handy Wick
 Burns 2 hours
 Twist cap allows for easy resealing, storage and reuse Case Pack: 48



- 10106
 Handy Wick
 Burns 4 hours
 Twist cap allows for easy resealing, storage and reuse Case Pack: 24















WICK TYPES

PowerPad® Wick

Patented PowerPad wick design for high heat output



Handy Wick®

Handy Wick provides a medium width, steady flame



Stem Wick

Stem Wick produces a narrow width, steady flame















- 10108
 Handy Wick
 Burns 5 hours
 Twist cap allows for easy resealing, storage and reuse Case Pack: 36





















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GEL PROPERTIES

- Strong Consistent Heat Output
- Easy to Light
- Clean Burning

HEAT APPLICATION GUIDE















BEVERAGE

shown: 20108



GEL TYPES

Ethanol Blend High Heat



Methanol Blend Moderate Heat



Ethanol Gel

- Burns 45 Minutes
- Biodegradable gel formula
- Perfect for room service, small beverage urns or fondue
- Endorsed by the Green Restaurant Association Case Pack: 144













Ethanol Gel

- Burns 2 hours
- Biodegradable gel formula
- Endorsed by the Green Restaurant Association Case Pack: 72











- Handy Fuel Methanol Gel
- Burns 45 minutes
- Methanol Gel Perfect for room service, fondue
- or small beverage urns Unlawful in Pennsylvania Case Pack: 144









- Handy Fuel Methanol Gel
- Burns 2 hours Methanol Gel
- Unlawful in Pennsylvania Case Pack: 72













Ethanol Gel Gallon Gel chafing fuel refill Case Pack: 4









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SUSTAINABLE FUEL PROPERTIES

- Made from Renewable Resources
- Clean Burning, Biodegradable
- Performs Similar to Other Wick and Gel Chafing Fuels

HEAT APPLICATION GUIDE













BEVERAGE

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ENDORSEMENTS

USDA Bio-Preferred Product

What is a biobased product? Biobased products are derived from plants and other renewable agricultural, marine, and forestry materials. These products provide an alternative to conventional petroleum derived products.





Endorsed by GRA

Sterno Green Wick and Green Heat are the first chafing fuels to be endorsed by the Green Restaurant Association (GRA) – a non-profit organization that's been endorsing qualified restaurants for more than 25 years. With the world's largest database of environmental solutions for the restaurant industry, the GRA has certified thousand of Green Restaurants® nationwide.



Green Wick Twist (2 HR)

- Burns 2 hours
- Standard wick provides medium width, steady flame
- Twist cap allows for easy resealing, storage and reuse Case Pack: 36











Green Wick Twist (4 HR)

- Burns 4 hours
- Standard wick provides medium width, steady flame
- Twist cap allows for easy resealing, storage and reuse Case Pack: 24













width, steady flame

Standard wick provides narrow

Green Wick Stem

Burns 6 hours











Green Heat Gel

Burns 2 hours

• Sustainable, concentrated

ethanol gel formula Case Pack: 72







Sterno Charcoal Lighter

• Super concentrated

- Biodegradable, all-weather gel formula
- Fast starting & clean burning
- For outdoor use only Case Pack: 12









shown: 50110



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15K BTU Butane Stove

outdoor cooking

- 15,000 BTU heat output Wind-block attachment for
- Piezo electronic ignition with
- safety lock
- Automatic safety shut-off sensor CSA-certified
- Use with Sterno Butane Fuel (sold separately)
- Carrying case included



9K BTU Butane Stove 6 Pack 9,000 BTU heat output

- Adjustable Flame
- Piezo electronic ignition with safety lock
- Automatic safety shut-off sensor
- CSA-certified • Use with Sterno Butane Fuel
- (sold separately)
- Carrying case included



7K BTU Butane Stove

- 7,000 BTU heat output
- Stylish, stainless steel design Piezo electronic ignition with safety lock
- Automatic safety shut-off sensor
- Adjustable flame
- CSA-certified, UL listed • Use with Sterno Butane Fuel (sold separately)
- Carrying case included



Butane Torch

- Anti-flare design with safety switch
- Piezo ignition
- Instant start-up and shut-off functions
- Adjustable flame for melting, browning, crisping and caramelizing
- Use with Sterno Butane Fuel (sold separately)



- Culinary Jet

 Inventive, versatile jet-flame burner
- Heavy-duty, tip-free base and cooking stand
- Made for small saucepans, woks, hot stones, fondue pots and more
- Use with Sterno Butane Fuel (sold separately) Case Pack: 6



Butane Lighter

- Multi-purpose with adjustable flame
- Child resistant safety lock
- Disposable Case Pack: 12



Butane Fuel Cartridge

- Up to 4 hours of burn time • Industry-first, built-in state of the art countersink release
- vent system
- UL listed • Fits Sterno portable butane appliances
- Disposable, non-refillable Case Pack: 12





Our Butane Canisters feature state-of-the-industry Countersink Release Vent (CRV) technology making it the safest butane canister.





shown: 70102, 70174

even in the breeziest of conditions. What's more, our Fold-Away version folds flat to save even more space.

And be sure to check out our Express Catering products. We have a variety of Buffet Kits designed especially for restaurateurs and caterers engaged in drop-off/pick-up catering.



WindGuard Chafing Dish Frame - Copper Vein

• Keeps wind from blowing out chafing fuel

- Ensures optimum heat for warming food Sets up in one quick step
- Uses industry standard water and food pansUnits are stackable Case Pack: 1





- WindGuard Fold-Away Chafing Dish Frame Stainless Steel

 Keeps wind from blowing out chafing fuel
- Designed for easy storage and transportationEnsures optimum heat for warming food
- Folds flat to 1.75"
- Sets up in one quick step
- Uses industry standard water and food pans







- Chafing Dish Lid Copper Vein

 Durable, powder coat finish chafing dish lid
- Fits professional hotel pans and standard chafing dishes
- Assembly required
 Case Pack: 1



70118 Buffet Kit

- 2 wire racks
- 2 full-size aluminum water pans
- 4 half-size aluminum food pans
- Serving spoon and fork set
- 4 cans of chafing fuel
 Case Pack: 3



70152 Wire Rack

- Sturdy, heavy-duty construction
 Convenient and reusable
- Holds standard aluminum water and food pans
- Shipped in convenient zip tear PDQ Case Pack: 18



70154 Buffet Chafer

- 8 qt. 5 piece set
 Easy storage foldable frame
- Stainless steel construction Case Pack: 1



shown: 70152, 10112



70158 Small Buffet Kit

- 1 half-size folding wire rack
 1 half-size aluminum water pan
- 1 half-size aluminum food pan
- 1 can of chafing fuel Case Pack: 4



70164 Snoppener

- Handy tool that will help open any chafing fuel container
- Lightweight
- Durable
- Opens and snuffs out all Sterno fuels
- Creates a safer working environment Case Pack: 12



- Fast Casual Catering Set

 Great starter set for any business looking to start express catering
- 9 chafing dish wire racks
- 9 full size aluminum water pans
- 18 half size aluminum food pans
 18 half size aluminum food
- pan lids
- 9 serving sporks
- 9 serving tongs
- Fuel sold separately Sets per Case: 9



- Clear Dome Chafer Lid
 See and protect your food indoors and out
- Sturdy, heat-resistant material
- Transparent designIntegrated pinch grip handle
- Dual self-service portals Fits virtually all full-size
- traditional chafers
- All-in-one lid, display dome and sneeze guard Case Pack: 3



- 2 half-size aluminum food pans
- Serving spoon and fork set
 2 cans of chafing fuel Case Pack: 4



70182 Buffet Kit, Large Pop Up • 1 folding wire rack

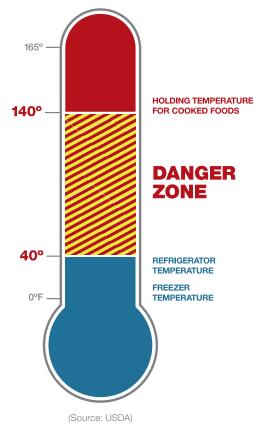
- 1 full-size aluminum water pan





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KEEP IT HOT, OR KEEP IT COLD...

At Sterno, we care about your customers' safety and satisfaction as much as you do. Keeping your hot food in the "Safe Zone" (140°F+) is the surefire way to ensure your guests are getting the best you have to offer.

Leaving food out too long at room temperature can cause bacteria to grow to dangerous levels that can cause illness. Bacteria grow most rapidly in the range of temperatures between 40°F and 140°F, doubling in number in as little as 20 minutes. This range of temperatures is called the "Danger Zone."

KEEP FOOD OUT OF THE "DANGER ZONE"

Never leave food out of refrigeration over two hours. If the temperature is above 90°F, food should not be left out more than one hour.

- Keep hot food hot at or above 140°F. Place cooked food in chafing dishes, preheated steam tables, and/or warming trays.
- Keep cold food cold at or below 40°F. Place food in containers on ice.

COOKING

Raw meat and poultry should always be cooked to a safe minimum internal temperature (see graphic). When roasting meat and poultry, use an oven temperature no lower than 325°F. If you aren't going to serve hot food right away, it's important to keep it at 140°F or above.

One of the most common causes of foodborne illness is improper cooling of cooked foods. Bacteria can be reintroduced to food after it is safely cooked. For this reason leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.

REHEATING

Foods should be reheated thoroughly to an internal temperature of 165°F or until steaming.



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