Cookingware pottery makes up 15.77% of the finds from Sector NGS (p. 589 Table 1). The majority of the cookingware finds (about 55%) was made outside contexts in fill layers and outside rooms, whereas ca. 28% came from inside rooms and basements. Other structures made up more than 10%, and about 7% of the finds came from dumps and cleanings. The classification of the vessels is based on the finds made in basements and rooms.

<table>
<thead>
<tr>
<th>Context</th>
<th>Number of frs.</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layers outside rooms</td>
<td>37,332</td>
<td>54.73</td>
</tr>
<tr>
<td>Rooms and basements</td>
<td>19,016</td>
<td>27.88</td>
</tr>
<tr>
<td>Other structures</td>
<td>7,134</td>
<td>10.46</td>
</tr>
<tr>
<td>Cleaning, dumps</td>
<td>4,729</td>
<td>6.93</td>
</tr>
<tr>
<td>Total</td>
<td>68,211</td>
<td>100</td>
</tr>
</tbody>
</table>

Table 1. Localization of find place of cookingware in Sector NGS.

HISTORY OF THE STUDY OF THE COOKINGWARE FROM OLBIA

There are no special studies devoted to the cookingware from Olbia. In the wider literature, there is no single study dedicated to the cookingwares of the Black Sea region and cookingware is only mentioned in the descriptions of the material culture of individual ancient localities, such as the detailed descriptions of finds of cookingware from Myrmekion673 and Chersonesos.674 Otherwise, the finds of such utensils are only mentioned in passing: "in Kerkinitis during the 5th century BC, cookingware utensils, casseroles and frying pans with lids, were imported from Greece".675 In Greece, on the other hand, cookingwares are well represented in publications of individual Greek localities (the Athenian Agora, Olympia, Samos, Didyma).676 However, here also, a particular study dedicated to this type of pottery is lacking.

The cookingware from Olbia is described in detail in only two general works on pottery. T.I. Knipovič, analyzing Sector I (materials excavated between 1935 and 1936) places cookingware in her group of “wheelmade pottery without external finish” and she notices that the standard Olbian clay is used for their manufacture.677 She attributes 12 different types of Olbian cookingwares to the Hellenistic period. She mentions that some of the types are not specifically Olbian, because, by analogy with pottery found in Priene, she determines that "a number of the types are similar to finds from other places".678

K.K. Marčenko compared the quantities of handmade and wheelmade pottery found in the layers of Olbia, using materials from the excavations made between 1948 and 1970 from eight different excavations in the Upper City. He divided

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673 Gajdukević 1952a.
674 Belov, Strzeletski & Jakobson 1953.
675 Kutajsov 2004, 79.
677 Knipovič 1940a, 136.
678 Knipovič 1940a, 143.
the cultural layers from the second half of the 6th until the 1st century BC into nine different chronological horizons. Grounding his arguments on calculations based on the excavation find lists, he demonstrated how the proportions of handmade and wheelmade pottery changed through time, and he concluded that the two groups followed parallel lines of development.\textsuperscript{679}

CHARACTERISTICS OF THE COOKINGWARE FROM SECTOR NGS

For the purpose of classification, 82 fragmentary and complete vessels have been catalogued. The classification of the cookingware according to morphological attributes is illustrated below (Table 2). The pottery of this group is mostly made from reddish-brown or light-grey clay with large inclusions of chamotte and sometimes with sparkling mica. Examples of cookingware differ not only in shape, but also in the character of the processing of the external and internal surfaces of the individual vessels. The distinctions of these features have been based on visual examination of the individual vessels, which has provided the basis for separating the material into different technological groups. The ratio between the cookingware and the handmade pottery, which served many of the same functions, is between 4:1 and 5:1.

<table>
<thead>
<tr>
<th>Group</th>
<th>Type</th>
<th>Number of frs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casseroles</td>
<td>Type 1: with horizontal handles</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Type 2: with vertical handles</td>
<td>9</td>
</tr>
<tr>
<td></td>
<td>Type 3: with spout strap</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>In total</td>
<td>23</td>
</tr>
<tr>
<td>Braziers (lopades)</td>
<td></td>
<td>8</td>
</tr>
<tr>
<td>Frying pans</td>
<td>Type 1: with straight walls</td>
<td>7</td>
</tr>
<tr>
<td></td>
<td>Type 2: with flaring walls</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>Type 3: with profiled walls</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>In total</td>
<td>11</td>
</tr>
<tr>
<td>Pots</td>
<td>Type 1: without handles</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Type 2: with loop handles</td>
<td>11</td>
</tr>
<tr>
<td></td>
<td>In total</td>
<td>15</td>
</tr>
<tr>
<td>Jugs</td>
<td></td>
<td>15</td>
</tr>
<tr>
<td>Lids</td>
<td></td>
<td>5</td>
</tr>
<tr>
<td>Total</td>
<td></td>
<td>82</td>
</tr>
</tbody>
</table>

Table 2. The main types of cookingwares presented in the catalogue.

Casseroles

Casseroles or saucepans are represented in the catalogue by fragments from 23 vessels. The casseroles are stocky vessels with an everted rim and a ledge for a lid on the interior surface (for example, I-6, I-8, I-9) and a convex shoulder and a short lower body turning into rounded base (for example, I-6, I-8). We may distinguish three different types by the manner of the fastening of the handles and other additional elements:

\textsuperscript{679} Marčenko 1983, 24.
Type 1

Characteristic of type 1 casseroles are the two horizontal handles fastened to the shoulder of the vessel (I-1-I-10). This type of casserole is the most commonly found in NGS. There are also handmade imitations of this type (for example, K-21).

Parallels were excavated in Olbia in 1935-1936.680 Similar vessels are encountered in the Hellenistic period settlements in Olbia’s chora.681 Among the cooking ware from Myrmekion, this type of vessel is the most common. V.F. Gajdukevič defined them as vessels for cooking food and he dated them to the second half of the 4th century BC. He attributed them to Bosporan workshops.682 Similar vessels have also been found in Pansko683 and in the northeast sector of Chersonesos in layers of the Hellenistic period.684 Such vessels are seldom met in the Athenian Agora. They appear in the late 6th century BC and are more common in the last quarter of the 5th century BC.685 Gauer calls similar vessels found in one of the necropoleis (Northern Stariion, burial 20) of Olympia “kraters”.686 This type of vessel is rare in Didyma.687 Such vessels of the Hellenistic period from the Athenian Agora are called “chytra, form 9: wide-rimmed”. They are dated to the late 3rd or early 2nd century BC.688

Type 2

Casseroles with one or two vertical handles fastened to the rim and the shoulder of the vessel constitute the second type (I-11-I-19). The handles of this type of vessel are loop-like, oval, band handles, rising above the rim of the vessel. On casserole I-19 the band handle has been decorated with longitudinal grooves.

This type corresponds to Knipovič’s types 11 and 17 (called bowls) based upon the finds made in Olbia in 1935-1936.689 They are also found in settlements of the Classical and Hellenistic periods in Olbia’s chora in, for example in Zakinova Balka I.690 In Chersonesos, casseroles of this type have been found in and around Wall 84 in a refuse layer dated to the 1st-2nd century AD.691 In Pansko, such vessels are found more frequently than casseroles of type 1.692 Type 2 casseroles also predominate in the Athenian Agora. The form becomes common in the 5th century BC, and continues in use until the late 4th century BC.693 Examples of the Hellenistic period correspond to “chytra form 10”. They are dated to the 2nd and early 1st century BC.694 In Olympia, vessels of this type are called cooking pots or casseroles with vertical band handles and are dated to the Hellenistic period.695 In Didyma, this type corresponds to “kitchen pots type T 8.16”. Here they are considered characteristic of the Hellenistic period.696

Type 3

The third type of casserole is stocky with a straight spout (I-20-I-23). Handmade imitations of such vessels are not known. Based on the finds excavated in 1935-1936 from Olbia, T.I. Knipovič designated this type “vessels with hollow handles”.697

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680 Knipovič 1940a, 138, 140, fig. 97, taf. XXX.6, XXX.6. types 14, 15.
681 Kryžickij et al. 1989, 132, fig. 51.24.
682 Gajdukevič 1952a, 201, fig. 112.
684 Zolotarev 2005, 197, figs. 15.1, 15.7.
686 Gauer 1975, 137, fig. 25.2.
688 Rotroff 2006, 176, 235, fig. 77, pl. 65.
689 Knipovič 1940a, 138, 139, figs. 29.3-4, 31.4.
690 Kryžickij et al. 1989, 133, fig. 52.17.
691 Belov, Strželetskij & Jakobson 1953, 158, fig. 41.
693 Sparkes & Talcott 1970, 224, pl. 93, nos. 1923-1932.
694 Rotroff 2006, 177, 235 figs. 80-81, pls. 66-67.
696 Wintemeyer & Bunke 2004, 86, fig. 593.
697 Knipovič 1940a, 143.
Among the finds from Myrmekion, this type is referred to as rare by V.F. Gajdukevič, and similar vessels are only known from pre-revolutionary excavations in Kerch.\(^{698}\) The type is quite common, however, among the materials found in the Athenian Agora.\(^{699}\) They appear at the beginning of the 5th century BC and they are widespread by the last quarter of the century. Such vessels are seldomly encountered in layers of the Hellenistic period. Here they are called “deep spouted basins” and dated to the late 2nd and early 1st century BC.\(^{700}\)

**Braziers (lopades)**

These are open, stocky vessels with a large rim diameter (the diameter is greater than the height of the vessel), a wide, everted rim and straight walls turning at a sharp angle to the rounded bottom (I-24-I-31). The rim diameters range from 24-35 cm, the body diameters from 15-28 cm, the base diameters from 15-20 cm and the heights vary from 7-10 cm. On the lower parts of the vessel there is frequently a soot deposit. On I-27 and I-30 there is a ledge for a lid on the interior part of the rim. Two vessels have handles in the form of ledges on the rim. The bottom of one vessel (I-31) was repaired in antiquity.

T.I. Knipovič called the braziers bowls and referred them to her type 13.\(^{701}\) They have also been found in Quarter XVIII of Chersonesos\(^{702}\) as well as in Farmhouse 106 in the chora of Chersonesos, where they are dated from the late 3rd century until about 180 BC.\(^{703}\) Braziers have also been found in Myrmekion,\(^{704}\) in Panskoe\(^{705}\) and in the Hellenistic layers of Chersonesos.\(^{706}\) They are amply present in the Athenian Agora,\(^{707}\) Olympia\(^{708}\) and at other sites. Such vessels of the Hellenistic period from the Athenian Agora are called “lopas, form 4: straight-sided”. They are dated to the 1st century BC and continue into Roman period.\(^{709}\)

**Frying pans**

Fragments of 11 frying pans are included in the catalogue. Three different shapes are represented.

**Type 1**

Frying pans of the first type are open vessels with high, straight walls. The type is represented by seven specimens (I-32, I-33, 01-173, 01-241, 01-628, 01-675, 02-465). Such frying pans can have loop-like handles (I-32) or hollow handles into which a longer wooden handle could be inserted. Eight such plug handles were found. All the frying pans are heavily sooted on the external surface, with an occasional deposit on the interior as well. Frying pan I-33 had a thick layer of soot on the internal surface. Frying pans are extremely rare among the finds from the Athenian Agora. They are called “pan, form 7: frying pan” and date to 250-200 BC.\(^{710}\)
**Type 2**

The second type has a low, slightly flaring wall (I-34, 02-604). This type of frying pan normally had looped handles (02-604), but handles in the form of a ledge by the rim are also known. Such vessels of the Hellenistic period from the Athenian Agora are called “pan, form 1: plain with handles” and are dated to the late 2nd and 1st century BC.\(^{711}\)

**Type 3**

Frying pans of the third type have profiled walls, slightly convex on the outside (I-35-I-36). Such vessels of the Hellenistic period from the Athenian Agora are called “pan, form 6: orlo bifido pan” and are dated from the 140s BC to the 1st century AD.\(^{712}\)

In Olbia’s Sector I frying pans occurred mainly in the layers dated to the 3rd-2nd century BC and corresponded to Knipovič’s types 8-10.\(^{713}\) Frying pans of the first two types were also found in the layers dating from the 2nd to the early 1st century BC in Quarter XVIII of Chersonesos.\(^{714}\)

**Pots**

These are closed vessels with a short, curved neck, with the greatest expansion of the body in the lower third and a small, rounded base. The diameters of the rims range between 15-27 cm, the body between 14-28 cm, the base between 4-5 cm and the height between 10-19 cm. It is possible to distinguish two different types. The forms of both type 1 and type 2 pots are repeated in the handmade pottery of Olbia.

**Type 1**

The first type consists of pots with a curved neck without a handle (I-37-I-38, 90-367, 91-254). This is the most common form. They correspond to type 16 of the material from the Olbian excavations of 1936-1939.\(^{715}\) Fragments of this type of pot were found throughout Sector NGS.

**Type 2**

Small pots with a looped handle rising above the rim of the vessel (I-39-I-49) make up the second type. On the band handle of I-49 there is a graffito.

The type corresponds to Knipovič’s type 15, based on the Olbian materials excavated between 1936 and 1939.\(^{716}\) They are also encountered in settlements of the Hellenistic period in Olbia’s chora, for example in the settlement Kozyrka 2.\(^{717}\) In Nymphaion, such vessels are dated to the 3rd century BC.\(^{718}\) In the settlement Andreevka South, vessels similar to pots of the second type from Sector NGS have been found in a layer of mud-bricks in House III with materials from the 4th century BC.\(^{719}\) Pots with handles are represented among the materials found in the Athenian Agora.\(^{720}\)

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\(^{711}\) Rotroff 2006, 188, fig. 86, pls. 70-71.
\(^{712}\) Rotroff 2006, 192, fig. 89, pl. 72.
\(^{713}\) Knipovič 1940a, 137, pls. XXIX.1-2, XXXII.
\(^{714}\) Belov, Streželetskij & Jakobson 1953, 168, pls. 5.3, 5.4, fig. 62.
\(^{715}\) Knipovič 1940a, 139, pl. XXXI.1-3.
\(^{716}\) Knipovič 1940a, 138, pls. XXXI.6, XXXI.
\(^{717}\) Kryžickij et al. 1989, 132, fig. 51.22-23.
\(^{720}\) Sparkes & Talcott 1970, pl. 93, nos. 1937-1940.
from NGS most closely resemble vessels from Olympia dated to around 75 BC,\textsuperscript{721} for example, To 2931.\textsuperscript{722} Such vessels of the Hellenistic period from the Athenian Agora are called “chytra: form 1, one-handled, lidless”. They are dated from 550 to the early 1st century BC.\textsuperscript{723}

**Jugs**

Jugs are represented in the catalogue by 15 fragments of vessels (I-50-I-64). They are made from reddish-brown or light-grey clay. Vessels with an everted rim, a high neck, a spherical body and a ledge for a lid predominate. A band handle is fastened to the rim and shoulder of the vessel and rises slightly above the rim (I-51-I-55 and I-57-I-64). Sometimes we find jugs without a ledge for a lid (I-55). Jugs I-50 and I-54 are of a smaller size. The neck of jug I-56 differs from the others, being slightly tapering, the rim is plain and straight, and the handle does not rise above the rim. This vessel is close to the jugs of type 19 as described by T.I. Knipovič.\textsuperscript{724}

Jug I-62, which has a ledge for a lid on the internal surface of the rim, also has an internal sieve, with apertures with a diameter of 0.3 cm, inserted at the base of the neck.

Jugs with a band handle similar to the finds from Sector NGS occur among the finds from Olympia. U. Hausmann calls them olpe-like and dates them to 180-146/60 BC.\textsuperscript{725} Jugs with a high neck and a spherical body are also common among the finds in the Hellenistic layers at Olympia.\textsuperscript{726}

Cookingware jugs differ from greyware jugs in the clay only. In shape, they both correspond to vessels from the Athenian Agora.\textsuperscript{727} They are widely represented in layers of the 2nd to the early 1st century BC in Chersonesos.\textsuperscript{728} Similar jugs made from red-brown clay and dated to the end of the 3rd to the 180s BC have been found in Farmhouse 106 in the chora of Chersonesos.\textsuperscript{729} Some jugs from the Sector NGS (I-59 and I-64) correspond to chytra, form 3, with one rope handle, from the Athenian Agora which is dated 200-150/100 BC.\textsuperscript{730}

**Lids**

The majority of the cookingware found in Sector NGS had lids. The lids of casserole and pots were larger in size than the lids for jugs. We can distinguish two types of lids.

**Type 1**

The first type are lids in the form of a truncated cone with a handle at the top (I-65-I-67). Only I-66 had a handle, in the form of a knob. Lids of this type predominate. Such lids of the Hellenistic period from the Athenian Agora are called “lid, form 5, conical” and date from 180 to the 1st century BC.\textsuperscript{731}

\begin{footnotes}
\item[721] Hausmann 1996, 35, pl. 15.73-74.
\item[722] Mallwitz 1999, fig. 38.6.
\item[723] Rotroff 2006, 167, figs. 71-72, pls. 61-62.
\item[724] Knipovič 1940a, 139, pl. XXXI.6-7.
\item[725] Hausmann 1996, 36, figs. 12.61, 12.62.
\item[726] Mallwitz 1999, 107, fig. 23.1-3.
\item[727] Sparkes & Takott 1970, pl. 73.
\item[728] Belov, Strzeletskij & Jakobson 1953, 165, pl. III.5-6.
\item[729] Kovalevskaia 2005, 266-267, fig. 5.1-3.
\item[730] Rotroff 2006, 170, figs. 73-74, pls. 62-63.
\item[731] Rotroff 2006, 198, fig. 91, pl. 73.
\end{footnotes}
Type 2

The second type is a flat lid with a small diameter (I-68-I-69). Lids of this type correspond to lids of form 6 from the Hellenistic layers of the Athenian Agora, which are dated to the 2nd century BC.\(^7\)

CONCLUSIONS

As shown, cookingware was found in abundance in all the layers of the Lower City of Olbia. The vessel shape repertoire is rather monotonous, consisting of casseroles, braziers, jugs, pots and frying pans. The majority of the vessels was of closed forms with lids. Finds of bowls as well as strainers were rare.

\(^7\) Rotroff 2006, 198-199, fig. 91, pl. 73.
Casseroles

**Type 1**

**I-1** 89-842, IV-1 B 253/146. Pl. 259
Rim and body fr. of a stocky casserole with a wide ledge for a cover; the handle is horizontal and round and it is pressed against the rim. Orange clay with limy impurities. Strong soot deposit on ext. surface.

**I-2** 90-437, IV-2 B 280/164. Pl. 259
Two twisted plait handles with part of the rim. Coarse grey clay. No soot deposit.

**I-3** 90-458, III-3 R 278/94
Casserole with a ledge for a cover; the horizontal handle is pressed against the rim. Rough, orange clay with large impurities. Soot deposit on handles.

**I-4** 93-1251, III-3 R 359/125
Horizontal handle pressed against the rim. Reddish-orange clay. Soot deposit on entire surface.

**I-5** 94-409, VI-2 R 410/247. Pl. 259
Rim fr. of a casserole with a ledge for a cover; large horizontal handle. Soot deposit on lower part.

**I-6** 94-759, VI-2 R 410/251. Pl. 259
Casserole with a ledge for a cover; two horizontal handles. Complete except for base. H 13; Ø rim 24; Ø body 25.

**I-7** 96-138, V R 465/229. Pl. 259

**I-8** 97-185, Pl. 259
Upper part of a casserole with a ledge for a cover and a rounded bottom; horizontal, looped handles that protrude above the rim. H 12; Ø rim 32; Ø body 36. Orange-reddish clay. Strong soot deposit on ext.

**I-9** 99-482, VI R 591/241. Pl. 259
Rim fr. of a casserole with a short, curved neck and a ledge for a cover; smooth, vertical handle. Ø rim 32; Ø body 30.

**I-10** 00-303
Casserole with a short, curved neck; horizontal, grooved handle.

**Type 2**

**I-11** 92-823, IV B 343/208. Pl. 259
Upper part of a casserole with two vertical band handles. Ø rim 12. Light-orange clay. Soot deposit in spots.

**I-12** 93-327
Casserole with the greatest width in the lower third.

**Braziers (lopades)**

**I-24** 87-310, II-3 R 144
Vessel with a wide, everted rim and low straight walls passing smoothly into the base. Ø rim 24; Ø body 18; Ø base 17.
I. Cookingware

I-25  90-438, IV-2 B 280/164
Large brazier. Sooth deposit at the bottom and under the rim.

I-26  93-69, III-3 R 278/100, Pl. 260
Vessel with a wide, everted rim and low straight walls passing smoothly into the base; horizontal handle. Ø rim 26.

I-27  93-120, III-3 B 368/102
Vessel with a wide, everted rim and low straight walls passing smoothly into the rounded base; handle.

I-28  93-282, III-3 R 278/99, Pl. 260
Two joining rim and body frs. Everted rim, straight walls. Horizontal handle.

I-29  93-1054, VI-2 B 390/25
Vessel with a wide, everted rim and low straight walls passing smoothly into the base. Ø rim 24.

I-30  99-78, Southern Houseblock
Vessel with a wide, everted rim and a ledge for a cover; sharp transition from the walls to the rounded base. H 9; Ø rim 44. Strong sooth deposit on the ext. surface.

I-31  02-456, Southern Houseblock. Pl. 260
Vessel with a sharp transition from the walls to the rounded base; horizontal handle. Strong sooth deposit on the ext. and int. surfaces. Traces of repair at the base. Ø 12.

Frying pans

Type 1

I-32  93-233, II-5 B 390/25
Straight walls; a vertical handle-loop fastened to the rim.

I-33  94-698, VI-2 B 395a/264
Low, slightly everted walls. H 2.

Frs. of same shape, not from deposits: 01-173, 01-241, 01-628, 01-675, 02-465.

Type 2

I-34  99-613(?), VI R 591/241
Handle of a frying pan fastened to the rim. Sooth deposit on int. surface of base and wall.

Frs. of same shape, not from deposit: 06-37, 03-241, 01-628, 01-675, 02-465.

Pots

Type 1

I-37  93-159. Pl. 260
Rim and body fr. of a pot. Orange clay. Sooth deposit on rim.

I-38  97-262, Southern Houseblock. Pl. 260
Rim and body fr. of pot with ridge.

Frs. of same shape, not from deposits: 90-367, 91-254.

Type 2

I-39  93-121, III-3 B 368/102
Stocky vessel with a curved neck and a rounded base.

I-40  93-541, IV-4 B 351/218
Stocky vessel with a ledge for a cover and a rounded base.

I-41  93-1010, III-3 R 359/123
Vessel with convex walls, a curved neck, a groove on the rim; the rim continues into a hollow handle.

I-42  95-431, VI-3 R 434/283
Vessel with a curved neck; traces of repair.

I-43  96-137, V R 465/229
Vessel with a curved neck.

I-44  96-146, V R 465/229
Vessel with a curved neck. Rough surface.

I-45  96-333, VI-3 B 474/288
Base.

I-46  96-334, VI-3 B 474/288
Small rounded base.

I-47  96-475, VI-3 B 474/290
Pot with a curved neck.

I-48  96-492, VI-3 R 477/278, Pl. 261
Pot.

I-49  97-154, Southern Houseblock. Pl. 261
Vertical looped handle with graffito.

Jugs

I-50  89-845, IV-1 B 253/146. Pl. 261
Jug with a short curved neck and a convex body with a smooth transition into the base; looped handle rising above the rim. Fabric with a rough surface. Strong sooth deposit.

I-51  91-626, III-3 R 328/111
Part of a jug.

I-52  93-37, III-3 R 278/98
Part of a jug. Light clay.
Type 2

I-68 97-445
Truncated lid with a lug handle. Ø 18.

I-69 98-19
Truncated lid with a handle with a knob in the middle. Ø 12.

Uncertain types

I-70 90-95, IV-1 B 253/150
Casserole. Soot deposit at the bottom and under the rim.

I-71 91-324, IV-1 B 315/135
Chytra.

I-72 94-109, IV-2 B 302/182
Chytra.

I-73 00-216, Southern Houseblock
Casserole with a short, everted rim. Brownish clay. Soot deposit on the rim.

I-74 97-410, Southern Houseblock. Pl. 261
Casserole with a short, curved neck and a wide body. Light-grey clay.

Lids

Type 1

I-65 93-186, Pavement 1
Domed lid.

I-66 93-234, II-5 B 390/25
Domed, profiled lid with a high, perforated handle.

I-67 01-172
Domed lid.