
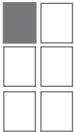





For Super Pan 3® flange and opening sizes, visit [Vollrath.com](http://Vollrath.com).




PAN SIZE AND DIMENSIONS	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
 <b>FOURTH-SIZE</b> 6 <sup>3</sup> / <sub>16</sub> x 10 <sup>7</sup> / <sub>16</sub> in. 162 x 265 mm <b>1/4</b>	90402	¾ (20)	Tray	6	—	—	—	70400	6
	90412	1½ (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2½ (65)	1.8 (1.7)	6	93400	94400	—	70400	6
	90442	4 (100)	2.7 (2.6)	6	93400	94400	—	70400	6
	90462	6 (150)	4 (3.8)	6	93400	94400	—	70400	6
	90482	8 (200)	5.1 (4.8)	3	93400	94400	—	70400	6
 <b>SIXTH-SIZE</b> 6 <sup>5</sup> / <sub>16</sub> x 6 <sup>3</sup> / <sub>16</sub> in. 176 x 162 mm <b>1/6</b>	90622	2½ (65)	1.1 (1.1)	6	93600	94600	—	70600	6
	90642	4 (100)	1.7 (1.6)	6	93600	94600	—	70600	6
	90662	6 (150)	2.4 (2.3)	6	93600	94600	—	70600	6
	90682	8 (200)	3.2 (3)	3	93600	94600	—	70600	6
 <b>NINTH-SIZE</b> 6 <sup>5</sup> / <sub>16</sub> x 4¼ in. 176 x 108 mm <b>1/9</b>	90922	2½ (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

Specifications: Super Pan 3® shall be 300 series stainless steel. Corner on top of flange shall be designed with built-in concave indentation for impact resistance. All depths 2" all-natural and deeper shall have anti-jamming design to prevent pans from sticking together. ½, full, two-thirds, half, half-long, and third sizes shall have ramped sides for easy removal from wells. Reverse formed edge shall be flattened for consistent tangent to well opening and for hand comfort. Pans shall have an "all-natural-framing shoulder" on short sides around the interior body of the pan, accenting the food product and providing an appealing presentation. Pan size and capacity to be marked on all pans. NSF® certified. Meets Gastronorm (EN 631-1) standard.

## Super Pan 3® Perforated Pans

- 22-gauge (.8 mm), 300 series stainless steel
- 5/32" (4 mm) holes drain quickly, but sized to retain most foods\*
- Ideal for steaming foods or draining away fats, juices, or moisture



PAN SIZE AND DIMENSIONS	ITEM #	DEPTH: IN (MM)	CASE LOT
 <b>FULL-SIZE</b> 20 <sup>7</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> in. 530 X 325 mm <b>1/1</b>	90013	1½ (40)	6
	90053	2 (55)	6
	90023	2½ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
 <b>HALF-SIZE</b> 12 <sup>3</sup> / <sub>16</sub> x 10 <sup>7</sup> / <sub>16</sub> in. 325 x 265 mm <b>1/2</b>	90213	1½ (40)	6
	90223	2½ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
 <b>THIRD-SIZE</b> 6 <sup>5</sup> / <sub>16</sub> x 12 <sup>3</sup> / <sub>16</sub> in. 176 x 325 mm <b>1/3</b>	90313	1½ (40)	6
	90323	2½ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

\* For 1½", 2", 2½", drain holes located in bottom only. For 4" all-natural and 6" all-natural, drain holes located in sides and bottom.