SPECIALTY PANS



Double Wide Pans

Constructed of 22-gauge (.8 mm) stainless steel, Vollrath Doublewide Steamtable pans are perfect for use in restaurants as well as colleges and universities. The increased size makes pans suited for use in high-volume operations.

- · Pans are GN compliant for worldwide use
- · Bright finish enhances presentation





ITEM #	DESCRIPTION	LENGTH/WIDTH: IN (CM)	DEPTH: IN (CM)	CAPACITY	CASE LOT
V210201	2/1 pan ³ / ₄ " 20mm steam table pan	25% x 20% (650 x 530 mm)	3⁄4" 20 mm	6.6 qt 6.2 (L)	6
V210401	2/1 pan 11/2" 40mm steam table pan	25% x 20% (650 x 530 mm)	1½" 40 mm	12.6 qt 11.9 (L)	6
V210651	2/1 pan 2½" 65mm steam table pan	25% x 20% (650 x 530 mm)	2½" 65mm	19.9 qt 18.8 (L)	6
V211001	2/1 pan 4" 100mm steam table pan	25% x 20% (650 x 530 mm)	4" 100 mm	31.5 qt 29.8 (L)	5
V210202	2/1 perf pan ¾" 20mm steam table pan	25% x 20% (650 x 530 mm)	3/4" 20 mm	_	6

16" Deli Pans and Cover

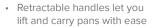
· 24 gauge, 300 series stainless steel





ITEM #	DEPTH: IN (CM)	CAPACITY: QT (L)	CASE LOT	FLAT COVER ITEM #	COVER CASE LOT			
FULL-SIZE PAN — 16%" x 91% (41.5 X 25 CM)								
74262	2½ (65)	5 (4.7)	12	77150	6			
74264	4 (100)	81/8 (7.7)	12	77150	6			
HALF-SIZE PAN — 9%" x 8%" (25 X 20.5 CM)								
75202	2½ (65)	2½ (2.3)	12	_	6			
75204	4 (100)	4 (3.8)	12	_	6			

Super Pan® with Handles





Handles are oven safe





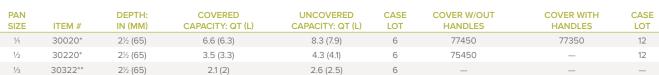
PAN SIZE	ITEM#	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	30046	4 (100)	14 (13.3)	3
1/1	30066	6 (150)	21 (19.9)	3

Super Pan® Cook-Chill Pans and Covers

- · Stainless steel
- Specifically designed to provide rapid, uniform chilling and retherm for use in the cook-chill process
- · Covers available with or without handles







^{*20-}gauge pan **22-gauge pan

Note: Portion control capacities are stamped on every pan for accurate yield



30046

