

SPECIALTY PANS



Double-Wide Pans

Constructed of 22-gauge (.8 mm) stainless steel, Vollrath double-wide steam table 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
- Available depths include: ¾", 1½", 2½" and 4"



ITEM #	DESCRIPTION	LENGTH/WIDTH: IN (CM)	DEPTH: IN (CM)	CAPACITY	CASE LOT
V210201	2/1 pan ¾" 20 mm steam table pan	25½" x 20½" (650 x 530 mm)	¾ 20 mm	6.6 qt 6.2 (L)	6
V210401	2/1 pan 1½" 40 mm steam table pan	25½" x 20½" (650 x 530 mm)	1½ 40 mm	12.6 qt 11.9 (L)	6
V210651	2/1 pan 2½" 65 mm steam table pan	25½" x 20½" (650 x 530 mm)	2½ 65 mm	19.9 qt 18.8 (L)	6
V211001	2/1 pan 4" 100 mm steam table pan	25½" x 20½" (650 x 530 mm)	4 100 mm	31.5 qt 29.8 (L)	5
V210202	2/1 perf pan ¾" 20 mm steam table pan	25½" x 20½" (650 x 530 mm)	¾ 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 – 16⅞" x 9⅞" (41.5 X 25 CM)					
74262	2½ (65)	5 (4.7)	12	77150	6
74264	4 (100)	8½ (7.7)	12	77150	6
HALF-SIZE PAN – 9⅞" x 8⅞" (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

- Retractable handles let you lift and carry pans with ease
- Handles fit flush over the top edge for neat appearance and to help reduce steam release
- 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



PAN SIZE	ITEM #	DEPTH: IN (MM)	COVERED CAPACITY: QT (L)	UNCOVERED CAPACITY: QT (L)	CASE LOT	COVER W/OUT HANDLES	COVER WITH HANDLES	CASE LOT
¼	30020*	2½ (65)	6.6 (6.3)	8.3 (7.9)	6	77450	77350	12
½	30220*	2½ (65)	3.5 (3.3)	4.3 (4.1)	6	75450	—	12
⅓	30322**	2½ (65)	2.1 (2)	2.6 (2.5)	6	—	—	—

*20-gauge pan **22-gauge pan

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

Note: Covers also fit Super Pan V Pans