SPECIALTY PANS



Double-Wide Pans

Constructed of 22-gauge (.8 mm) stainless steel, Vollrath doublewide 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	25% x 20% (650 x 530 mm)	3/4 20 mm	6.6 qt 6.2 (L)	6
V210401	2/1 pan 11/2" 40 mm 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" 65 mm steam table pan	25% x 20% (650 x 530 mm)	21/2 65 mm	19.9 qt 18.8 (L)	6
V211001	2/1 pan 4" 100 mm 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 3/4" 20 mm steam table pan	25% x 20% (650 x 530 mm)	¾ 20 mm	-	6

16" Deli Pans and Cover

· 24-gauge, 300 series stainless steel





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)							
2½ (65)	5 (4.7)	12	77150	6			
4 (100)	81/8 (7.7)	12	77150	6			
HALF-SIZE PAN – 9%" x 8%" (25 X 20.5 CM)							
2½ (65)	2½ (2.3)	12	_	6			
4 (100)	4 (3.8)	12	_	6			
	IN (CM) E PAN - 163/2 2½ (65) 4 (100) E PAN - 93/8 2½ (65)	IN (CM) QT (L) E PAN - 16%" x 9 1 (41.5 x) 2½ (65) 5 (4.7) 4 (100) 8% (7.7) E PAN - 9%" x 8%" (25 x 20) 2½ (65) 2½ (2.3)	IN (CM) QT (L) LOT E PAN - 16¾" x 9 ¹³ %" (41.5 X 25 CM) 2½ (65) 5 (4.7) 12 4 (100) 8½ (7.7) 12 E PAN - 9¾" x 8½" (25 X 20.5 CM) 2½ (65) 2½ (2.3) 12	### ##################################			

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





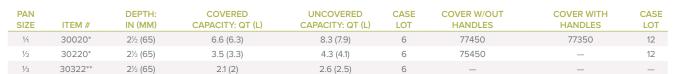
PAN SIZE	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	CASE LOT
1/1	30046	4 (100)	14 (13.3)	3
1/1	30066	6 (150)	21 (19.9)	3

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







^{*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



30046