

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

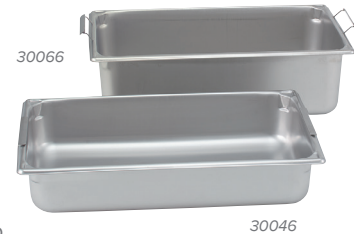
- 24-gauge, 300 series stainless steel



| 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