

H-PAN™ HIGH HEAT FOOD PANS

Reduce handling and save expense with one pan that can go from prep to cooler to oven to steam table.

H-Pans are designed to Gastronorm GN specifications. Unlike metal pans, H-Pans are safe for use in heating and holding applications. Ideal for heated carts, steam tables and chafing dishes. H-Pans have both standard and metric graduation markings to promote easy inventory management.

Colors: Amber (150), Black (110).

H-Pans are made of FDA approved material and are designed to CEN Gastronorm Standard EN 631-1. Amber color may vary.



Uniform 1/2" (1,27 cm) flange ensures a smooth fit in prep tables and food bars.

Great for flash freezing and reheating.

Pans stack neatly, without wedging or sticking.



Made from FDA approved material that withstands temperatures from -40° to 375°F (-40° to 190°C).

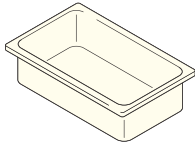
Non-stick smooth interior surface increases yields and promotes easy cleaning.



H-PAN™ HIGH HEAT FOOD PANS

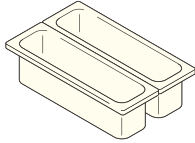


FULL SIZE



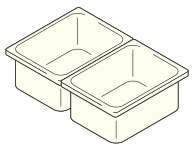
CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY	LIST PRICE EA.
GN 1/1 12 ³ / ₄ " x 20 ⁷ / ₈ " (32,5 x 53 cm)	12HP	2 ¹ / ₂ " (6,5 cm)	8.9 qt.	\$ 64.10
	14HP	4" (10)	13.7	77.55
	16HP	6" (15)	20.6	100.80
	10HPD*	—	Drain shelf	42.45

HALF SIZE LONG



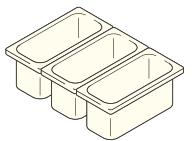
GN 1/2 Long 6 ³ / ₈ " x 20 ⁷ / ₈ " (16,2 x 53 cm)	22LPHP	2 ¹ / ₂ " (6,5)	3.2	45.60
	24LPHP	4" (10)	5.3	56.70
	20LPHPD*	—	Drain shelf	21.20

HALF SIZE



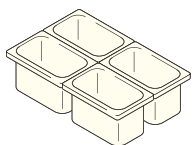
GN 1/2 10 ¹ / ₁₆ " x 12 ³ / ₄ " (26,5 x 32,5 cm)	22HP	2 ¹ / ₂ " (6,5)	4.1	31.95
	24HP	4" (10)	6.3	41.55
	26HP	6" (15)	9.4	53.25
	20HPD*	—	Drain shelf	19.05

ONE THIRD SIZE



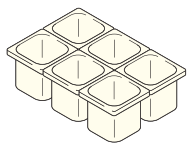
GN 1/3 6 ¹ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	32HP	2 ¹ / ₂ " (6,5)	2.5	26.75
	34HP	4" (10)	3.8	34.65
	36HP	6" (15)	5.6	47.15
	30HPD*	—	Drain shelf	14.30

QUARTER SIZE



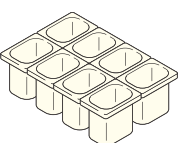
GN 1/4 6 ³ / ₈ " x 10 ¹ / ₁₆ " (16,2 x 26,5 cm)	42HP	2 ¹ / ₂ " (6,5)	1.8	23.15
	44HP	4" (10)	2.7	28.60
	46HP	6" (15)	3.9	36.65
	40HPD*	—	Drain shelf	14.30

ONE SIXTH SIZE



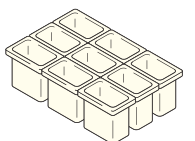
GN 1/6 6 ³ / ₈ " x 6 ¹ / ₁₆ " (16,2 x 17,6 cm)	62HP	2 ¹ / ₂ " (6,5)	1.1	18.10
	64HP	4" (10)	1.6	21.85
	66HP	6" (15)	2.4	26.50
	60HPD*	—	Drain shelf	7.35

ONE EIGHTH SIZE



GN 1/8 6 ³ / ₁₆ " x 5 ¹ / ₁₆ " (16,12 x 13,17 cm)	82HP	2 ¹ / ₂ " (6,5)	0.7	15.85
	84HP	4" (10)	1.1	20.05
	86HP	6" (15)	1.5	25.85
	80HPD*	—	Drain shelf	6.45

ONE NINTH SIZE



GN 1/9 4 ¹ / ₄ " x 6 ¹ / ₁₆ " (10,8 x 17,6 cm)	92HP	2 ¹ / ₂ " (6,5)	0.6	13.70
	94HP	4" (10)	0.9	16.00
	96PHP New!	6" (15)	1.4	22.75
	90HPD*	—	Drain shelf	5.45

Case Pack: 6 Lids listed on page 165.

*Drain shelf available in Amber (150) only. **InStock Color:** Amber (150).

Colors: Amber (150), Black (110).
Drain Shelf Color: Amber (150).

H-Pans are made of FDA approved materials and are designed to CEN Gastronorm Standard EN 631-1. Amber color may vary.



Drain Shelf

- Supports product and promotes drainage.
- Available to fit all food pan sizes.



Colanders listed on page 164.



86HP