

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).
Drain Shelf Color: Amber (150).

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

Microwave safe.



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

Cool to the touch for easy handling.

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).

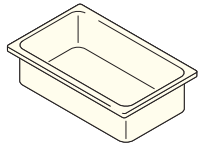
Non-stick smooth interior surface increases yields and promotes easy cleaning.



H-PAN™ HIGH HEAT FOOD PANS

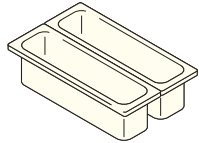


FULL SIZE



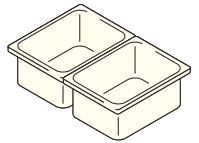
| CONFIGURATIONS | PAN CODE | PAN DEPTH | APPROXIMATE CAPACITY | LIST PRICE EA. |
|---|----------|--------------|----------------------|----------------|
| GN 1/1 12¾" x 20⅞" (32,5 x 53 cm) | 12HP | 2½" (6,5 cm) | 8.9 qt. | \$ 64.10 |
| | 14HP | 4" (10) | 13.7 | 77.55 |
| | 16HP | 6" (15) | 20.6 | 100.80 |
| | 10HPD | — | Drain shelf | 42.45 |

HALF SIZE LONG



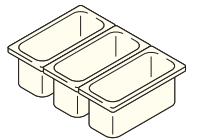
| | | | | |
|---|---------|-----------|-------------|-------|
| GN 1/2 Long 6⅞" x 20⅞" (16,2 x 53 cm) | 22LPHP | 2½" (6,5) | 3.2 | 45.60 |
| | 24LPHP | 4" (10) | 5.3 | 56.70 |
| | 20LPHPD | — | Drain shelf | 21.20 |

HALF SIZE



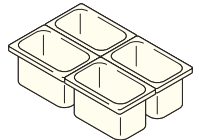
| | | | | |
|---|-------|-----------|-------------|-------|
| GN 1/2 10⅞" x 12¾" (26,5 x 32,5 cm) | 22HP | 2½" (6,5) | 4.1 | 31.95 |
| | 24HP | 4" (10) | 6.3 | 41.55 |
| | 26HP | 6" (15) | 9.4 | 53.25 |
| | 20HPD | — | Drain shelf | 19.05 |

ONE THIRD SIZE



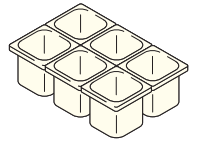
| | | | | |
|--|-------|-----------|-------------|-------|
| GN 1/3 6⅞" x 12¾" (17,6 x 32,5 cm) | 32HP | 2½" (6,5) | 2.5 | 26.75 |
| | 34HP | 4" (10) | 3.8 | 34.65 |
| | 36HP | 6" (15) | 5.6 | 47.15 |
| | 30HPD | — | Drain shelf | 14.30 |

QUARTER SIZE



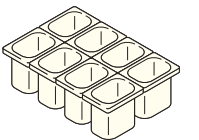
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|--|-------|-----------|-------------|-------|
| GN 1/4 6⅞" x 10⅞" (16,2 x 26,5 cm) | 42HP | 2½" (6,5) | 1.8 | 23.15 |
| | 44HP | 4" (10) | 2.7 | 28.60 |
| | 46HP | 6" (15) | 3.9 | 36.65 |
| | 40HPD | — | Drain shelf | 14.30 |

ONE SIXTH SIZE



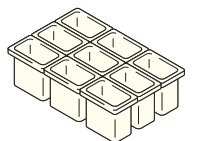
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|---|-------|-----------|-------------|-------|
| GN 1/6 6⅞" x 6⅞" (16,2 x 17,6 cm) | 62HP | 2½" (6,5) | 1.1 | 18.10 |
| | 64HP | 4" (10) | 1.6 | 21.85 |
| | 66HP | 6" (15) | 2.4 | 26.50 |
| | 60HPD | — | Drain shelf | 7.35 |

ONE EIGHTH SIZE



| | | | | |
|---|-------|-----------|-------------|-------|
| GN 1/8 6⅞" x 5⅞" (16,12 x 13,17 cm) | 82HP | 2½" (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 4¼" x 6⅞" (10,8 x 17,6 cm) | 92HP | 2½" (6,5) | 0.6 | 13.70 |
| | 94HP | 4" (10) | 0.9 | 16.00 |
| | 96PHP | 6" (15) | 1.4 | 22.75 |
| | 90HPD | — | Drain shelf | 5.45 |

Case Pack: 6 InStock Color: Amber (150).

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

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

Microwave safe.



Drain Shelf

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



86HP
Shown with Optional Drain Shelf.