

SPECIALTY PANS



Double Wide Pans

Constructed of 22-gauge (.8 mm) stainless steel, Vollrath Doublewide Steamtable 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" 20mm 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" 40mm 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" 65mm steam table pan	25½" x 20½" (650 x 530 mm)	2½" 65mm	19.9 qt 18.8 (L)	6
V211001	2/1 pan 4" 100mm 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" 20mm 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 — 16½" x 9¾" (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 — 9¾" x 8¾" (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