

Enhanced Functionality



All High Heat Food Pans are safe for cooking applications up to 190°C.



- ✓ Ideal for use in microwaves, steam tables, ovens and hot holding applications.
- ✓ Reduce unnecessary handling – high heat food pans can go from prep, to cooler, to oven to hot holding applications at temperatures ranging from -40° to 190°C.
- ✓ High Heat Food Pans are safe for use in high-temp commercial dishwashers.

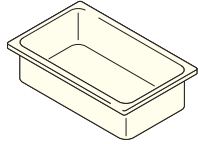
CAMBRO
TRUSTED FOR GENERATIONS™

Enhanced Functionality

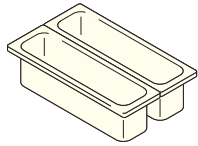
Cambro® High Heat Food Pans withstand and adapt to different temperatures cold to hot, thus expanding functionality and reducing unnecessary handling.



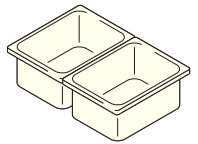
FULL SIZE



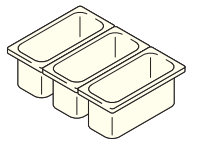
HALF SIZE LONG



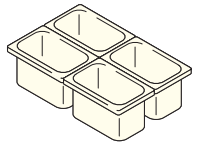
HALF SIZE



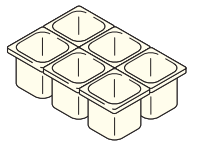
ONE THIRD SIZE



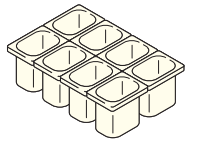
QUARTER SIZE



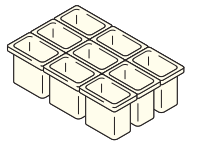
ONE SIXTH SIZE



ONE EIGHTH SIZE



ONE NINTH SIZE



CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY
GN 1/1 32,5 x 53 cm	12HP	6,5 cm	8,5 L
	14HP	10	13,0
	16HP	15	19,5
	13CLRHP	7,6	Colander Pan
	15CLRHP	12,7	Colander Pan
	10HPD	—	Drain shelf
GN 1/2 Long 16,2 x 53 cm	22LPHP*	6,5	3
	24LPHP*	10	5
	20LPHPD	—	Drain shelf
GN 1/2 26,5 x 32,5 cm	22HP	6,5	3,9
	24HP	10	5,9
	26HP	15	8,9
	23CLRHP	7,6	Colander Pan
	25CLRHP	12,7	Colander Pan
	20HPD	—	Drain shelf
GN 1/3 17,6 x 32,5 cm	32HP	6,5	2,4
	34HP	10	3,6
	36HP	15	5,3
	33CLRHP	7,6	Colander Pan
	35CLRHP	12,7	Colander Pan
	30HPD	—	Drain shelf
GN 1/4 16,2 x 26,5 cm	42HP	6,5	1,7
	44HP	10	2,5
	46HP	15	3,7
	40HPD	—	Drain shelf
GN 1/6 16,2 x 17,6 cm	62HP	6,5	1
	64HP	10	1,5
	66HP	15	2,2
	63CLRHP	7,6	Colander Pan
	65CLRHP	12,7	Colander Pan
	60HPD	—	Drain shelf
GN 1/8 16,12 x 13,17 cm	82HP*	6,5	0,7
	84HP*	10	1
	86HP*	15	1,5
	80HPD	—	Drain shelf
GN 1/9 10,8 x 17,6 cm	92HP	6,5	0,57
	94HP	10	0,85
	96PHP*	15	1,3
	90HPD	—	Drain shelf

Case Pack: 6 Colors: Amber (150), Black (110).

Drain Shelf and Colander Color: Amber (150).

*Food Pans Not Available in Black (110).

Drain Shelves



Lifts contents out of liquids to enhance food quality and freshness. Available to fit all pan sizes.

Colander Pans



Liquids drain away from food into the pan below for enhanced food quality and improved food safety.



Steam



Hold Hot Foods



Drain

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.



STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

14HP, 16HP, 34HP, 30HPD, 60HPD, 62HP, 64HP: (150)

22LPHP, 24LPHP: (110)

12HP, 22HP, 24HP, 26HP, 34HP, 36HP, 66HP: (110), (150)

High Heat Food Pan Lids

Flat Cover

Available in all pan sizes.



FITS PAN	LID CODE	DESCRIPTION
GN 1/1 32,5 x 53 cm	10HPC	Flat cover
	10HPCH	Cover with handle
	10HPCHN	Notched cover w/ handle

GN 1/2 Long 16,2 x 53 cm	20LPHPC	Flat cover
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Cover with Handle

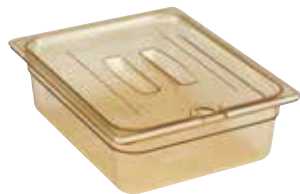
Deep molded handle gives secure grip.



GN 1/2 26,5 x 32,5 cm	20HPC	Flat cover
	20HPCH	Cover with handle
	20HPCHN	Notched cover w/ handle
	20HPL	FlipLid
	20HPLN	Notched FlipLid

Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3 17,6 x 32,5 cm	30HPC	Flat cover
	30HPCH	Cover with handle
	30HPCHN	Notched cover w/ handle
	30HPL	FlipLid
	30HPLN	Notched FlipLid

FlipLid®

Flip up lid to easily access contents. Food can be held without getting dried out, increasing yields.



GN 1/4 16,2 x 26,5 cm	40HPC	Flat cover
	40HPCH	Cover with handle
	40HPCHN	Notched cover w/ handle

GN 1/6 16,2 x 17,6 cm	60HPC	Flat cover
	60HPCH	Cover with handle
	60HPCHN	Notched cover w/ handle
	60HPL	FlipLid
	60HPLN	Notched FlipLid

Notched FlipLid®

FlipLid with notch to rest spoon in contents with lid closed.



GN 1/8 16,12 x 13,17 cm	80HPC	Flat cover
	80HPCH	Cover with handle
	80HPCHN	Notched cover w/ handle

GN 1/9 10,8 x 17,6 cm	90HPC	Flat cover
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Case Pack for All Lids: 6 Color: Amber (150).



STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

10HPC, 10HPCH, 20HPC, 20HPCH, 30HPC, 30HPCH, 30HPCHN, 60HPC, 60HPCH, 60HPCHN: (150)

High Heat H-Pan™ with Handle(s)



H-Pan with Handles (1/3 Size Pan)

- Flat base to maximize contact with heating element.
- Fits all leading manufacturer's Product Holding Units (PHU), including single-sided and pass-through models.
- High Heat Material withstands temperatures from -40° to 190°C.
- Drain shelves lift contents out of liquids to enhance food quality and freshness.
- Reinforced textured handle design with finger grip feature for a secure grasp.
- Handle designed with drain holes to avoid water build-up after warewashing process.



STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

32HP1H, 32HP2H: (150)



32HP1H



32HP2H

CONFIGURATION	PAN CODE	DESCRIPTION	PAN DEPTH	APPROX. CAPACITY
1/3 17,6 x 32,5 cm	32HP1H	Single Handle	6,5 cm	2,4 L
	32HP2H	Double Handle	6,5	2,4
	30HPD	Drain shelf	—	—

Case Pack: 6 **Colors:** Amber (150), Black (110).
Dimensions are for pans only. Does not include handle dimensions.

H-Pan with Handles (Full Size Pan)

- Full size 6,5 cm deep food pan with handles fits all leading manufacturers' Product Holding Units.
- High Heat Material withstands temperatures from -40° to 190°C.
- Two handles allow employees to reach the pan from either side of the unit for safe handling.

- Drain shelves lift contents out of liquids to enhance food quality and freshness.



12HPH

CONFIGURATION	PAN CODE	PAN DEPTH	APPROX. CAPACITY
1/1 32,5 x 53 cm	12HPH	6,5 cm	8,42 L
	10HPD	—	Drain shelf

Case Pack: 6 **Color:** Amber (150).
Drains listed on previous page.



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