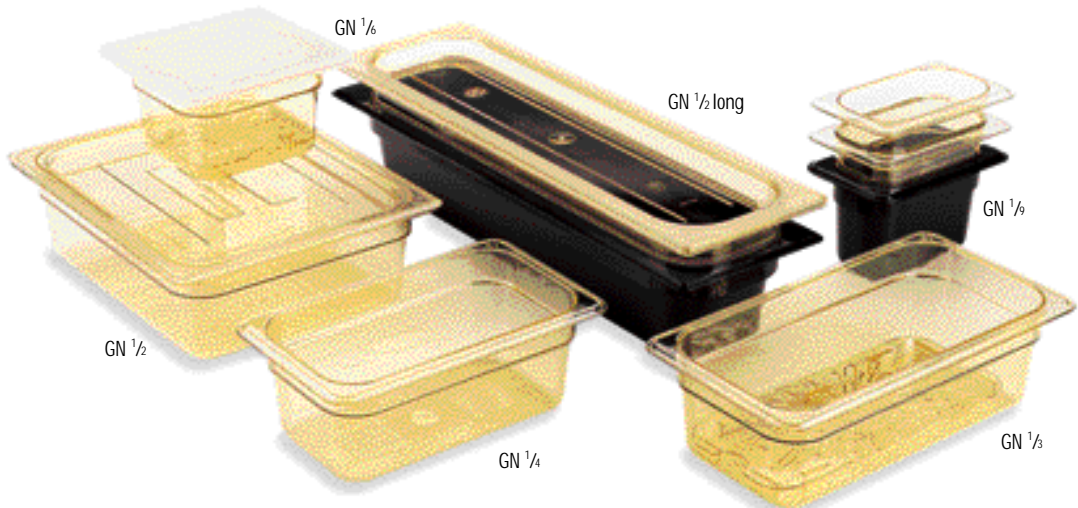


# H-PANS™ HIGH HEAT FOOD PANS

Simplify your operations with one pan that does it all. H-Pans can go from prep to cooler to oven to steam table, handling extreme temperatures ranging from -40°F to 375°F. Unlike metal pans, H-Pans are ideal for use in microwaves. Great for flash freezing, cooking and re-heating. Ideal for steam table use. Precisely designed to Gastronorm GN specifications, H-Pans have both standard and metric graduation markings to promote easy inventory management. Uniform 1/2" flange width ensures a smooth fit for prep tables and rails. Non-stick surfaces promote easy food release for improved yields and easier cleaning. Covers are ordered separately.

Colors: Amber (150), Black (110).  
**H-Pan Colander & 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.  
 .....



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## H-Pan Colanders

Cook, drain, hold and serve all in one pan! Colanders drain liquids and grease away from hot foods, improving food quality. Ideal for use in microwaves, steam tables and buffet lines. H-pan flat covers, covers

with handles and notched covers with handles fit on pans with colanders allowing for stacking and storage. Available in 3" and 5" depths to fit GN 1/1, 1/2, 1/3, and 1/6 size pans.

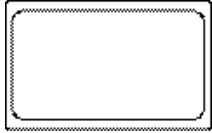
## Drain Shelf

Available to fit 1/1, 1/2, 1/3, 1/4, and 1/6 size pans. Supports products and promotes drainage.



# H-PANS™ HIGH HEAT FOOD PANS

## FULL SIZE



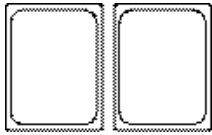
CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROXIMATE CAPACITY	CASE LBS. (CUBE)	LIST PRICE EA.
GN 1/4	12HP	2 1/2"	8.9 qt.	10.87 (1.31)	\$ 46.45
12 3/4" x 20 1/8"	14HP	4"	13.7 qt.	14.24 (1.77)	56.15
	16HP	6"	20.6 qt.	19.50 (2.24)	73.00
	10HPD	—	Drain Shelf	6.25 (0.37)	30.70
	13CLRHP	3"	Colander	11.33 (1.52)	56.15
	15CLRHP	5"	Colander	15.15 (2.0)	73.00

## HALF SIZE LONG



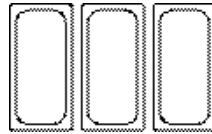
GN 1/2 Long	22LPHP	2 1/2"	3.2 qt.	5.83 (0.43)	33.00
6 3/8" x 20 1/8"	24LPHP	4"	5.3 qt.	8.63 (0.98)	41.05

## HALF SIZE



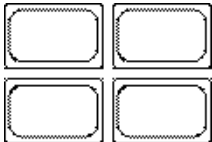
GN 1/2 10 7/16" x 12 3/4"	22HP	2 1/2"	4.1 qt.	5.96 (0.66)	23.15
	24HP	4"	6.3 qt.	8.40 (0.86)	30.10
	26HP	6"	9.4 qt.	10 (1.10)	38.55
	23CLRHP	3"	Colander	7 (0.83)	30.10
	25CLRHP	5"	Colander	9.25 (1.06)	38.55
	20HPD	—	Drain Shelf	2.44 (0.16)	13.75

## ONE THIRD SIZE



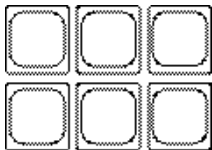
GN 1/3 6 15/16" x 12 3/4"	32HP	2 1/2"	2.5 qt.	4.75 (0.45)	19.40
	34HP	4"	3.8 qt.	5.68 (0.59)	25.10
	36HP	6"	5.6 qt.	7.62 (0.75)	34.10
	33CLRHP	3"	Colander	4.58 (0.53)	25.10
	35CLRHP	5"	Colander	6.75 (0.71)	34.10
	30HPD	—	Drain Shelf	1.45 (0.09)	10.35

## QUARTER SIZE



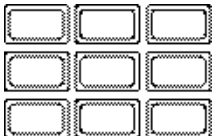
GN 1/4 6 3/8" x 10 1/8"	42HP	2 1/2"	1.8 qt.	3.15 (0.34)	16.75
	44HP	4"	2.7 qt.	4.25 (0.45)	20.70
	46HP	6"	3.9 qt.	5.45 (0.58)	26.50
	40HPD	—	Drain Shelf	0.96 (0.06)	10.35

## ONE SIXTH SIZE



GN 1/6 6 3/8" x 6 15/16"	62HP	2 1/2"	1.1 qt.	2.50 (0.24)	13.10
	64HP	4"	1.6 qt.	3.01 (0.29)	15.80
	66HP	6"	2.4 qt.	3.81 (0.39)	19.20
	63CLRHP	3"	Colander	2.75 (0.29)	15.80
	65CLRHP	5"	Colander	3.47 (0.34)	19.20
	60HPD	—	Drain Shelf	0.60 (0.04)	5.35

## ONE NINTH SIZE



GN 1/9 4 1/4" x 6 15/16"	92HP	2 1/2"	.6 qt.	1.61 (0.16)	9.90
	94HP	4"	.9 qt.	1.92 (0.20)	11.55
	90HPD	—	Drain Shelf	0.45 (0.04)	4.15

Case Pack: 6. Lids listed on following page.

InStock Color: Amber (150).

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

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# ICON DIRECTORY

Throughout the Cambro catalog, find the following easy to identify icons to help explain Cambro product features or services.

## STORESAFE®

Cambro is committed to providing food service operators with products to help meet HACCP guidelines.

- Cambro food storage products are designed to help keep food fresh and reduce cross contamination.
- Camshelving® is easy to clean to provide a sanitary storage area.
- Cambro catering and merchandising equipment maintain food temperatures to safely hold and transport food.
- The closed wall design of the Camrack® Warewashing and Storage System allows glassware to be stored in an enclosed sanitary place.

Look for the Cambro StoreSafe® mark throughout the Cambro catalog to identify Cambro storage and transportation products that help ensure safe food handling.



Store and Transport Food Safely



Listed by the National Sanitation Foundation. NSF, an independent testing organization, lists products which meet their criteria for sanitation and cleanability.



One carton of product is within the weight and cube requirements to be shipped by parcel carrier.



Dishwasher Safe



5-Year Warranty



Foam Insulation



Stackable



New Product



**Note:** Temperature ranges noted throughout this catalog are based on specific test criteria and provide a general guideline. Individual use may vary due to differences in loading temperatures or ambient temperature.

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