CAMBRO® HIGH HEAT FOOD PANS



- 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 375°F (-40° to 190°C).
- High Heat Food Pans are safe for use in high-temp commercial dishwashers.

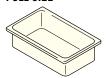


Enhanced Functionality

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



FULL SIZE



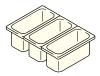
*HALF SIZE LONG



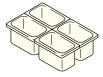
HALF SIZE



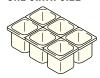
ONE THIRD SIZE



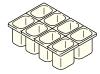
QUARTER SIZE



ONE SIXTH SIZE



ONE EIGHTH SIZE



*ONE NINTH SIZE









	APPROXIMATE
PAN DEPTH	CAPACITY

3.2

5.3

4.1

6.3

9.4

2.5

3.8

5.6

1.8

2.7

3.9

1.1

1.6

2.4

0.7

1.1

Drain shelf

Colander Pan

Colander Pan

Colander Pan

Colander Pan

Drain shelf

Drain shelf

Colander Pan Colander Pan

Drain shelf

Drain shelf

Drain shelf

CONFIGURATIONS	PAN CODE	PAN DEPTH	CAPACITY
1/1	12HP	2½" (6,5 cm)	8.9 qt.
12¾" x 20¾" (32,5 x 53 cm)	14HP	4" (10)	13.7
(32,3 X 33 CIII)	16HP	6" (15)	20.6
	13CLRHP	3" (7,6 cm)	Colander Pan
	15CLRHP	5" (12,7)	Colander Pan
	10HPD	_	Drain shelf

21/2" (6.5)

21/2" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

21/2" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

21/2" (6,5)

4" (10)

6" (15)

21/2" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

21/2" (6,5)

4" (10)

4" (10)

22LPHP

24LPHP

20LPHPD

22HP

24HP

26HP

23CLRHP

25CLRHP

20HPD

32HP

34HP

36HP

33CLRHP

35CLRHP

30HPD

42HP

44HP

46HP

40HPD

62HP

64HP

66HP

63CLRHP

65CLRHP

60HPD

82HP*

84HP*

1/2 Long*	
63/8" x 201/8	
$(16,2 \times 53)$	cm)

1/2
10½6" x 12¾"
(26,5 x 32,5 cm)

1/3	
615/16" x	12¾"
(17,6 x)	32,5 cm)
. ,	,

1/4		
63/8" >	(101/16"	

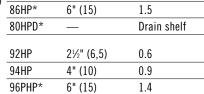
(16,2	x 2	6,5	cn	1)

1/6	
63/8" x 615/16"	
(16.2 x 17.6	cm)

(16,2 x)	17,6	cm)



1/9
4½" x 6½/16"
(10 8 x 17 6 cm)



Case Pack: 6

90HPD

Color: Amber (150), Black (110), Sandstone (772). Drain Shelf and Colander Color: Amber (150).

*Not Available in Sandstone (772)

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.**

High Heat Food Pan Lids



Flat Cover

Available in all pan sizes.



FITS PAN	CODE	DESCRIPTION
GN 1/1	10HPC	Flat cover
12¾" x 20¾" (32,5 x 53 cm)	10HPCH	Cover with handle
(32,3 x 33 till)	10HPCHN	Notched cover w/ handle
	10CWGL	GripLid
GN 1/2 Long	20LPHPC	Flat cover
6¾" x 20½" (16,2 x 53 cm)		

Cover with Handle

Deep molded handle gives secure grip.



GN 1/2	
$10\frac{7}{16}$ " x	12¾"
$(26,5 \times 3)$	32,5 cm)

20HPC	Flat cover
20HPCH	Cover with handle
20HPCHN	Notched cover w/ handle
20HPL	FlipLid
20HPLN	Notched FlipLid
20CWGL	GripLid

Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3	
615/16" x 123/4"	
(17 6 v 32 5 cm)	

30HPC	Flat cover
30HPCH	Cover with handle
30HPCHN	Notched cover w/ handle
30HPL	FlipLid
30HPLN	Notched FlipLid
30CWGL	GripLid

FlipLid®

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



GN 1/4	
63/8" x 107/16"	
(16,2 x 26,5	cm)

40HPC	HUHPC Flat cover	
40HPCF	ł	Cover with handle
40HPCF	IN	Notched cover w/ handle

GN 1/6 $6\frac{3}{8}$ " x $6\frac{15}{16}$ " (16,2 x 17,6 cm)

60HPC	Flat cover
60HPCH	Cover with handle
60HPCHN	Notched cover w/ handle
60HPL	FlipLid
60HPLN	Notched FlipLid
60CWGI	Gripl id

Notched FlipLid®

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



GN 1/8 $6\frac{5}{16}$ " x $5\frac{3}{16}$ " (16,12 x 13,17 cm)

80HPC	Flat cover
80HPCH	Cover with handle
80HPCHN	Notched cover w/ handle

GN 1/9 $4\frac{1}{4}$ " x $6^{15}/_{16}$ " (10,8 x 17,6 cm)

90HPC	Flat cover

GripLid®

Molded-in polyurethane gasket on the lid grips the side of the food pan, reducing spills and points of cross-contamination.



Case Pack for all Lids: 6 Color: Amber (150). GripLid Color: Clear (135).





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 375°F (-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.











CONFIGURATIONS	PAN Code	DESCRIPTION	PAN DEPTH	APPROX. Capacity
1/3	32HP1H	Single Handle	2½" (6,5 cm)	2.5 qt.
6 ¹⁵ / ₁₆ " x 12 ³ / ₄ " (17,6 x 32,5 cm)	32HP2H	Double Handle	2½" (6,5)	2.5
(17,0 x 32,3 CIII)	30HPD	Drain shelf	_	_

Case Pack: 6 Color: Amber (150).

Dimensions are for pans only. Does not include handle dimensions.

H-Pan with Handles (Full Size Pan)

- Full size 2½" deep food pan with handles fits all leading manufacturers' Product Holding Units..
- High Heat Material withstands temperatures from -40° to 375°F (-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.



CONFIGURATIONS	PAN Code	PAN Depth	APPROX. Capacity	
1/1	12HPH	2½" (6,5 cm)	8.9 qt.	
12¾" x 20¾" (32,5 x 53 cm)	10HPD	_	Drain shelf	
(JZ,J X JJ UIII)				

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



