## CAMBRO® HIGH HEAT FOOD PANS



CAMBRO
TRUSTED FOR GENERATIONS ${ }^{\text {M }}$

- Reduce unnecessary handling - high heat food pans can go from prep, to cooler, to oven to hot holding applications at temperatures ranging from $-40^{\circ}$ to $375^{\circ} \mathrm{F}\left(-40^{\circ}\right.$ to $\left.190^{\circ} \mathrm{C}\right)$.
- High Heat Food Pans are safe for use in high-temp commercial dishwashers.


## Enhanced Functionality

Cambro ${ }^{\oplus}$ 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 |
| :---: | :---: | :---: | :---: |
| $\begin{aligned} & 1 / 1 \\ & 12^{3 / 4} \times 207 / 8^{\prime \prime} \\ & (32,5 \times 53 \mathrm{~cm}) \end{aligned}$ | 12HP | 212" ${ }^{\text {( }} 6,5 \mathrm{~cm}$ ) | 8.9 qt. |
|  | 14HP | 4" (10) | 13.7 |
|  | 16HP | 6" (15) | 20.6 |
|  | 13CLRHP | 3" (7,6 cm) | Colander Pan |
|  | 15CLRHP | $5^{\prime \prime}(12,7)$ | Colander Pan |
|  | 10HPD | - | Drain shelf |
| $\begin{aligned} & 1 / 2 \mathrm{Long}^{*} \\ & 6^{3 / 3} \times 20^{1 / 8 / 8} \\ & (16,2 \times 53 \mathrm{~cm}) \end{aligned}$ | 22LPHP | 21/2" $(6,5)$ | 3.2 |
|  | 24LPHP | 4" (10) | 5.3 |
|  | 20LPHPD | - | Drain shelf |
| $\begin{aligned} & 1 / 2 \\ & 10^{7 / 11^{\prime \prime}} \times 122^{3 / 4} \\ & (26,5 \times 32,5 \mathrm{~cm}) \end{aligned}$ | 22HP | 21⁄2" $(6,5)$ | 4.1 |
|  | 24HP | 4" (10) | 6.3 |
|  | 26HP | $6{ }^{\prime \prime}(15)$ | 9.4 |
|  | 23CLRHP | 3" (7,6 cm) | Colander Pan |
|  | 25CLRHP | 5" $(12,7)$ | Colander Pan |
|  | 20HPD | - | Drain shelf |
| $\begin{aligned} & 1 / 3 \\ & 6^{15 / 16^{11}} \times 12^{3 / 4} 4^{\prime \prime} \\ & (17,6 \times 32,5 \mathrm{~cm}) \end{aligned}$ | 32HP | 21/2" $(6,5)$ | 2.5 |
|  | 34HP | 4" (10) | 3.8 |
|  | 36HP | 6" (15) | 5.6 |
|  | 33CLRHP | 3" (7,6 cm) | Colander Pan |
|  | 35CLRHP | $5^{\prime \prime}(12,7)$ | Colander Pan |
|  | 30HPD | - | Drain shelf |
| $\begin{aligned} & 1 / 4 \\ & 6^{3 / 8} \times 10^{7 / 10^{\prime \prime}} \\ & (16,2 \times 26,5 \mathrm{~cm}) \end{aligned}$ | 42HP | 21/2" ${ }^{\prime \prime}(6,5)$ | 1.8 |
|  | 44HP | 4" (10) | 2.7 |
|  | 46 HP | 6 " (15) | 3.9 |
|  | 40HPD | - | Drain shelf |
| $\begin{aligned} & 1 / 6 \\ & 6^{3} / 8^{\prime \prime} \times 6^{15 / 16^{\prime \prime}} \\ & (16,2 \times 17,6 \mathrm{~cm}) \end{aligned}$ | 62HP | 21/2" $(6,5)$ | 1.1 |
|  | 64HP | 4" (10) | 1.6 |
|  | 66HP | 6" (15) | 2.4 |
|  | 63CLRHP | 3" $(7,6 \mathrm{~cm})$ | Colander Pan |
|  | 65CLRHP | 5" $(12,7)$ | Colander Pan |
|  | 60HPD | - | Drain shelf |
| $\begin{aligned} & 1 / 8 \\ & 65 / 16^{\prime} \times 53 / 11^{" 1} \\ & (16,12 \times 13,17 \mathrm{~cm}) \end{aligned}$ | 82HP* | $2^{1 / 2} 2^{\prime \prime}(6,5)$ | 0.7 |
|  | 84HP* | 4" (10) | 1.1 |
|  | 86HP* | 6" (15) | 1.5 |
|  | 80HPD* | - | Drain shelf |
| $\begin{aligned} & 1 / 9 \\ & 4^{4 / 4} \times 6^{15 / 16 " 1} \\ & (10,8 \times 17,6 \mathrm{~cm}) \end{aligned}$ | 92HP | $2^{1 / 2}{ }^{\prime \prime}(6,5)$ | 0.6 |
|  | 94HP | 4" (10) | 0.9 |
|  | 96PHP* | 6" (15) | 1.4 |
|  | 90HPD | - | Drain shelf |
|  | Case Pack: 6 <br> 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.

## Flat Cover

Available in all pan sizes.

## Cover with Handle

Deep molded handle gives secure grip.

| FITS PAN | $\begin{aligned} & \text { LID } \\ & \text { CODE } \end{aligned}$ | DESCRIPTION |
| :---: | :---: | :---: |
| $\begin{aligned} & \hline \text { GN } 1 / 1 \\ & 12^{3 / 4} \times 207 / 8^{14} \\ & (32,5 \times 53 \mathrm{~cm}) \end{aligned}$ | 10HPC | Flat cover |
|  | 10HPCH | Cover with handle |
|  | 10HPCHN | Notched cover w/ handle |
|  | 10CWGL | GripLid |
| GN 1/2 Long | 20LPHPC | Flat cover |
| $\begin{aligned} & 6^{3 / 8} \times 20 / 8^{10} \\ & (16,2 \times 53 \mathrm{~cm}) \end{aligned}$ |  |  |


| GN 1/2 <br> $10^{7} / 6^{\prime \prime} \times 123 / 4^{\prime \prime}$ <br> ( $26,5 \times 32,5 \mathrm{~cm}$ ) | 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.

## FlipLid ${ }^{\ominus}$

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

## Notched FlipLid ${ }^{\circledR}$

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

## GripLid ${ }^{\oplus}$

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


| GN 1/3 <br> $6^{15 / 16 " 1} \times 12^{3 / 4} 4^{1}$ <br> $(17,6 \times 32,5 \mathrm{~cm})$ | 30HPC | Flat cover |
| :---: | :---: | :---: |
|  | 30 HPCH | Cover with handle |
|  | 30HPCHN | Notched cover w/ handle |
|  | 30HPL | FlipLid |
|  | 30HPLN | Notched FlipLid |
|  | 30CWGL | GripLid |


| GN $1 / 4$ | 40HPC | Flat cover |
| :--- | :--- | :--- |
| $6^{3} /^{\prime \prime} \times 10^{\prime \prime} / 16^{\prime \prime}$ |  |  |
| $(16,2 \times 26,5 \mathrm{~cm})$ | 40HPCH | Cover with handle |
|  | 40HPCHN | Notched cover w/ handle |


| $\begin{aligned} & \text { GN } 1 / 6 \\ & 6^{3 / 8} \times 8^{15 / 16 " 1} \\ & (16,2 \times 17,6 \mathrm{~cm}) \end{aligned}$ | 60HPC | Flat cover |
| :---: | :---: | :---: |
|  | 60HPCH | Cover with handle |
|  | 60HPCHN | Notched cover w/ handle |
|  | 60 HPL | FlipLid |
|  | 60HPLN | Notched FlipLid |
|  | 60CWGL | GripLid |


| GN 1/8 | 80HPC | Flat cover |
| :---: | :---: | :---: |
| $65 / 16^{\prime \prime} \times 53 / 16^{" 1}$ | 80HPCH | Cover with handle |
|  | 80HPCHN | Notched cover w/ handle |

GN $1 / 9 \quad$ Flat cover

## ( $10,8 \times 17,6 \mathrm{~cm}$ )

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

NSF.

## 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 $-40^{\circ}$ to $375^{\circ} \mathrm{F}$ ( $-40^{\circ}$ to $190^{\circ} \mathrm{C}$ ).
- 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.


## NSF.



| CONFIGURATIONS | $\begin{aligned} & \text { PAN } \\ & \text { CODE } \end{aligned}$ | DESCRIPTION | PAN DEPTH | APPROX. CAPACITY |
| :---: | :---: | :---: | :---: | :---: |
| 1/3 | 32HP1H | Single Handle | 21/2" ${ }^{\text {( }} 6,5 \mathrm{~cm}$ ) | 2.5 qt. |
| $6^{15 / 16 " 16^{" x}} \times 12^{3 / 4}$ | $32 \mathrm{HP2H}$ | Double Handle | 21/2" $(6,5)$ | 2.5 |
| (17,6x ${ }^{\text {a }}$ | 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 $212^{2 \prime}$ deep food pan with handles fits all leading manufacturers' Product Holding Units..
- High Heat Material withstands temperatures from $-40^{\circ}$ to $375^{\circ} \mathrm{F}$ ( $-40^{\circ}$ to $190^{\circ} \mathrm{C}$ ).
- 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 | $\begin{aligned} & \text { PAN } \\ & \text { CODE } \end{aligned}$ | $\begin{aligned} & \text { PAN } \\ & \text { DEPTH } \end{aligned}$ | APPROX. CAPACITY |
| :---: | :---: | :---: | :---: |
| 1/1 | 12HPH | 212" ${ }^{\text {" }} 6,5 \mathrm{~cm}$ ) | 8.9 qt. |
| $\begin{aligned} & 12^{3 / 4} / 4 \times 20^{7 / 8} \\ & (32,5 \times 53 \mathrm{~cm}) \end{aligned}$ | 10HPD | - | Drain shelf |

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

