

# Enhanced Functionality



All High Heat Food Pans are safe for cooking applications up to 375°F (190°C).

High Heat X-Pan®



High Heat H-Pan™



High Heat H-Pan™

- 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.



Amber (150)

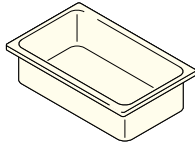


Black (110)

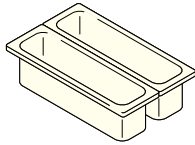


Sandstone (772)

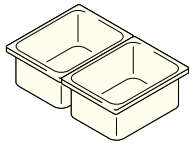
## FULL SIZE



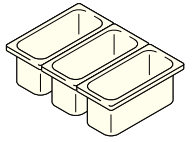
## \*HALF SIZE LONG



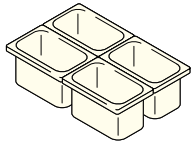
## HALF SIZE



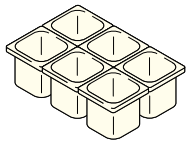
## ONE THIRD SIZE



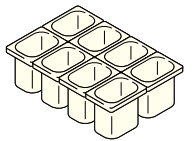
## QUARTER SIZE



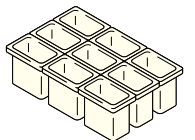
## ONE SIXTH SIZE



## ONE EIGHTH SIZE



## \*ONE NINTH SIZE



### CONFIGURATIONS

1/1  
12<sup>3</sup>/<sub>4</sub>" x 20<sup>7</sup>/<sub>8</sub>"  
(32,5 x 53 cm)

1/2 Long\*  
6<sup>3</sup>/<sub>8</sub>" x 20<sup>7</sup>/<sub>8</sub>"  
(16,2 x 53 cm)

1/2  
10<sup>1</sup>/<sub>16</sub>" x 12<sup>3</sup>/<sub>4</sub>"  
(26,5 x 32,5 cm)

1/3  
6<sup>1</sup>/<sub>16</sub>" x 12<sup>3</sup>/<sub>4</sub>"  
(17,6 x 32,5 cm)

1/4  
6<sup>1</sup>/<sub>16</sub>" x 10<sup>7</sup>/<sub>16</sub>"  
(16,2 x 26,5 cm)

1/6  
6<sup>3</sup>/<sub>8</sub>" x 6<sup>15</sup>/<sub>16</sub>"  
(16,2 x 17,6 cm)

1/8  
6<sup>5</sup>/<sub>16</sub>" x 5<sup>3</sup>/<sub>16</sub>"  
(16,12 x 13,17 cm)

1/9  
4<sup>1</sup>/<sub>4</sub>" x 6<sup>15</sup>/<sub>16</sub>"  
(10,8 x 17,6 cm)

### PAN CODE

12HP

14HP

16HP

13CLRHP

15CLRHP

10HPD

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\*

86HP\*

80HPD\*

92HP

94HP

96PHP\*

90HPD

### PAN DEPTH

2<sup>1</sup>/<sub>2</sub>" (6,5 cm)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

3" (7,6 cm)

5" (12,7)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

—

2<sup>1</sup>/<sub>2</sub>" (6,5)

4" (10)

6" (15)

—

### APPROXIMATE CAPACITY

8.9 qt.

13.7

20.6

Colander Pan

Colander Pan

Drain shelf

3.2

5.3

Drain shelf

4.1

6.3

9.4

Colander Pan

Colander Pan

Drain shelf

2.5

3.8

5.6

Colander Pan

Colander Pan

Drain shelf

1.8

2.7

3.9

Drain shelf

1.1

1.6

2.4

Colander Pan

Colander Pan

Drain shelf

0.7

1.1

1.5

Drain shelf

0.6

0.9

1.4

Drain shelf

Case Pack: 6

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](http://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

GN 1/1  
12<sup>3</sup>/<sub>4</sub>" x 20<sup>7</sup>/<sub>8</sub>"  
(32,5 x 53 cm)

### LID CODE

10HPC  
10HPCH  
10HPCHN

### DESCRIPTION

Flat cover  
Cover with handle  
Notched cover w/ handle

GN 1/2 Long  
6<sup>3</sup>/<sub>8</sub>" x 20<sup>7</sup>/<sub>8</sub>"  
(16,2 x 53 cm)

20LPHPC

Flat cover

## Cover with Handle

Deep molded handle gives secure grip.



GN 1/2  
10<sup>7</sup>/<sub>16</sub>" x 12<sup>3</sup>/<sub>4</sub>"  
(26,5 x 32,5 cm)

20HPC  
20HPCH  
20HPCHN  
20HPL  
20HPLN

Flat cover  
Cover with handle  
Notched cover w/ handle  
FlipLid  
Notched FlipLid

## Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3  
6<sup>15</sup>/<sub>16</sub>" x 12<sup>3</sup>/<sub>4</sub>"  
(17,6 x 32,5 cm)

30HPC  
30HPCH  
30HPCHN  
30HPL  
30HPLN

Flat cover  
Cover with handle  
Notched cover w/ handle  
FlipLid  
Notched FlipLid

GN 1/4  
6<sup>3</sup>/<sub>8</sub>" x 10<sup>1</sup>/<sub>16</sub>"  
(16,2 x 26,5 cm)

40HPC  
40HPCH  
40HPCHN

Flat cover  
Cover with handle  
Notched cover w/ handle

## FlipLid®

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



GN 1/6  
6<sup>3</sup>/<sub>8</sub>" x 6<sup>15</sup>/<sub>16</sub>"  
(16,2 x 17,6 cm)

60HPC  
60HPCH  
60HPCHN  
60HPL  
60HPLN

Flat cover  
Cover with handle  
Notched cover w/ handle  
FlipLid  
Notched FlipLid

GN 1/8  
6<sup>5</sup>/<sub>16</sub>" x 5<sup>3</sup>/<sub>16</sub>"  
(16,12 x 13,17 cm)

80HPC  
80HPCH  
80HPCHN

Flat cover  
Cover with handle  
Notched cover w/ handle

## Notched FlipLid®

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



GN 1/9  
4<sup>1</sup>/<sub>4</sub>" x 6<sup>15</sup>/<sub>16</sub>"  
(10,8 x 17,6 cm)

90HPC

Flat cover

Case Pack for all Lids: 6 Color: Amber (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 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.



32HP1H



32HP2H

CONFIGURATIONS	PAN CODE	DESCRIPTION	PAN DEPTH	APPROX. CAPACITY
1/3 6 <sup>15</sup> / <sub>16</sub> " x 12 <sup>3</sup> / <sub>4</sub> " (17,6 x 32,5 cm)	32HP1H	Single Handle	2 <sup>1</sup> / <sub>2</sub> " (6,5 cm)	2.5 qt.
	32HP2H	Double Handle	2 <sup>1</sup> / <sub>2</sub> " (6,5)	2.5
	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 2<sup>1</sup>/<sub>2</sub>" 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.



12HPH

CONFIGURATIONS	PAN CODE	PAN DEPTH	APPROX. CAPACITY
1/1 12 <sup>3</sup> / <sub>4</sub> " x 20 <sup>5</sup> / <sub>8</sub> " (32,5 x 53 cm)	12HPH	2 <sup>1</sup> / <sub>2</sub> " (6,5 cm)	8.9 qt.
	10HPD	—	Drain shelf

Case Pack: 6 Color: Amber (150).

Drains listed on previous page.

