
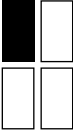
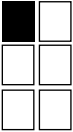
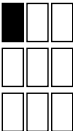


Super Pan 3® Stainless Steel Pans

Larger pans shown on previous page.

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH IN (MM)	BRIMFUL CAPACITY QT (L)	PAN CASE LOT	SOLID COVER	SLOTTED COVER	WIRE GRATE	FALSE BOTTOM	CASE LOT
THIRD-SIZE									
 <p>THIRD-SIZE 6⁵/₁₆ x 12¹³/₁₆ in. 176 x 325 mm 1/3</p>	90302	¾ (20)	Tray	6	—	—	74300*	70300	6
	90312	1½ (40)	1.7 (1.6)	6	93300	94300	74300*	70300	6
	90352	2 (55)	2.1 (2)	6	93300	94300	74300*	70300	6
	90322	2½ (65)	2.5 (2.4)	6	93300	94300	74300*	70300	6
	90342	4 (100)	3.9 (3.7)	6	93300	94300	74300*	70300	6
	90362	6 (150)	5.8 (5.5)	6	93300	94300	74300*	70300	6
90382	8 (200)	7.5 (7.1)	3	93300	94300	74300*	70300	6	
FOURTH-SIZE									
 <p>FOURTH-SIZE 6⁵/₈ x 10⁷/₁₆ in. 162 x 265 mm 1/4</p>	90402	¾ (20)	Tray	6	—	—	—	70400	6
	90412	1½ (40)	1.2 (1.1)	6	93400	94400	—	70400	6
	90452	2 (55)	1.6 (1.5)	6	93400	94400	—	70400	6
	90422	2½ (65)	1.8 (1.7)	6	93400	94400	—	70400	6
	90442	4 (100)	2.7 (2.6)	6	93400	94400	—	70400	6
	90462	6 (150)	4 (3.8)	6	93400	94400	—	70400	6
90482	8 (200)	5.1 (4.8)	3	93400	94400	—	70400	6	
SIXTH-SIZE									
 <p>SIXTH-SIZE 6⁵/₈ x 6³/₈ in. 176 x 162 mm 1/6</p>	90622	2½ (65)	1.1 (1.1)	6	93600	94600	—	70600	6
	90642	4 (100)	1.7 (1.6)	6	93600	94600	—	70600	6
	90662	6 (150)	2.4 (2.3)	6	93600	94600	—	70600	6
	90682	8 (200)	3.2 (3)	3	93600	94600	—	70600	6
NINTH-SIZE									
 <p>NINTH-SIZE 6¹⁵/₁₆ x 4¹/₄ in. 176 x 108 mm 1/9</p>	90922	2½ (65)	0.6 (0.6)	6	93900	94900	—	70600	6
	90942	4 (100)	0.9 (0.8)	6	93900	94900	—	70600	6

*Imported item

For Pan Layouts, see page 129

Specifications: Super Pan 3® shall be 300 series stainless Steel. Corner on top of flange shall be designed with built-in concave, indentation for impact resistance. All depths 2" and deeper shall have anti-jamming design to prevent pans from sticking together. 2/1, full, two-thirds, half, half-long and third sizes shall have ramped sides for easy removal from wells. Reverse formed edge shall be flattened for consistent tangent to well opening and for hand comfort. Pans shall have a "framing shoulder" on short sides around the interior body of the pan, accenting the food product and providing an appealing presentation. Pan size and capacity to be marked on all pans. NSF certified. Meets gastronorm (EN 631-1) standard.

 FOR SUPER PAN 3® FLANGE AND OPENING SIZES, VISIT VOLLRATH.COM



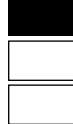


Super Pan 3® Perforated Pans

CERTIFICATION(S)



- 22 gauge (.8 mm), 300 series stainless steel
- 5/32" (4 mm) holes drain quickly, but sized to retain most foods*
- Ideal for steaming foods or draining away fats, juices or moisture

PAN SIZE AND DIMENSIONS	ITEM #	DEPTH: IN (MM)	CASE LOT
FULL-SIZE			
 <p>FULL-SIZE 20⁷/₈ x 12¹³/₁₆ in. 530 X 325 mm 1/1</p>	90013	1½ (40)	6
	90053	2 (55)	6
	90023	2½ (65)	6
	90043	4 (100)	6
	90063	6 (150)	6
HALF-SIZE			
 <p>HALF-SIZE 12¹³/₁₆ x 10⁷/₁₆ in. 325 x 265 mm 1/2</p>	90213	1½ (40)	6
	90223	2½ (65)	6
	90243	4 (100)	6
	90263	6 (150)	6
THIRD-SIZE			
 <p>THIRD-SIZE 6⁵/₈ x 12¹³/₁₆ in. 176 x 325 mm 1/3</p>	90313	1½ (40)	6
	90323	2½ (65)	6
	90343	4 (100)	6
	90363	6 (150)	6

*For 1½", 2" and 2½" depths, drain holes located in bottom only. For 4" and 6" drain holes in sides and bottom.