

Enhanced Functionality



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

High Heat H-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 190°C.
- High Heat Food Pans are safe for use in high-temp commercial dishwashers.

CAMBRO
TRUSTED FOR GENERATIONS™

Enhanced Functionality

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



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



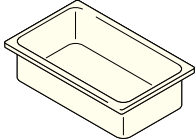
Drain

For more information about Cambro products visit www.cambro.com or contact your Distributor, Cambro Sales Representative or the Cambro Customer Service Department.

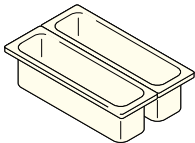
STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

14HP, 16HP, 30HPD, 60HPD, 62HP, 64HP: (150)
22LPHP, 24LPHP: (110)
12HP, 22HP, 24HP, 26HP, 34HP, 36HP, 66HP: (110), (150)

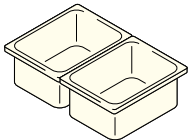
FULL SIZE



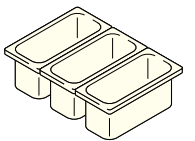
*HALF SIZE LONG



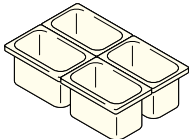
HALF SIZE



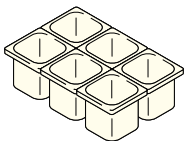
ONE THIRD SIZE



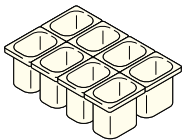
QUARTER SIZE



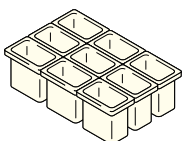
ONE SIXTH SIZE



ONE EIGHTH SIZE



*ONE NINTH SIZE



CONFIGURATIONS

GN 1/1
32,5 x 53 cm

PAN CODE

12HP

PAN DEPTH

6,5 cm

APPROXIMATE CAPACITY

8,5 L

14HP

10

13,0

16HP

15

19,5

13CLRHP

7,6

Colander Pan

15CLRHP

12,7

Colander Pan

10HPD

—

Drain shelf

GN 1/2 Long*
16,2 x 53 cm

22LPHP

6,5

3

24LPHP

10

5

20LPHPD

—

Drain shelf

GN 1/2
26,5 x 32,5 cm

22HP

6,5

3,9

24HP

10

5,9

26HP

15

8,9

23CLRHP

7,6

Colander Pan

25CLRHP

12,7

Colander Pan

20HPD

—

Drain shelf

GN 1/3
17,6 x 32,5 cm

32HP

6,5

2,4

34HP

10

3,6

36HP

15

5,3

33CLRHP

7,6

Colander Pan

35CLRHP

12,7

Colander Pan

30HPD

—

Drain shelf

GN 1/4
16,2 x 26,5 cm

42HP

6,5

1,7

44HP

10

2,5

46HP

15

3,7

40HPD

—

Drain shelf

GN 1/6
16,2 x 17,6 cm

62HP

6,5

1

64HP

10

1,5

66HP

15

2,2

63CLRHP

7,6

Colander Pan

65CLRHP

12,7

Colander Pan

60HPD

—

Drain shelf

GN 1/8
16,12 x 13,17 cm

82HP*

6,5

0,7

84HP*

10

1

86HP*

15

1,5

80HPD

—

Drain shelf

GN 1/9
10,8 x 17,6 cm

92HP

6,5

0,57

94HP

10

0,85

96PHP*

15

1,3

90HPD

—

Drain shelf

Case Pack: 6

Color: Amber (150), Black (110).

Drain Shelf and Colander Color: Amber (150).

*Not Available in Black (110).



High Heat Food Pan Lids



Flat Cover

Available in all pan sizes.



FITS PAN	LID CODE	DESCRIPTION
GN 1/1 32,5 x 53 cm	10HPC	Flat cover
	10HPCH	Cover with handle
	10HPCHN	Notched cover w/ handle

GN 1/2 Long 16,2 x 53 cm	20LPHPC	Flat cover
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Cover with Handle

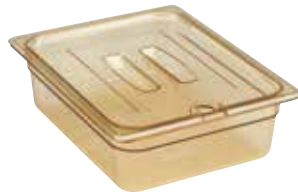
Deep molded handle gives secure grip.



GN 1/2 26,5 x 32,5 cm	20HPC	Flat cover
	20HPCH	Cover with handle
	20HPCHN	Notched cover w/ handle
	20HPL	FlipLid
	20HPLN	Notched FlipLid

Notched Cover with Handle

Easy access for ladles or spoons.



GN 1/3 17,6 x 32,5 cm	30HPC	Flat cover
	30HPCH	Cover with handle
	30HPCHN	Notched cover w/ handle
	30HPL	FlipLid
	30HPLN	Notched FlipLid

FlipLid®

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



GN 1/4 16,2 x 26,5 cm	40HPC	Flat cover
	40HPCH	Cover with handle
	40HPCHN	Notched cover w/ handle

GN 1/6 16,2 x 17,6 cm	60HPC	Flat cover
	60HPCH	Cover with handle
	60HPCHN	Notched cover w/ handle
	60HPL	FlipLid
	60HPLN	Notched FlipLid

Notched FlipLid®

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



GN 1/8 16,12 x 13,17 cm	80HPC	Flat cover
	80HPCH	Cover with handle
	80HPCHN	Notched cover w/ handle

GN 1/9 10,8 x 17,6 cm	90HPC	Flat cover
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Case Pack for all Lids: 6 Color: Amber (150).

STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

10HPC, 10HPCH, 20HPC, 20HPCH, 30HPC,
30HPCH, 30HPCHN, 60HPC, 60HPCH,
60HPCHN: (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 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

STOCK PRODUCTS & COLORS AVAILABLE IN OUR EUROPEAN WAREHOUSE

32HP1H, 32HP2H: (150)

CONFIGURATIONS	PAN CODE	DESCRIPTION	PAN DEPTH	APPROX. CAPACITY
1/3 17,6 x 32,5 cm	32HP1H	Single Handle	6,5 cm	2,4 L
	32HP2H	Double Handle	6,5	2,4
	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 6,5 cm deep food pan with handles fits all leading manufacturers' Product Holding Units.
- High Heat Material withstands temperatures from -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 32,5 x 53 cm	12HPH	6,5 cm	8,42 L
	10HPD	—	Drain shelf

Case Pack: 6 Color: Amber (150).

Drains listed on previous page.



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