



Article: 90043

Product Family: Super Pan 3

Full-size 4-inch-deep Super Pan 3[®] stainless steel perforated steam table pan

This 22-gauge 300-Series stainless steel pan has 5/32-inch holes in the bottom and sides that drain quickly and are sized to retain most foods. That makes the pan ideal for steaming foods or draining fats, juices or moisture.

Tapered pour corners are stronger than previous models and resist dents and dings. Antijam stacking lugs enable easy separation and lifting of the pan, and wide edges provide a grip for ease of handling. This pan is compatible with Vollrath[®] Super Pan[®] covers and accessories.

Features & Benefits

- Durable 22-gauge 300-Series stainless steel
- 4-mm (5/32-inch) drain holes on the bottom of pan only
- Ideal for steaming foods or draining away fats, juices or moisture
- Wide edges provide sturdy grip

MODEL INFORMATION

EAN 13	8421661900430
(W) Width (CM)	32.3
(D) Depth (CM)	53
(H) Height (CM)	10
Construction Material	Stainless Steel
Material Type	Metals
Case Lot	6
Case Width	21.563
Case Height	10.125
Case Length	13.5